HAPPY THANKSGIVING 3 COURSE MEAL FOR ADULTS \$49

Additional charge as noted. By request only

SESAME SEARED AHI TUNA of Asian slaw, wasabi, pickled ginger, ponzu sauce	16
DEVILED EGGS 6F	9
CRISPY FRIED CALAMARI With a spicy Thai sticky sauce	12
STUFFED ARTICHOKE HEARTS	12
MAGUIRE'S SIGNATURE HOUSE SMOKED SALMON	15

Choice of one

APPETIZERS

COURSE

FIRST

COURSE

MAIN

COURSE

DESSERT

MAGUIRE'S SALAD GF

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 GF

Spiced Pepitas, herb oil

Choice of one

TURKEY AND DRESSING

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

BLACKENED TEXAS REDFISH GF

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

GRILLED SHRIMP GF

14 _ CRAB CAKE

9 P A P 14

Choice of one

PUMPKIN CHEESECAKE

with whipped cream

FIGGY BREAD PUDDING

with cinnamon ice cream

PECAN PIE

with vanilla ice cream

CLASSIC CRÈME BRULEE GF

CHOCOLATE LAVA CAKE GF

with vanilla ice cream

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

TURKEY & DRESSING

PENNE PASTA WITH MARINARA SAUCE

HAMBURGER & FRENCH FRIES

CHICKEN FINGERS & FRIES