

EST. 2021

McGREGOR'S

BUTCHER & BISTRO

THURSDAY
10/29/26

3 COURSE PRIX FIXE

AVAILABLE THURSDAYS ONLY

“Classic Comforts, Bistro Style”

Prime rib, seasonal salmon, and an indulgent finish.

\$55

FIRST COURSE

(Choose One)

GRATINEE FRENCH ONION SOUP

Baguette crouton and melted Gruyère

SHRIMP COCKTAIL

Chilled poached shrimp, classic cocktail sauce, lemon and horseradish

ENTREE

(Choose One)

SCOTTISH SALMON

Pan-seared Scottish salmon, cauliflower crème, roasted cauliflower, golden fingerling potatoes, and Granny Smith apple salad, finished with nasturtium

HERB CRUSTED PRIME RIB

7 oz prime rib, creamy whipped potatoes, grilled asparagus, au jus and horseradish cream

DESSERT

(Choose One)

CHOCOLATE CRÈME BRÛLÉE

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

APPLE CROSTATA

House-made apple tart with caramel sauce

DRINKS

(Choose One)

Iced Tea, Soft Drinks, Lemonade, or Coffee