



R E N N Y ' S

3 Course Dinner \$49 per person

Tuesday – Sunday beginning at 4:00pm

First Course

Roasted Cherry Tomato & Feta Dip roasted garlic, fresh basil, focaccia skillet

Fried Calamari Thai sticky sauce, lemon

Spicy Korean Meatballs veal & pork meatballs, gochujang glaze, green onion

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

Renny's Manhasset Mussels steamed PEI mussels, white wine garlic sauce, tomatoes, basil, crusty bread **+6**

Second Course

Avocado & Cucumber Gazpacho with crab meat

Chicken Tortilla Soup shredded cheese, avocado, tortilla strips

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

Third Course

Mama's Chicken Gradue herb roasted airline breast, jasmine, rice, green beans, Momma's gradue pan sauce

Trout Amandine almond crust, sweet potato mash, oven roasted veggies, beurre blanc

Maguire's Famous Meatloaf veal & pork meatloaf, bourbon espresso BBQ glaze, bacon-cheddar-scallion mash, shoestring onions

Maple Ginger Salmon shrimp & crab fried rice, steamed broccoli

Grilled Texas Redfish coconut curry, julienne veggies, udon noodle, cilantro, peanuts **+4**

Double-cut Niman Ranch Pork Chop southwestern creamed corn, wilted spinach, champagne mustard seed gravy **+7**

Steak Au Poivre Frites pepper crusted 6oz filet mignon, crispy fries, brandy peppercorn sauce **+10**

Something Sweet

Chocolate Lava Cake vanilla ice cream, fresh berries **+6**

Passionfruit Ice Cream Pie pineapple gingersnap crust, pistachios, salted caramel **+6**

****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.