

# McRae's Signature

## 4-Courses

\$70/person

### appetizers (family style, host picks 3)

**Texas Twinkies** <sup>GF</sup> bacon wrapped jalapeño, lightly breaded, stuffed with pimiento cheese & smoked brisket  
*served with comeback sauce*

**Southern Deviled Eggs** <sup>GF</sup> farm fresh eggs, sweet pickle relish, smoked bacon, capers, paprika, pickled red onion

**Texas Jalapeño Pimiento Cheese** spiced butter crackers, pickled red onions

**Focaccia Bread** neapolitan piecrust topped with herbs and garlic, virgin olive oil and balsamic vinegar for dipping

### second course (guest choice)

**McRae's Famous Tomato Soup** <sup>GF</sup> with grilled cheese crostini

**Granny Smith Salad** <sup>GF</sup> spring mix, granny smith apples, candied pecans, grape tomatoes, danish bleu cheese crumbles, balsamic vinaigrette

### entrée (guest choice)

**Chicken-Fried Venison** venison loin *served with roasted garlic mashed potatoes and jalapeño country gravy*

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

**Lemon Caper Chicken** <sup>GF</sup> choice of grilled or lightly breaded, finished with lemon caper beurre blanc  
*served with smoked gouda grits*

**Whiskey Glazed Pork Chop** grilled 16 oz, three-day marinated, candied bacon and peppers, *served with roasted garlic mashed potatoes with beef gravy*

**Salmon Meunière** <sup>GF</sup> fresh atlantic salmon, pan seared with brown butter *served with smoked gouda grits*

### dessert (served family style)

**Vanilla Bean Crème Brûlée** <sup>GF</sup>

**Espresso Chocolate Cake** <sup>GF</sup>

no room fee.

McRae's  
AMERICAN  
BISTRO & COCKTAILS