

# McGREGOR'S

## BISTRO

### STARTERS

#### JUMBO SHRIMP 24

Horseradish, Cocktail, Creole Rémolade

#### OYSTERS ON THE HALF SHELL MKT

Mignonette, Horseradish, Hot Sauce

#### OYSTERS ROCKEFELLER MKT

Baked with Spinach, Cream & Parm

#### SCOTCH EGG 13

House Made Sausage, White Onion, Cornichon, Chilled Mustard Crema

#### LUMP CRAB CAKE 18

Arugula, Creole Rémolade, Mango Salsa

#### BUTCHER'S MEATBALLS 18

Marinara, Reggiano, Microgreens

#### CRISPY PORK BELLY 22

Pork Belly Slices, Spicy Asian BBQ Sauce

#### GARLIC BUTTER STEAK BITES 24

Strip Steak, Mushrooms, Chives  
Garlic Toast, Pan Sauce

### SOUPS AND SALADS

#### STEAK SOUP 16

Steak, Vegetables, Hearty Beef Broth

#### GRATINEE FRENCH ONION 15

Baguette, Gruyere

#### McGREGOR'S FIELD GREENS 7 | 13

Dried Cranberry, Cucumber, Crouton, Parm, Champagne Vinaigrette

#### CLASSIC CAESAR 7 | 13

Tomato, Bacon, Garlic Croutons, Reggiano Dressing

#### WEDGE SALAD 13

Tomato, Bacon, House Blue Cheese Dressing, Blue Cheese Crumbles

#### ROASTED BEET 15

Arugula, Candied Pecans, Shallots, Goat Cheese, Aged Balsamic Vinaigrette

### COMPOSED PLATES

#### CIOPPINO 28

Seafood Medley, Mussels, Tomato Broth, Grilled Baguette  
(Add Fettuccini +\$3.50)

#### GRILLED SCOTTISH SALMON 34

French Green Lentils, Sauce Soubise

#### PAN SEARED GROUPER 38

Grapefruit Beurre Blanc, Rice Pilaf, Haricot Verts

#### SEARED SCALLOPS 42

Mushroom Parm Risotto, Tarragon Oil

#### BOURBON PECAN CHICKEN 32

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

### BEEF

#### McGregor's Fine Steaks

We proudly present a wide variety of the finest quality steaks available anywhere grilled to your requirement. We encourage you to explore. Each breed offers it's own unique qualities, texture and flavor. Not sure? Your server can help!

#### KC STRIP 12oz (Cedar River Farms) 46

#### RIBEYE 14oz (Cedar River Farms) 52

#### AKAUSHI RIBEYE 14oz 75

#### FILET 8oz (Local Angus) 47

#### SIRLOIN 12oz (Local Angus) 28

### STEAK FLIGHT

A steak lovers delight! All inclusive meal, features 3 cuts of our finest steaks, McGregor's Field Greens or Caesar Salad, one single serving side dish, one signature dessert, and 6 oz. wine pour Iron Side Cabernet Sauvignon. 4 oz. House Filet, 4 oz. Strip, 4 oz. Akaushi Ribeye.

85

Violet Hill Pinot Noir (+ \$6) Bonanza Cabernet (+ \$4)  
Substitute Tea or Soda (-\$4)

### ADDITIONS

Sauteed Mushrooms 6	Sauce Bearnaise 6
Jumbo Shrimp 18	Au Poivre 6
Scallops 20	Red Wine Reduction 6
Salmon 22	Chicken 14
Meatballs 12	

### FRESH PASTA

#### WILD MUSHROOM RAVIOLI 22

Brown Butter, Chevre and Sage

#### FETTUCCINE 22

Marinara, Reggiano, Basil  
(Substitute Alfredo for Marinara)

### SIDES

#### SHARABLE

##### Potato Gratin 11

##### Maple Glazed Carrots 11

##### Creamed Corn with Bacon 11

##### Crispy Brussels Sprouts 11

##### Baked Mac & Cheese 11

##### House Made Onion Rings 11

#### SINGLE SERVING

##### Maldon Crusted Baked Potato 8

##### Creamy Whipped Potatoes 8

##### Truffle-Parm Fries 8

##### Grilled Asparagus 8

### CHEF'S FEATURES

1

#### CHILEAN SEA BASS

Pan Seared 6 oz Filet, Asparagus & Mushroom Risotto, Lemon LeBlanc Sauce

52

— Suggested Pairing —

**Conundrum, White Blend**  
Monterey County, CA

2

#### CEDAR RIVER FARMS BONELESS RIBEYE 22 oz

Spice Rubbed Boneless Ribeye, Balsamic Reduction, Choice of Potato

105

— Suggested Pairing —

**Justin Cabernet Sauvignon**

3

#### BUTCHER'S SPECIAL

#### ROSEMARY & MUSHROOM CRUSTED PRIME RIB

Yorkshire Pudding, Choice of Potato, Au Jus, Horseradish Sauce

48

— Suggested Pairing —

**Revelry Vinters Reserve Merlot**  
Columbia Valley, Washington

### FINIS

#### Creme Brulee 11

Vanilla Custard, Caramelized Sugar, Raspberry

#### Chocolate Layered Cake 11

House Made Devils Food Cake

#### Mixed Berry Cobbler 11

A La Mode