EST. 2021

McGREGOR'S
BISTRO

STARTERS

JUMBO SHRIMP* 24
Horseradish, Cocktail, Creole Rémoulade

OYSTERS ON THE HALF SHELL* MKT
Mignonette, Horseradish, Hot Sauce

SCOTCH EGG 13
House Made Sausage, White Onion, Cornichon, Chilled Mustard Crema

LUMP CRAB CAKE 18
Arugula, Creole Rémoulade, Mango Salsa

CRISPY PORK BELLY* 22
Pork Belly Slices, Spicy Asian BBQ Sauce

GARLIC BUTTER STEAK BITES* 24
Strip Steak, Mushrooms, Chives Garlic Toast, Pan Sauce

STEAK TARTARE* 22
3 oz Prime Cut Filet, Capers, Cornichon, Red Onion, Dijon, Parmesan, Microgreens Egg Yolk

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, Croutons, Parm, Champagne Vinaigrette

CLASSIC CAESAR* 7 | 13
Tomato, Bacon, Garlic Croutons, Reggiano Dressing

WEDGE SALAD* 13
Tomato, Bacon, House Bleu Cheese Dressing, Bleu Cheese Crumbles

SEASONAL APPLE SALAD 15
Local Jonathon Apples, Candied Pecans, Field Greens, Blue Cheese, Honey Mustard Dressing

COMPOSED PLATES

PAN SEARED SCOTTISH SALMON* 34
French Green Lentils, Sauce Soubise

CHILEAN SEA BASS 52
Pan Seared 6 oz Filet, Asparagus & Mushroom Risotto, Lemon Beurre Blanc Sauce

SEARED SCALLOPS* 42
Mushroom Parm Risotto, Tarragon Oil

BOURBON PECAN CHICKEN 32
Pecan Crusted Chicken Breast, Bourbon Sauce, Whipped Potatoes, Grilled Asparagus

WILD MUSHROOM RAVIOLI 22
Brown Butter, Chevre and Basil

FETTUCCINE ALFREDO 22
Fresh Pasta, Reggiano, Parsley

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 *(Hearbrand Farms)* **68**

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

STEAK FLIGHT
A steak lovers delight! All inclusive meal featuring 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. KC Strip, 4 oz. Akaushi Ribeye.

85

Erath Pinot Noir (+ $4) *Vignetti Pinot Grigio (+ $2)*
Substitute Tea or Soda (-$4)

ROSEMARY & MUSHROOM CRUSTED PRIME RIB*
Yorkshire Pudding, Choice of Potato, Au Jus, Horseradish Sauce
(Available Friday & Saturday)

48

ADDITIONS

Sauteed Mushrooms 6
Jumbo Shrimp 18
Scallops 20
Salmon 22
*Sauce Bearnaise** 6
*Au Poivre** 6
Chicken 14

HANDHELDS

HIGHLAND STEAKBURGER 15
Aged Cheddar, Lettuce, Caramelized, Onion, Tomato, House Sauce

SHAVED STRIPLOIN FRENCH DIP 22
Horseradish, Au Jus

SIDES

POTATO GRATIN* 11

CRISPY BRUSSELS SPROUTS* 11

BAKED MAC & CHEESE 11

MALDON CRUSTED BAKED POTATO* 8

CREAMY WHIPPED POTATOES* 8

TRUFFLE-PARM FRIES* 8

GRILLED ASPARAGUS* 8

CHEF'S FEATURES

Chef Enrique prepares new menu items regularly allowing guests to explore new tastes and expand their palette. 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!

1
BONE-IN PORK CHOP
Marinated Grilled Pork Chop (8oz.), Balsamic Glaze, Creamy Mashed Potatoes, Pan Gravy, Spiced Sauteed Apples

38

— Suggested Pairing —
Pecina Tempranillo Rioja Reserva
Rioja, Spain

2
STEAK DIANE
A Classic Revived!
Grilled Filet Mignon (8 oz.), Savory Brandy Pan Sauce, Cremini Mushrooms, Whipped Potatoes, Grilled Asparagus.

65

— Suggested Pairing —
Ravenswood Zinfandel
Lodi, CA

3
ROASTED QUAIL
Oven Roasted Quail (2), Savory Vegetable Bread Stuffing, Red Wine and Cherry Reduction

42

— Suggested Pairing —
Violet Hill Pinot Noir
Santa Barbara, CA

FINIS

APPLE COBBLER 11
House Made with Local Apples
(Apples from Geiringer Family Orchard & Berry Farm)

LEMON BLUEBERRY CRUMBLE 11
Blueberry Filling, Lemon Cream, Crumb Topping. Served Chilled
(From Our Friends @ Mo Pies)

CREME BRULEE* 11
Vanilla Custard, Caramelized Sugar, Raspberry

CHOCOLATE LAYERED CAKE 11
House Made Devils Food Cake

**Some items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness, especially if you have certain medical conditions. We do not recommend meat ordered 'medium well' or above. Please make us aware of any food allergies. A 20% gratuity will be added to parties of eight or more. However, gratuity is up to your discretion.*
**Gluten Free items (Breads and or sauces containing gluten will be withheld from the dish upon request).*

9/12/24