

EST. 2021

McGREGOR'S
BUTCHER & BISTRO

THURSDAY
5/21/26

3 COURSE PRIX FIXE

AVAILABLE THURSDAYS ONLY

“Coast & Country Thursday”

\$55

FIRST COURSE

(Choose One)

CRISPY SMOKED PORK BELLY

Slow-smoked pork belly, crisped and lacquered with spicy Asian barbecue glaze.

CLASSIC CAESAR SALAD

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

ENTREE

(Choose One)

FISHERMAN'S PLATE

Grilled shrimp, pan-fried crab cake and pan-seared red snapper served with fries, cole slaw, and lemon.

BISTRO HANGER PLATE

8oz local Angus hanger steak with demi-glace, potato gratin, and sautéed French green beans.

DESSERT

(Choose One)

APPLE CROSTATA

Warm House-made apple crostata with buttery crust, caramel drizzle and vanilla Ice cream.

STRAWBERRY SHORTCAKE

House-made buttery shortcake layered with macerated strawberries and whipped cream, finished with roasted strawberry-mint sauce.

INCLUDED BEVERAGE

(Choose One)

Iced Tea, Soft Drinks, Lemonade, or Coffee