

Thanksgiving Menu



Prix Fixe Thanksgiving Dinner \$35

* kids under 12 \$15

first course

choice of

McRae's Famous Tomato Soup ^{GF}

Granny Smith Salad ^{GF}

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

second course

Traditional Roasted Turkey Breast ^{GF}

Cornbread Dressing

Roasted Garlic Mashed Potatoes with Turkey Gravy

Green Beans Amandine ^{GF}

House Made Cranberry Sauce ^{GF}

suggested wine pairings

Lady of the Dead Rose, Napa CA '22 13/6oz | 39/bottle

Maysara '3 Degrees' Pinot Noir, Willamette Valley 16/6oz | 48/bottle

Elyse 'Holbrook Mitchell Vineyard' Cabernet Sauvignon, Yountville, Napa 75/bottle

à la carte appetizers

Texas Twinkies ^{GF} | 13 |

bacon wrapped jalapeno, lightly breaded and stuffed with pimiento cheese and smoked brisket *served with come back sauce*

Southern Deviled Eggs ^{GF} | 12 |

sweet pickle relish, paprika, bacon, capers, pickled red onions

à la carte entrées

Filet Mignon | 36 |

6oz, maître d' butter, *served with roasted garlic mashed potatoes with beef gravy*

au poivre style | 5 |

danish bleu cheese crusted | 5 |

Salmon Meuniere ^{GF} | 28 |

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

Lemon Caper Chicken ^{GF} | 26 |

choice of grilled or lightly breaded, finished with lemon caper beurre blanc *served with smoked gouda grits*

à la carte sides

smoked gouda grits ^{GF} | 7 | brussels sprouts ^{GF} | 9 |

sautéed mushrooms ^{GF} | 9 | matchstick fries ^{GF} | 6 |

à la carte dessert

Bourbon Pecan Pie | 10 |

Vanilla Crème Brulee ^{GF} | 10 |

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

McRae's
AMERICAN
BISTRO & COCKTAILS