Christmas Eve

Three Course Dinner



choice of appetizer

Angel Eggs GF
farm fresh eggs, honey glazed ham, paprika and parsley

Bacon Wrapped Dates GF
stuffed with bleu cheese, wrapped in
crispy bacon, topped with balsamic glaze

choice of soup or salad

Lobster Bisque GF
with lobster claw meat and sherry

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

entrée course

Orange-Cranberry Glazed Stuffed Chicken GF | 49 |
baked chicken breast, stuffed with cranberry, goat cheese and spinach,
served with garlic mashed potatoes and sautéed broccolini

Pan Seared Halibut GF | 59 |
halibut over butternut squash purée with broccolini,
carrots, and black garlic beurre blanc

Pork Chop Piccata GF | 59 |
16 oz pan-seared, double-cut pork chop with lemon caper sauce,
served with garlic mashed potatoes and sautéed broccolini

McRae's Steak Oscar GF | 69 |
6 oz filet mignon topped with crabmeat and béarnaise sauce,
served with garlic mashed potatoes and sautéed broccolini

kids menu
12 & under | 15 |

Chicken Tenders and Fries
Grilled Cheese and Fries

dessert

Flourless Chocolate Espresso Cake GF | 10 |
Bourbon Chocolate Pecan Pie | 12 |

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 Christmas Eve prix fixe menu.

McRae's
AMERICAN
BISTRO & COCKTAILS
est. 1957