



# Restaurant Week Prix-Fixe Menu

JANUARY 18TH - 27TH 2019

**\$32.99 PP**

CHOOSE 1 ITEM PER COURSE

## APPETIZER

**CHOICE OF A CUP OF OUR AWARD WINNING CRAB SOUPS**

CREAM OF CRAB OR MARYLAND CRAB

**FRIED GREEN TOMATO CAPRESE**

BREADED GREEN TOMATOES, PANFRIED, LAYERED WITH FRESH MOZZARELLA. TOPPED WITH FRESH CHOPPED BASIL AND A PESTO AIOLI AND FINISHED WITH A BALSAMIC GLAZE

## MAIN COURSE

**FILET BEARNAISE**

6 OZ. SIRLOIN FILET PREPARED PERFECTLY TO YOUR LIKING, TOPPED WITH BEARNAISE COMPOUND BUTTER. SERVED WITH GARLIC FINGERLING POTATOES & CREAMED BRUSSELS SPROUTS

**HARBOR OF MERCY**

MACGREGOR'S AWARD WINNING RECIPE. DIJON HERB BREAD ENCRUSTED SEA BASS FILET. SERVED WITH ROASTED GARLIC YUKON MASHED POTATOES, ASPARAGUS, SWEET CORN, MARINATED TOMATOES AND FINISHED WITH A CRACKED MUSTARD LEMON BUERRE BLANC.

**BLACK N' BLUE PORK CHOP**

BLACKENED PORK RIB EYE TOPPED WITH BLUE CHEESE CRUMBLES. SERVED GARLIC YUKON MASHED POTATOES AND SAUTEED SPINACH.

**STUFFED SOFT SHELL**

JUMBO SOFT SHELL CRAB STUFFED WITH LUMP SNOW CRAB. TOPPED WITH A CAJUN CREAM SAUCE. SERVED WITH A BACON POTATO HASH AND A SIDE OF SAUTEED ASPARAGUS

## DESSERT

**CINNAMON APPLE COBBLER**

SERVED WITH BOMBOY'S HOMEMADE VANILLA ICE CREAM

**HOMEMADE KAHLUA BROWNIE**

SERVED WITH BOMBOY'S HOMEMADE VANILLA ICE CREAM

*No plate sharing please. Not to be combined with any other offer or promotion.*

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