

Celebrating our nation's birthday & McRae's first anniversary!

Prix Fixe Menu

choice of amuse-bouche

Served with a Champagne Toast

Pair of Southern Deviled Eggs GF farm fresh eggs, sweet pickle relish, yellow mustard, mayo, tabasco, paprika, pickled red onion

Texas Twinkie GF

bacon wrapped jumbo jalapeño, lightly breaded with gluten free rice flour stuffed with pimiento cheese, smoked gouda, smoked brisket served with come back sauce

## choice of soup or salad

Table 13's Famous Tomato Soup GF with grilled cheese crostini

Granny Smith Salad GF
spring mix, fresh granny smith apples, candied pecans, grape tomatoes, danish bleu cheese crumbles, balsamic vinaigrette

## choice of entrée

Beef Tournedos GE

tenderloin, cognac peppercorn sauce, mashed potatoes, haricot

**Salmon Meuniere** GF pan seared with brown butter served with smoked gouda grits

Lemon Caper Chicken GF

choice of grilled or lightly breaded and pan seared, finished with lemon caper beurre blanc sauce served with smoked gouda grits

please, no split entrées | a gratuity of 20% will be added to parties of 6 or more