EST. 2021

McGREGOR'S

BISTRO

Thanksgiving

MENU

APPETIZERS

LUMP CRAB CAKE 38
Arugula, Creole Aioli, Orange Honey Vinaigrette, Mango Salsa

GARLIC STEAK BITES 21
6 oz Cubed Steak, Cremini Mushrooms, Garlic, Butter, Toast

CRISPY SMOKED PORK BELLY 20
Pork Belly Slices, Spicy Asian BBQ Sauce

DEVILED EGGS 14
Chives, Candied Bacon, Dill Aioli, Arugula

SOUPS AND SALADS

GLENGYLE HOUSE SALAD 12
Mixed Greens, Carrot, Cucumber, Bacon, Cherry Tomato, Red Onion, Balsamic Vinaigrette, Croutons

GRATINEE FRENCH ONION 12
Baguette, Gruyere

STEAKHOUSE WEDGE 12
Iceberg, Cherry Tomato, Bacon, House Bleu Cheese Dressing, Dijon Vinaigrette, Bleu Cheese Crumbles, Chives

RUSTIC FALL SALAD 12
Arugula, Roasted Sweet Potato, Red Onion, Goat Cheese, Pecans, Fried Brussel Sprouts, Apple Glaze, Apple Cider Vinaigrette

ENTREES

RIBEYE STEAK 58
Cedar River Farms (14 oz.)

FILET MIGNON 38 | 48
Local Angus (6 oz or 8oz)

AUSTRALIAN WAGYU STRIP STEAK 85
9+ Marbling Score (12 oz)

ROSEMARY & MUSHROOM CRUSTED PRIME RIB 55
Yorkshire Pudding, Au Jus, Horseradish (12 oz)

LAMB DINNER 49
Roasted Lamb Chops, Potato Puree, Multi-color Charred :Carrots, Pommegranate Wine Sauce

PAN SEARED SALMON 43
8 oz. Salmon, Farro with Onions, Peppers & Baby Spinach, Red Potatoes, Lemon Caper Cream Sauce

ROAST TURKEY WITH GRAVY 26
Hand Carved Turkey (8 oz) with Gravy, Cranberry Sauce

MCGREGOR'S STEAK FLIGHT 68
Three distinctive 4 oz cuts served side by side. Local Angus Center Cut Tenderloin, Cedar River KC Strip and Cedar River Ribeye..

McGregor Plate: *Add Creamy Whipped Potatoes, Asparagus, and Sauce Diane* 15
Add Sauce Trio: *Bearnaise*, Au Poivre*, Diane* 12

SIDES

GREEN BEAN CASSEROLE 11

SWEET POTATO CASSEROLE 11

WHIPPED POTATOES 11

POTATOES GRATIN 11

MAC AND CHEESE 11

MAPLE GLAZED BRUSSELS SPROUTS 11

CRANBERRY SAUCE 11

DRINKS

HOT SPICED CIDER 5

ICED TEA 3

LEMONADE 3

SOFT DRINKS 3

COFFEE 3

KIDS MENU

TURKEY DINNER 15
Dressing, Mashed Potato, Gravy, Cranberry Sauce

KID'S BURGER 8

MAC AND CHEESE 8

DESSERTS

PUMPKIN PIE 10

PECAN PIE 10

CHOCOLATE LAVA CAKE 11

APPLE CROSTATA 11

A LA MODE 2

PRIX FIXE
THANKSGIVING DINNER

STARTERS
Choose One

GLENGYLE SALAD
RUSTIC FALL SALAD
FRENCH ONION SOUP

ENTREE

ROAST TURKEY WITH GRAVY AND CRANBERRY SAUCE

SIDES
Choose Two

TRADITIONAL SAGE DRESSING
CHARRED GREEN BEANS W/ PARMESAN DRESSING
BUTTERNUT SQUASH EN CROUTE
BROWN BUTTER ROASTED BRUSSEL SPROUTS W/ BACON & PARM GRATIN
WHIPPED POTATOES
POTATOES AU GRATIN
MAC AND CHEESE

DESSERT
Choose One

PUMPKIN PIE
PECAN PIE
CHOCOLATE LAVA CAKE

DRINKS
Choose One

ICED TEA
SOFT DRINKS
LEMONADE
COFFEE

72

RESERVE NOW