

EST. 2021

McGREGOR'S  
BUTCHER & BISTRO

T H U R S D A Y  
7/2/26

# 3 COURSE PRIX FIXE

AVAILABLE THURSDAYS ONLY

## “Summer Indulgence”

*Celebrate summer ingredients, classic steakhouse favorites, and house-made desserts*

**\$55**

### FIRST COURSE

*(Choose One)*

#### PEACH & HEIRLOOM TOMATO 1/2 SALAD

*Fresh Geiringer's peaches, heirloom tomatoes, mixed greens, radish, candied pecans, goat cheese, and champagne vinaigrette*

#### CLASSIC CAESAR SALAD

*Crisp romaine hearts tossed with grated Parmesan, garlic croutons, and traditional Caesar dressing*

### ENTREE

*(Choose One)*

#### SCOTTISH SALMON

*Pan-seared Scottish Salmon with Potato-radish Purée, Haricot Verts, Tzatziki Cream, and Pickled Shallots*

#### STEAK OSCAR

*Strip loin steak served 'Oscar Style', topped with jumbo lump crab, crisp asparagus, and rich, creamy Béarnaise, with whipped potatoes*

### DESSERT

*(Choose One)*

#### BLACKBERRY COBBLER

*Warm baked blackberries beneath a buttery golden crust, served with vanilla ice cream*

#### TRIPLE CHOCOLATE CHEESECAKE

*Dark chocolate cheesecake with Nutella, chocolate cookie crumble, and chocolate sauce*

### DRINKS

*(Choose One)*

Iced Tea, Soft Drinks, Lemonade, or Coffee