



## R E N N Y ' S

**2 Course Brunch \$29 per person**

**Saturday & Sunday 10:00am – 3:00pm**

### **First Course**

**Sticky Bun Skillet** 3 housemade rolls with cinnamon, pecans & caramel

**Lemon Ricotta Pancakes** fresh seasonal berries, cinnamon powdered sugar

**Fried Calamari** Thai sticky sauce, lemon

**House Smoked Salmon** focaccia toast points, tartar sauce, capers, red onion

**Maguire's Salad** baby greens, toasted pecans, blue cheese crumbles, Granny Smith apples, Maguire's vinaigrette

**Caesar Salad** chopped romaine, shaved parmesan, herbed croutons, house Caesar dressing

**Ahi Tuna Napoleon** avocado, mango, cucumber, jalapeno, radish sprouts, ponzu, sriracha, wonton chips **+5**

### **Second Course**

**Shakshuka** 2 eggs poached in a spicy roasted tomato and bell pepper stew, goat cheese, crusty bread

**Chilaquiles Verde** tortilla chips, salsa verde, cilantro, red onion, queso fresco, sliced avocado, two eggs

**Crab Cake Benny** Renny's lump crab cakes on sliced avocado, poached eggs, hollandaise, breakfast potatoes

**Seafood Omelet** crab, shrimp, spinach, Monterey jack cheese, hollandaise, breakfast potatoes

**Yogurt & Granola** Greek vanilla bean yogurt, housemade granola, fresh berries, bruleed banana, toasted coconut, almonds, local honey

**Hot Lopez** sweet and spicy crispy chicken breast, dill pickles, jalapeno slaw, toasted sesame brioche bun

**Green Chili Lasagna** Classic meat lasagna with a spin from the Texas Panhandle side of the family

**Maple Ginger Salmon** shrimp & crab stir fried rice, steamed broccoli

**\*\*No splitting or substitutions permitted\*\***

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.