

# \$39 Three Course Prix Fixe Lunch Menu

## 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 come back sauce

### **Blueberry and Fig Crostini**

creamy goat cheese served on toasted ciabatta with fresh blueberries and fig

## 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 strawberry-poppysseed vinaigrette

### **Lobster Bisque** <sup>GF</sup>

creamy bisque with chopped lobster and sherry

## entrée

### **McRae's Bistro Steak**

6 oz sliced bavette steak topped with port wine demi-glace, served with garlic mashed potato and asparagus

### **Herb Crusted Salmon Oscar** <sup>GF</sup>

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>

grilled 16 oz, three day marinated pork, served with goat cheese mashed potatoes and asparagus

## à la carte dessert

*[10] additional*

**Chocolate Espresso Cake** <sup>GF</sup> | **Crème Brûlée** <sup>GF</sup> | **Tiramisu**

**McRae's**  
AMERICAN  
BISTRO & COCKTAILS

GF = gluten free options | a gratuity of 20% will be added to parties of 6 or more  
Each entrée is thoughtfully plated for one guest; we are unable to offer split servings for our prix fixe menus.