

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)

ROSEMARY & MUSHROOM CRUSTED PRIME RIB*

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

48

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

FETTUCINE 22

Marinara, Reggiano, Basil
(Substitute Alfredo for Marinara)

SIDES

SHARABLE

Potato Gratin* 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

Maple Glazed Carrots* 8

CHEF'S FEATURES

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

1

CHILEAN SEA BASS*

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

52

— Suggested Pairing —

Conundrum, White Blend
Monterey County, CA

2

STEAK DIANE

A Classic Revived!

Grilled Filet Mignon (8 oz.), Savory Brandy
Pan Sauce with Cremini Mushrooms,
Whipped Potatoes, Grilled Asparagus.

65

— Suggested Pairing —

Ravenswood Zinfandel
Lodi, CA

3

MAHI MAHI

Fresh Caught Mahi Mahi (8 oz. Filet),
Lightly Blackened, Rice Pilaf, Mango Salsa,
Cranberry Puree, Grilled Lemon.

42

— Suggested Pairing —

Averaen Pinot Noir
Willamette Valley, OR

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