

EST. 2021

McGREGOR'S

BUTCHER & BISTRO

THURSDAY
9/3/26

3 COURSE PRIX FIXE

AVAILABLE THURSDAYS ONLY

“Classic Indulgence”

Beloved Classics, a Little More Indulgent.

\$55

FIRST COURSE

(Choose One)

SHRIMP COCKTAIL

Poached shrimp, cocktail sauce, lemon, horseradish.

TOSSED SALAD

Goat cheese, pistachio, peach, balsamic, apple, mixed young greens

ENTREE

(Choose One)

MARINATED & GRILLED FLANK STEAK

Finished with roasted bell pepper and tomato sauce, served with roasted potatoes and sautéed spinach.

FILET MIGNON – MCGREGOR PLATE

6 oz center-cut filet mignon with creamy whipped potatoes, grilled asparagus, and classic Sauce Diane

DESSERT

(Choose One)

PEACH COBBLER

Pistachio and chocolate crumble, vanilla ice cream..

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
