

# McRae's Signature

## 4-Courses

### \$65/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

**Filet Mignon** 6 ounce, maitre d' butter served with roasted garlic mashed potatoes with beef 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

#### dessert (served family style)

**Vanilla Bean Crème Brûlée** GF

**Espresso Chocolate Cake** GF

no room fee.