

McRae's Premium

3-Courses
\$55/person

appetizers (family style, host picks 3)

Texas Twinkies GF bacon wrapped jalapeño, lightly breaded, stuffed with pimiento cheese & smoked brisket
served with come back sauce

Southern Deviled Eggs GF farm fresh eggs, sweet pickle relish, smoked bacon, capers, paprika, pickled red onion

Classic Shrimp Cocktail GF jalapeño cocktail sauce

Texas Jalapeño Pimiento Cheese spiced butter crackers, pickled red onions

Focaccia Bread neapolitan piecrust topped with herbs and garlic, virgin olive oil and balsamic vinegar for dipping

second course (guest choice)

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

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

entrée (guest choice)

Chicken-Fried Venison venison loin *served with roasted garlic mashed potatoes and jalapeño country gravy*

Lemon Caper Chicken GF choice of grilled or lightly breaded, finished with lemon caper beurre blanc
served with smoked gouda grits

Pork Chop grilled 16 ounce, three day marinated, mango chutney, *served with roasted garlic mashed potatoes with beef gravy*

Salmon Meuniere GF fresh atlantic salmon, pan seared with brown butter *served with smoked gouda grits*

no room fee.

McRae's
AMERICAN
BISTRO & COCKTAILS