

McGREGOR'S

BISTRO

LUNCH MENU

11AM - 4PM

STARTERS

JUMBO SHRIMP* (3) 18

Horseradish Cocktail, Creole Rémoulade

BUTCHER'S MEATBALLS (3) 15

Marinara, Reggiano, Microgreens

OYSTERS ON THE HALF SHELL* MKT

Mignonette, Horseradish

OYSTERS ROCKEFELLER* MKT

Baked with Spinach, Cream & Parm, Hot Sauce

SCOTCH EGG 13

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

LUMP CRAB CAKE 16

Arugula, Creole Rémoulade, Mango Salsa

GARLIC BUTTER STEAK BITES* 21

*Strip Steak, Mushrooms, Chives,
Garlic Toast, Pan Sauce*

SOUPS AND SALADS

STEAK SOUP 14

Steak, Vegetables, Hearty Beef Broth

GRATINEE FRENCH ONION* 14

Baguette, Gruyere

McGREGOR'S FIELD GREENS* 7 | 12

*Dried Cranberry, Cucumber, Crouton,
Reggiano, Champagne Vinaigrette*

CLASSIC CAESAR* 7 | 12

*Tomato, Bacon, Garlic Croutons,
Reggiano Dressing*

WEDGE SALAD* 12

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

ROASTED BEET* 14

*Arugula, Candied Pecan, Shallot, Goat Cheese
Aged Balsamic Vinaigrette*

Add:

Shrimp (2) 12, Chicken (6 oz) 10, Salmon (4 oz) 11

COMPOSED PLATES

SEARED SCOTTISH SALMON* 26

French Green Lentils, Sauce Soubise

KC STRI* *12 oz 38

House Fries, Field Greens or Caesar Salad

FRESH PASTAS

WILD MUSHROOM RAVIOLI 18

Brown Butter, Chevre and Sage

FETTUCCINE 18

*Marinara, Reggiano, Basil
(Substitute Alfredo for Marinara)*

Add:

*Shrimp (2) 12, Chicken (6 oz) 10,
Sautéed Mushrooms 5, Meatballs (2) 8*

HANDHELDS

Served with House Fries

HIGHLAND BURGER 15

*1/4 LB Butcher's Blend Ground Beef
White American Cheese, Caramelized Onions,
Lettuce, Tomato, Pickle, House Sauce*

SHAVED STRIPLOIN FRENCH DIP 24

Gruyère, Horseradish, Au Jus

CHICKEN SANDWICH 16

*Grilled Chicken Breast, Toasted Bun
Lettuce, Tomato, Pickles, House Sauce*

7-SPICE CRISPY CHICKEN SANDWICH 18

*Crispy Chicken Breast, Cheddar Cheese,
Pickles, House Sauce on Buttered Texas Toast*

DELI STYLE REUBEN 14

*House Made Corned Beef, Swiss Cheese,
Sauerkraut, Thousand Island, Toasted Rye*

PASTRAMI ON RYE 14

*House Made Pastrami, Pepper Jack,
Pepperoncini, Mustard, Rye*

SIDES

Maldon Crusted Baked Potato* 7

Whipped Potatoes* 7

Potato Gratin 7

Truffle-Parm Fries* 7

Grilled Asparagus* 7

Creamed Corn with Bacon 7

Crispy Brussel Sprouts* 7

House Made Onion Rings 7

Maple Glazed Carrots* 7

Baked Mac & Cheese 7

FINIS

Crème Brûlée* 10

Chocolate Layered Cake 10

Mixed Berry Cobbler 10

Dinner Menu Items Available on Request.

**Gluten Free items (Breads and or sauces containing gluten will be withheld from the dish upon request).*