

EST. 2021

McGREGOR'S

BUTCHER & BISTRO

THURSDAY
10/15/26

3 COURSE PRIX FIXE

AVAILABLE THURSDAYS ONLY

“An Evening of Bistro Comfort”

Classic flavors, handmade touches.

\$55

FIRST COURSE

(Choose One)

GRATINEE FRENCH ONION SOUP

Baguette, Gruyere

CLASSIC CAESAR

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

ENTREE

(Choose One)

WILD BOAR TORTELLINI

*House-made tortellini filled with spiced wild boar,
marinara, shaved Parmesan & parsley; served with
garlic-butter toast*

FILET MIGNON – MCGREGOR PLATE

*Center-cut filet, pommes purée, grilled asparagus,
& sauce Diane*

DESSERT

(Choose One)

APPLE CROSTATA

House Made Apple Tart, Caramel

CHOCOLATE CRÈME BRÛLÉE

*Dark chocolate custard, caramelized sugar crust,
espresso Chantilly & cocoa nib crumble*

DRINKS

(Choose One)

Iced Tea, Soft Drinks, Lemonade, or Coffee