

# Christmas Eve

## Three Course Dinner

\*kids under 12 half price

### choice of appetizer

#### Angel Eggs <sup>GF</sup>

farm fresh eggs, paprika, parsley, pickled red onions

#### Classic Shrimp Cocktail <sup>GF</sup>

jalapeno cocktail sauce

### choice of soup or salad

#### Lobster Bisque

butter poached lobster morsels, sherry

#### Granny Smith Salad <sup>GF</sup>

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

### entrée course

#### Apricot Mesquite Quail <sup>GF</sup> | 49 |

mesquite smoked marinated quail, apricot slaw, smoked gouda grits, sauteed spinach

#### Pistachio Crusted Salmon <sup>GF</sup> | 59 |

smoked gouda grits, parmesan asparagus

#### McRae's Steak Oscar | 69 |

6oz filet mignon, crab meat, bearnaise sauce, parmesan asparagus, garlic mashed potatoes with beef gravy

### à la carte dessert

#### Flourless Chocolate Espresso Cake <sup>GF</sup> | 10 |

#### Bourbon Chocolate Pecan Pie | 10 |

#### Crème Brûlée <sup>GF</sup> | 10 |

<sup>\$</sup>5 charge for split entrées | GF = gluten free options | a gratuity of 20% will be added to parties of 6 or more

