



3 COURSE PRIX FIXE

\$50

COURSE 1

CAESAR SALAD

Half Salad - Crisp Romaine Hearts Tossed with Classic Caesar Dressing, Finished with Parmigiano-Reggiano and Toasted Garlic Croutons

GRATINEE FRENCH ONION SOUP

Half Size - Slow-Caramelized Onions in a Rich Beef Broth, Finished with Toasted Baguette and Melted Gruyère

LUMP CRAB CAKES

Fresh Lump Blue Crab Folded with Herbs, Citrus, and Seasonings. A Light Touch of Egg and Fine Breadcrumbs. Arugula, Creole Aioli, Orange Honey Vinaigrette, Mango Salsa

COURSE 2

FILET MIGNON – MCGREGOR PLATE

6oz Center-Cut Filet Mignon, Creamy Mashed Potatoes, Seasoned Asparagus and Classic Diane Sauce

PAN SEARED SALMON

6oz Pan-Seared Salmon, Farro, Shallots, Peppers, Baby Spinach, Red Potatoes, Lemon Caper Cream Sauce

LOBSTER TAGLIATELLE

Tagliatelle Pasta with Lobster, Mushrooms, Garlic, Shallots, Brown Butter, Red Chili Flakes, Lemon Sauce, Fresh Tarragon

COURSE 3

CRÈME BRÛLÉE

Silky Vanilla Custard, Crisp Caramelized Sugar Crust, Fresh Raspberries

TRIPLE CHOCOLATE CHEESECAKE

Creamy Dark Chocolate Cheesecake, Layered with Nutella, Chocolate Cookie Crumble, Chocolate Sauce

SORBET FLIGHT

A Refreshing Trio of House-Made Sorbets: Bright Lemon, Sweet Blueberry, Exotic Dragonfruit Served to Cleanse the Palate and Delight the Senses



McGREGOR'S

BUTCHER & BISTRO