

McRae's AMERICAN Birthday Weekend!

*Celebrating our nation's birthday &
McRae's second anniversary!*

Prix Fixe Menu

choice of
amuse-bouche

Southern Deviled Eggs^{GF}

farm fresh eggs, sweet pickle relish, smoked bacon, capers, paprika, pickled red onion

Buffalo Shrimp & Blue Cheese Polenta^{GF}

spiced shrimp with arrabbiata sauce, blue cheese polenta cake

Texas Twinkie^{GF}

bacon wrapped jalapeno, lightly breaded, stuffed with pimiento cheese & smoked brisket served with comeback sauce

choice of
soup or salad

McRae's Famous Tomato Soup

with grilled cheese crostini

Mediterranean Salad^{GF}

romaine lettuce, kalamata olives, red onions and cucumber, tossed in a greek vinaigrette; topped with feta cheese, pepperoncini, grape tomatoes, and fried capers

entrée course

Whiskey Glazed Pork Chop^{GF} | 39 |

grilled 16 oz pork chop with a maker's mark bourbon glaze, topped with a jalapeno-bacon jam, and served with roasted garlic mashed potatoes and beef gravy

Bistro Steak Diane | 49 |

grilled 8oz tender bavette steak, topped with sauce diane, and served with crispy pomme frites

Wild Alaskan Halibut^{GF} | 49 |

seasoned and grilled beautifully, served with lemon beurre blanc and smoked gouda grits

Grilled Quail^{GF} | 39 |

mike mcrae's special recipe; three quail, five hour brined, four hours marinated, then seasoned and grilled to perfection, served with smoked gouda grits

dessert

additional | 10 |

Espresso Chocolate Mousse Cake^{GF}

Crème Brûlée^{GF}



McRae's
AMERICAN
BISTRO & COCKTAILS

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