

HAPPY THANKSGIVING

3 COURSE MEAL FOR ADULTS \$49

APPETIZERS

(Additional charge as noted. By request only)

Sesame Seared Ahi Tuna 16.

Asian slaw, ponzu sauce

Beef Tenderloin Crostinis 16.

Melt-in-your-mouth filet medallions with béarnaise sauce

Deviled Eggs 9.

House smoked salmon, cream cheese, red onion, fresh dill & fried capers

Crispy Fried Calamari 12.

With a spicy Thai sticky sauce

Stuffed Artichoke Hearts 12.

Herbed goat cheese, tomato bruschetta, basil oil & balsamic reduction

Maguire's Signature House Smoked Salmon 15.

With capers, red onions, tartar sauce & focaccia toast points

FIRST COURSE

(Choice of one)

Maguire's Salad

Mixed greens, roasted pecans, blue cheese crumbles, Granny Smith apples & Maguire's Original Dressing

Caesar Salad

Chopped romaine, herbed croutons, shaved parmesan & classic dressing

Butternut Squash Bisque

Spiced Pepitas, herb oil

MAIN COURSE

(Choice of one)

Turkey and Dressing

Cornbread dressing, sweet potato mash, white mashed potatoes, baby green beans, cranberry sauce & turkey gravy

Blackened Texas Redfish

Saffron rice, broccolini, baby shrimp & chardonnay lemon butter sauce

Mesquite Grilled Filet Mignon

6 oz. Filet with merlot sauce, white mashed potatoes & asparagus

- 8 oz Filet available for an additional \$10.

ADD TO YOUR ENTREE

Herbed Mushrooms \$4.

DESSERT COURSE

(Choice of one)

Pumpkin Cheesecake with whipped cream

Figgy Bread Pudding with cinnamon ice cream

Pecan Pie with vanilla ice cream

Classic Crème Brulee

Chocolate Lava Cake with vanilla ice cream

CHILDREN'S SELECTIONS

(\$15 for children 11 & under. Includes choice of dessert)

Turkey & Dressing

Hamburger & French Fries

Penne Pasta with Marinara Sauce

Chicken Fingers & Fries

20% gratuity may be added to parties of 6 or larger

Chef de Cuisine: Manuel Aguilar