

# Valentine's Menu

## Three Course Dinner

### 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

#### Surf 'n Turf | 79 |

choice of 3 grilled shrimp or 2 seared scallops in beurre blanc paired with a bacon-wrapped filet mignon in a port wine demi-glace, served with mashed potato and asparagus

|10| additional 2 scallops or 3 grilled shrimp

#### Herb Crusted Salmon Oscar GF | 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 GF | 59 |

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

#### Lemon Caper Chicken GF | 59 |

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

### 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.