

# Valentine's Menu

## Three Course Dinner

### choice of appetizer

**Texas Pimiento & Gulf Shrimp** <sup>GF</sup>  
chilled gulf shrimp topped with our Texas pimiento cheese served  
on a fresh cucumber slice with house made horseradish cream

**Texas Twinkies** <sup>GF</sup>  
bacon wrapped jalapeño, lightly breaded, stuffed with a  
cheese blend & smoked brisket served with comeback sauce

**Burrata and Basil-Strawberry Crostini**  
creamy burrata cheese served on toasted ciabatta with  
fresh strawberries and thinly sliced prosciutto, topped  
with chopped basil, balsamic glaze and toasted pistachio

### choice of soup or salad

**Love Salad** <sup>GF</sup>  
raspberries, blackberries and feta cheese tossed with mixed greens topped  
with candied pecans and dressed with a poppy-strawberry vinaigrette

**Lobster Bisque** <sup>GF</sup>  
creamy bisque with chopped lobster and sherry

### entrée

**Surf 'n Turf** | 79 |  
6oz lobster tail alongside a bacon-wrapped filet mignon with a  
port-wine demiglace, served with mashed potato and asparagus

**Herb Crusted Salmon Oscar** <sup>GF</sup> | 69 |  
seared Atlantic salmon, topped with crab and served over a citrus  
greek yogurt, pomegranate seeds, feta cheese and asparagus

**Pear and Strawberry Glazed Pork Chop** <sup>GF</sup> | 59 |  
grilled 16 oz, three day marinated pork, served with goat-  
cheese mashed potatoes and asparagus

**Lemon Caper Chicken** <sup>GF</sup> | 59 |  
choice of grilled or lightly breaded, finished with  
lemon caper beurre blanc, served with gouda grits

### à la carte dessert

**Chocolate Espresso Cake** <sup>GF</sup> | 10 |

**Crème Brulee** <sup>GF</sup> | 10 |

**Strawberry Cheesecake** | 10 |

**McRae's**  
AMERICAN  
BISTRO & COCKTAILS  
est. 1957

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