

STARTERS -

JUMBO SHRIMP* 21

Cocktail Sauce, Lemon

DEVILED EGGS* 14

Sweet Relish, Chives, Candied Bacon, Dill Aioli, Arugula

OYSTERS ON THE HALF SHELL* 4.00 ea

Mignonette, Horseradish, Hot Sauce

CRISPY CALAMARI 16

Seasoned Crusted, Creole Aioli

LUMP CRAB CAKE 18

Arugula, Creole Aioli, Orange Honey Vinaigrette, Mango Salsa

CRISPY PORK BELLY* 20

Pork Belly Slices, Spicy Asian BBQ Sauce

GARLIC BUTTER STEAK BITES* 24

6 oz Cubed Steak, Cremini Mushrooms, Garlic, Butter, Toast

STEAK DORADOS 18

Gruyere, Wonton Wrap, Chimichurri, Spicy Ranch

SESAME TUNA* 22

Seared Tuna, Carrot Puree, Ginger Soy Glaze

SOUPS AND SALADS

LOBSTER BISQUE 15

Lobster Meat, Cream, Sherry

GRATINEE FRENCH ONION* 12

Baguette, Gruyere

GLENGYLE HOUSE SALAD 12

Mixed Greens, Tomato, Cucumber, Bacon, Cheddar, Red Onion, Croutons, Balsamic Vinaigrette

CLASSIC CAESAR* 11

Romaine Mix, Parmesan, Garlic Croutons

STEAKHOUSE WEDGE* 12

Iceberg, Tomato, Bacon, House Bleu Cheese, Chives

BEET SALAD* 13

Roasted Beets, Arugula, Goat Cheese, Candied Pecans, Honey-Orange Vinaigrette, Red Onion, Quinoa

Salad Additions: 4 oz Filet 25, Grilled Chicken (6 oz) 12, 4 oz Seared Tuna Steak 20, Jumbo Shrimp (3 pc) 18

HANDHELDS

HIGHLAND STEAKBURGER 19

Cheddar, Lettuce, Caramelized, Onion, Tomato, Thousand Island, Pickle, House Fries

FRENCH DIP 24

Shaved Ribeye, Gruyere, Horseradish Cream Sauce, Au Jus, House Fries **BEEF**

McGregor's Fine Steaks*

We proudly present a variety of the finest quality steaks available anywhere grilled to your requirement.

KC STRIP 12oz (Cedar River Farms) 47

RIBEYE 14oz (Cedar River Farms) 54

AKAUSHI RIBEYE 14oz (Heartbrand Farms) 68

BONE-IN RIBEYE 32oz (Creekstone Farms) 88

CENTER CUT FILET (Local Angus) 6oz 38 | 8oz 48



STEAK FLIGHT

4 oz. Local Angus Filet, 4 oz. Cedar River Farms KC Strip, 4 oz. Heartbrand Farms Akaushi Ribeye, Arugula Garnish

60

ROSEMARY & MUSHROOM CRUSTED PRIME RIB*

12 oz Cut Prime Rib, Yorkshire Pudding, Au Jus, Horseradish Sauce

(Available Friday & Saturday)

48

ADDITIONS & STEAK TOPPERS

McGREGOR PLATE 15

(Add Creamy Whipped Potatoes, Asparagus, and Sauce Diane to any Steak Entree.)

TOPPERS*

Sauteed Mushrooms 6, Blue Cheese Crumbles 6 Jumbo Shrimp (3) 18, Sauteed Scallops (2) 20

SAUCES

Sauce Bearnaise* **6**, Sauce Au Poivre* **6**, Sauce Diane **7**, Chimichurri **5**,

COMPOSED PLATES

PAN SEARED SCOTTISH SALMON* 34

Braised Red Cabbage, Turnip Puree, Dill Crema

SEARED JUMBO SCALLOPS 46

Parsnip-Apple Puree, Roasted Cauliflower, Asparagus, Black Garlic

BOURBON PECAN CHICKEN 32

Pecan Crusted Chicken Breast, Bourbon Sauce, Whipped Potatoes, Grilled Asparagus

BONE-IN PORK CHOP 38

Marinated Pork Chop, Balsamic Glaze, Whipped Potatoes, Spiced Apples

LAMB RAGOUT FETTUCCINI 36

Braised Lamb, Mushroom, Tomato, Pecorino Romano

(No Substitutions on Composed Plates Please)

- CHEF'S FEATURES

Chef Dan Larson prepares new menu items regularly allowing guests to explore and expand their palate. Featured items and pairings below are offered for your dining pleasure with the goal of introducing new and interesting flavors each time you visit. Feel free to ask questions, and please enjoy!



CHILEAN SEA BASS*

Onion Soubise, Sauteed Swiss Chard, Crispy Onion, Garlic, Shallot, Lemon (No Substitutions Please)

52

— Suggested Pairing —

Banshee Chardonnay Sonoma Coast, CA



BRAISED SHORT RIB

Comfort Food at it's Best!

Beef Rib, Carrot, Creamy Mashed Potatoes, Red Wine Gravy (No Substitutions Please)

48

— Suggested Pairing —

Pavette Zinfandel Lodi, CA



SEARED DUCK BREAST'
WITH GRILLED RADICCHIO

Pan Seared Duck Breast (8 oz.), Cauliflower Mash, Creamy Fig Sauce (No Substitutions Please)

36

— Suggested Pairing —

Averaen Pinot Noir Willamette Valley, OR

SIDES

POTATO GRATIN* 12

Cheddar, Gruyere, Cream, Garlic, Onion Powder, Nutmeg

CRISPY BRUSSELS SPROUTS* 11
Balsamic, Maple Syrup, Candied Walnuts

Balsamic, Maple Syrup, Canalea Walnuts

BAKED MAC & CHEESE 12 Cheddar, Cream, Roux, White Pepper, Gruyere

MISO GLAZED CARROTS 11

Tahini Crema, Sesame Seeds

SAUTEED SWISS CHARD 10 Garlic, Shallot, Lemon, White Wine

Garric, Srianot, Lerrion, Write Wille

MALDON CRUSTED BAKED POTATO* 9
Loaded: Bacon, Cheddar, Sour Cream, Chive, Butter

CREAMY WHIPPED POTATOES* 10

Cream, Butter, White Pepper

TRUFFLE-PARM FRIES* 8Parmesan, Parsley, Ketchup

ASPARAGUS* 11

Olive Oil, Lemon, Parmesan