

McGREGOR'S
BISTRO

Valentine's Day
MENU

APPETIZERS

- LUMP CRAB CAKE 18**
Arugula, Creole Aioli, Orange Honey Vinaigrette, Mango Salsa
- GARLIC STEAK BITES 20**
6 oz Steak, Cremini Mushrooms, Garlic, Butter, Toast
- DEVILED EGGS 14**
Chives, Candied Bacon, Dill Aioli, Arugula
- OYSTERS ON THE HALF SHELL* 4 ea**
Mignonette, Horseradish, Hot Sauce

- CRISPY SMOKED PORK BELLY 18**
Pork Belly Slices, Spicy Asian BBQ Sauce
- GOUDA & CRIMINI DIP 15**
Roasted Crimini Mushrooms, Caramelized Shallots, Gouda, Cream Cheese, Fresh Spinach. Parmesan-Panko Crust, Served with Toasted Baguette.

SOUPS AND SALADS

- GRATINEE FRENCH ONION 13**
Slow-Caramelized Onions in a Rich Beef Broth, Finished with Toasted Baguette and Melted Gruyère
- GLENGYLE HOUSE SALAD 12**
Mixed Greens, Carrot, Cucumber, Bacon, Cherry Tomato, Red Onion, Balsamic Vinaigrette, Croutons
- CLASSIC CAESAR 12**
Crisp Romaine Hearts Tossed with Classic Caesar Dressing, Finished with Parmigiano-Reggiano and Toasted Garlic Croutons

- STRAWBERRY BURRATA SALAD 13**
Creamy burrata and fresh, strawberries atop mixed greens and quinoa, finished with toasted walnuts, fresh basil, and a delicate strawberry champagne vinaigrette.
- STEAKHOUSE WEDGE 12**
Iceberg, Cherry Tomato, Bacon, House Bleu Cheese Dressing, Dijon Vinaigrette, Bleu Cheese Crumbles, Chives

ENTREES

- RIBEYE STEAK 58**
Cedar River Farms (14 oz.)
- KC STRIP STEAK 45**
Cedar River Farms (12 oz)
- FILET MIGNON 38 | 48**
Local Angus (6 oz or 8oz)
- ROSEMARY & PORCINI MUSHROOM CRUSTED PRIME RIB 68**
12 oz Cut Prime Rib, Yorkshire Pudding, Au Jus, Horseradish
- STEAK & LOBSTER 70**
6 oz Center Cut Filet Mignon, 5.5 oz Cold Water Lobster Tail (Canada), Potatoes Gratin.
- PAN SEARED SALMON 38**
8 oz. Salmon, Farro with Onions, Peppers and Baby Spinach, Red Potatoes, Lemon Caper Cream Sauce
- CREAMY CHICKEN GNOCCHI 38**
Grilled Chicken Breast, Tender Potato Gnocchi Garlic Cream Sauce with Asparagus, Sugar Snap Peas, Cherry Tomato, Shallot, Chives, and Basil Oil Drizzle.

SIDES

- GREEN BEANS WITH BACON & MUSHROOMS 11**
- WHIPPED POTATOES 11**
- POTATOES GRATIN 11**
- BAKED MAC & CHEESE 11**
- BALSAMIC MAPLE GLAZED BRUSSELS SPROUTS 11**
- ASPARAGUS 11**

DRINKS

- ICED TEA 3**
- LEMONADE 3**
- SOFT DRINKS 3**
- COFFEE 3**

ASK ABOUT
SPECIAL
VALENTINE'S
COCKTAILS

DESSERTS

- CRÈME BRÛLÉE 11**
Silky Vanilla Custard, Crisp Caramelized Sugar Crust, Fresh Raspberries
- CHOCOLATE CHEESECAKE 11**
Creamy Dark Chocolate Cheesecake, Layered with Nutella, Chocolate Cookie Crumble, Chocolate Sauce
- RASPBERRY TUXEDO CAKE 11**
Layered Dark Chocolate Cakes, Raspberry Panna Cotta, Tart Raspberry Puree, and Dark Chocolate Ganache.
- APPLE CROSTATA 12**
House Made Apple Tart, Caramel

3 COURSE
PRIX FIXE
& OPTIONAL WINE PAIRING

FIRST COURSE
Choose One

- CAESAR SALAD**
- STRAWBERRY BURRATA SALAD**
- GRATINEE FRENCH ONION SOUP**

COURSE 1 WINE PAIRING:
Rinaldi Moscato D'Asti,
Sparkling White, Piedmont, Italy

ENTREE
Choose One

- FILET MIGNON 70**
6oz Center-Cut Filet Mignon, Creamy Mashed Potatoes, Seasoned Asparagus and Classic Diane Sauce

- STEAK & LOBSTER 85**
6 oz Center Cut Filet Mignon, 5.5 oz Cold Water Lobster Tail (Canada), Potatoes Gratin.

- CREAMY CHICKEN GNOCCHI 55**
Grilled Chicken Breast, Tender Potato Gnocchi Garlic Cream Sauce with Asparagus, Sugar Snap Peas, Cherry Tomato, Shallot, Chives, and Basil Oil Drizzle.

COURSE 2 WINE PAIRING:
Sea Sun Pinot Noir by Caymus
Sonoma Coast, CA

DESSERT
Choose One

- CHOCOLATE CHEESECAKE**
- CRÈME BRÛLÉE**
- RASPBERRY TUXEDO CAKE**

COURSE 3 WINE PAIRING:
J Lohr Monterey
Late Harvest Reisling, Central Coast, CA

ADD 3 COURSE
WINE PAIRING

- 4 oz Pours +24**
- 6 oz Pours +34**