

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-poppysseed 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.