

\$39 Three Course Prix Fixe Lunch Menu

choice of appetizer

Texas Pimiento & Gulf Shrimp GF

chilled gulf shrimp topped with our Texas pimiento cheese served on a fresh cucumber slice with house-made horseradish cream

Texas Twinkies GF

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 GF

raspberries, blackberries and feta cheese tossed with mixed greens topped with candied pecans and dressed with a strawberry-poppyseed vinaigrette

Lobster Bisque GF

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 GF

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 GF

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

à la carte dessert |10| additional

Chocolate Espresso Cake GF | Crème Brûlée GF | 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.