



## NYE Dinner Menu

### Holiday 2017 Celebration

#### Chef's Special

**Pan Seared Chilean Sea Bass**  
Saffron rice pilaf, broccolini & tarragon butter sauce 39.

#### Starters

- Lobster Bisque** Crème fraîche & chives 6.
- Sesame Seared Ahi Tuna** Asian slaw, wasabi, ginger & ponzu 16.
- Herb & Goat Cheese Stuffed Artichokes** Balsamic reduction, basil oil & tomato-basil bruschetta 12.
- Fried Calamari** With Maguire's spicy Thai sticky sauce 12.
- Tenderloin Crostinis** Melt-in-your-mouth filet medallions with béarnaise sauce 16.
- Jumbo Shrimp Cocktail** Housemade cocktail sauce 16.
- Traditional Escargot** Simmered in herb-garlic butter 12.

#### Salads

- Maguire's Salad** Mixed greens, roasted pecans, crumbled blue cheese & Maguire's house dressing 7.5
- Caesar Salad** Chopped romaine, shaved Parmesan & herbed croutons with our classic dressing 7.5

#### Entrees

- Mesquite Grilled Filet Mignon**  
8oz Center cut filet with merlot sauce, served with roasted garlic mashed potatoes & grilled asparagus with béarnaise 39.
  - New York Strip**  
12oz Mesquite grilled with mashed potato, grilled asparagus & béarnaise 36.
  - Mesquite Grilled Ribeye**  
16oz centercut, with mashed potato, grilled vegetables, blue cheese butter & port wine demi-glace 36.
  - Maguire's House Cured Mesquite Grilled Pork Chop**  
Double-Cut chop grilled with roasted garlic mash, haricot vert & champagne mustard seed gravy 29.
  - Pistachio Crusted Mahi Mahi**  
Mashed sweet potatoes, charred Brussels & chardonnay lemon butter 26.
  - Blackened Texas Red Fish**  
Pearl couscous tossed with squash, zucchini & sundried tomato & tomatillo vinaigrette 32.
  - Maple Ginger Salmon**  
Grilled Atlantic salmon, maple ginger glaze, shrimp & crab stir-fried rice & broccoli 29.
  - Low Country Sea Scallops**  
Jalapeno cheese grits, steamed broccoli, bacon marmalade & citrus butter 30.
  - Herb & Parmesan Chicken**  
Toasted orzo, artichoke hearts, capers, sun-dried tomatoes, spinach & white wine citrus sauce 18.
  - Green Chili Lasagna**  
Maguire family secret recipe topped with basil pesto 18.
- ADD TO ANY ENTRÉE**
- 4 Grilled Jumbo Shrimp \$12**
  - Maryland Crab Cake \$12**

#### Desserts

- Chocolate Lava Cake**  
Maguire's signature flourless chocolate cake with vanilla ice cream & fresh berries 9.
- Apple Tart**  
Puff pastry, crème pâtisserie, Granny Smith apples, dulce de leche ice cream & caramel sauce 9.
- Passion Fruit Ice Cream Pie**  
Pineapple-gingersnap crust, passion fruit puree, dulce de leche, pistachio, & salted caramel 7.
- Classic Crème Brulee**  
Perfectly caramelized & garnished with fresh berries 7.
- Figgy Bread Pudding**  
Cinnamon ice cream & espresso crème anglaise 7.

18% Gratuity may be added to parties of 7 or more. \$5.00 split charge on all entrees.  
Substitutions will gladly be prepared, please know that some requests may require additional charges & time.

Chef de Cuisine ~ Juan Rico