

EST. 2021

McGREGOR'S

BUTCHER & BISTRO

THURSDAY
8/27/26

3 COURSE PRIX FIXE

AVAILABLE THURSDAYS ONLY

“The Art of the Season”

Exceptional ingredients. Thoughtful preparation.

\$55

FIRST COURSE

(Choose One)

LOBSTER BISQUE

Rich lobster bisque finished with tender lobster, whipped cream, and fresh herbs.

CLASSIC CAESAR SALAD

Crisp romaine hearts, grated Parmesan, garlic croutons, white anchovies, and traditional Caesar dressing

ENTREE

(Choose One)

AIRLINE CHICKEN

Pan-roasted airline chicken breast, seasonal vegetables, whipped potatoes, and roasted tomato-bell pepper sauce

LAND & SEA

Filet mignon and pan-seared Scottish salmon served over creamy Parmesan mushroom risotto

DESSERT

(Choose One)

RUM BABA

Dark rum-soaked baba, blackberry coulis, blackberry gel, fresh blackberries, vanilla Chantilly, and blackberry tuile.

CHOCOLATE CRÈME BRÛLÉE

Dark chocolate custard with brûléed sugar, tempered chocolate fan, espresso Chantilly, and cocoa nib crumble

DRINKS

(Choose One)

Iced Tea, Soft Drinks, Lemonade, or Coffee