

BRUNCH

- STICKY BUN SKILLET 9**
3 housemade rolls with cinnamon, pecans & caramel
- MONTE CRISTO16**
beer battered brioche stuffed with ham, Swiss & Dijonnaise, topped with raspberry sauce and powdered sugar
- SIMPLY AVOCADO TOAST16**
9 grain toast, smashed avocado, sliced tomato & chili-garlic eggs
- RENNY'S BISCUITS & GRAVY15**
two housemade biscuits, sausage gravy, two eggs, bacon

BREAK-THE-FAST

Served with breakfast potatoes

- TRADITIONAL16**
English muffin, Canadian bacon, poached eggs, hollandaise
- CRAB CAKE22**
Renny's lump crab cakes on sliced avocado, poached eggs, hollandaise

RENNY'S BENNY'S

Served with breakfast potatoes

- SEAFOOD19**
crab, shrimp, spinach, jack cheese, hollandaise
- VEGGIE17**
zucchini, squash, bell peppers, asparagus, onion, smoked gouda

THREE EGG OMELETS

- YOGURT & GRANOLA15**
Greek vanilla bean yogurt, housemade granola, fresh berries, bruleed banana, toasted coconut, almonds, local honey

- CHILAQUILES VERDE.....15**
tortilla chips, salsa verde, cilantro, red onion, queso fresco, sliced avocado, two sunny-side up eggs

- SMOKED SALMON HASH18**
Our house smoked salmon hash-style, sunny-side eggs, Hollandaise

- SHAKSHUKA16**
poached eggs in a spicy roasted tomato and bell pepper stew, crusty bread, goat cheese

- GULF COAST SHRIMP & GRITS 26**
jalapeno cheese grits, charred brussels, Creole ham gravy

BOWLS

- FRESH CUT FRUIT 6**
- JALAPENO CHEESE GRITS 6**
- BREAKFAST POTATOES 6**
- 3 SLICES OF BACON 6**
- MULTI-GRAIN TOAST 3**
- TWO EGGS 5**
- SKINNY FRIES 6**

SIDES

LUNCH

- FRIED CALAMARI13**
with a spicy Thai sticky sauce
- ROASTED TOMATO & FETA DIP15**
roasted garlic, fresh basil, focaccia skillet
- AHI TUNA NAPOLEON18**
#1 Ahi Tuna, avocado, mango, cucumber, fresh jalapeno, ponzu
- SPICY KOREAN MEATBALLS13**
gochujang glaze, scallions
- RENNY'S MANHASSET MUSSELS19**
steamed PEI mussels, white wine garlic sauce, crusty bread

STARTERS

- MAGUIRE'S SALAD 9**
baby greens, pecans, blue cheese, Granny Smith, Maguire's vinaigrette

- CLASSIC CAESAR SALAD 9**
chopped romaine, shaved Parmesan, herbed croutons, house Caesar

- SOUTHWEST CHICKEN COBB18**
blackened or molido fried chicken, romaine, black beans, roasted corn, tomato, avocado, red peppers, cilantro, tortillas, jack cheese, chipotle-lime vinaigrette

- RENNY'S CHEESEBURGER15**
½ pound Angus patty, American cheese, LTOP, sesame seed bun

- HOT LOPEZ17**
sweet & Spicy crispy chicken, pickles, jalapeno slaw, toasted sesame seed bun

SALADS & SANDWICHES

- GREEN CHILI LASAGNA21**
from the Texas Panhandle side of the family!

- MAPLE-GINGER SALMON29**
shrimp & crab stir-fried rice, steamed broccoli

- MOMMA'S CHICKEN GRADUE24**
herb roasted airline breast, jasmine rice, green beans, Momma's gradue pan sauce

- MAGUIRE'S FAMOUS MEATLOAF22**
veal & pork, bacon-Cheddar-scallion mash, haystack onions

MAINPLATES

- CHOCOLATE LAVA CAKE10**
with vanilla ice cream and fresh berries

- CLASSIC CRÈME BRÛLÉE..... 9**
perfectly caramelized, garnished with fresh berries

- GREEN DREAM 9**
pecan crust, avocado-key lime custard, rum-mascarpone cream, espresso crème anglaise

- PASSIONFRUIT ICE CREAM PIE10**
pineapple gingersnap crust, pistachios, salted caramel, Dulce de Leche ice cream

DESSERTS

RENNY'S MIMOSA SERVICE

BOTTLE OF HOUSE PROSECCO OR CHAMPAGNE
&
CHOICE OF ANY 2 JUICES WITH FRESH BERRIES

Fresh OJ | Ruby Red Grapefruit | Pineapple
Mango Nectar | Cranberry | Guava Nectar

\$36

Add Juice service to any sparkling bottle \$12

20% gratuity may be added to parties of 6 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
 Chef de Cuisine: Manuel Aguilar