

EST. 2021

**McGREGOR'S**  
BUTCHER & BISTRO

THURSDAY  
5/7/26

3 COURSE PRIX FIXE

AVAILABLE THURSDAYS ONLY

*“The Butcher’s Table”*

**\$55**

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**FIRST COURSE**

*(Choose One)*

**CLASSIC CAESAR SALAD**

*Romaine hearts with parmesan and garlic croutons in traditional Caesar dressing*

**STEAKHOUSE WEDGE SALAD**

*Crisp iceberg lettuce with tomato, bacon, house bleu cheese, and chives*

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**ENTREE**

*(Choose One)*

**LAMB CHOPS**

*Red Wine Braised Lamb Chops, (Served Off the Bone), Finished Over Mushroom & Spinach Gnocchi in House Marinara, Shaved Parmesan*

**FILET MIGNON – McGREGOR PLATE**

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

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**DESSERT**

*(Choose One)*

**CREME BRULEE**

*Silky Vanilla Bean Custard with a caramelized Sugar Crust and Fresh Seasonal Berries*

**APPLE CROSTATA**

*Warm House-made Apple Crostata with a Buttery Crust, Caramel and Scoop of Ice Cream*

**DRINKS**

*(Choose One)*

**Iced Tea, Soft Drinks, Lemonade, or Coffee**