



## Chef's Features

### Tarragon Crusted Chilean Sea Bass

Spinach & parmesan risotto, steamed broccolini & hazelnut browned butter 44.

### Herb Crusted New Zealand Lamb Chops

Mashed potato, wilted spinach, roasted heirloom cherry tomato, port sauce 32.

## Starters

### Stuffed Artichoke Hearts

Herbed goat cheese, basil oil, balsamic reduction & tomato basil bruschetta 12.

### Smoked Salmon Deviled Eggs

House smoked salmon, cream cheese, diced red onions, fried capers, fresh dill 9.

### Fried Calamari

With Maguire's Thai sticky sauce 12.

### Dynamite Shrimp

Wonton wrapped jumbo shrimp, Asian slaw, wasabi mayo & red pepper jelly 14.

### Sesame Seared Ahi Tuna

Asian slaw, ponzu sauce 16.

### Tenderloin Crostinis

Melt in your mouth filet medallions topped with béarnaise 16.

## Salads

### Maguire's Salad

Mixed greens, roasted pecans, crumbled blue cheese & walnut apple-cider vinaigrette 7.5

### Caesar Salad

Chopped romaine, shaved parmesan & herbed croutons with our classic Caesar dressing 7.5

### Kale & Brussels Salad

Baby kale, Brussels sprouts, grilled pear, radish, orange supreme, candied walnuts, creamy truffle vinaigrette 9.

## Entrees

### Pistachio Crusted Mahi Mahi

Mashed sweet potato, charred Brussels & chardonnay lemon butter 26.

### Gulf Coast Shrimp & Grits

Jumbo Texas shrimp, jalapeno cheese grits, charred Brussels sprouts & creole smoked ham gravy 26.

### Herb-Parmesan Chicken

Toasted orzo tossed with artichoke, capers, spinach & sun-dried tomato with white wine beurre blanc 18.

### Maguire's Double-Cut Pork Chop

Double cut chop with roasted garlic mashed potato, haricot vert & champagne mustard seed gravy 28.

### Grilled Low Country Scallops

Jalapeno cheese grits, steamed broccoli, bacon marmalade 29.

### Maple Ginger Salmon

Grilled Atlantic Salmon with a maple-ginger glaze, shrimp & crab stir-fried rice 28.

### Green Chili Lasagna

Kelli Maguire's family recipe with roasted green chilies and basil pesto 18.

### Mesquite Grilled Filet Mignon

Choice of 6oz. or 8oz. center cut filet with merlot sauce, garlic mashed potato & asparagus with béarnaise 33. / 39.

### Mesquite Grilled Center-cut Ribeye

16oz. cut with mashed potato, asparagus & port wine demi-glaze 36.

### Certified Angus New York Strip Au Poivre

12oz strip crusted with crushed peppercorn, served with mashed potatoes, asparagus & peppercorn Cognac sauce 36.5

## Housemade Desserts

**Chocolate Lava Cake** Maguire's signature flourless chocolate cake with vanilla ice cream & fresh berries 9.

**Passion Fruit Ice Cream Pie** Gingersnap crust, dulce de leche, passion fruit puree, pistachio & salted caramel 7.

**Warm Apple Tart** Puff pastry, crème pâtisserie, Granny Smith apples, dulce de leche ice cream & caramel 9.

**Green Dream Pie** Key-lime-avocado custard, pecan crust, rum mascarpone cream & espresso crème anglaise 7.

**Fresh Berry Tuile** Almond cookie cup & Grand Marnier sabayon 8.

**Figgy Bread Pudding** Cinnamon ice cream & espresso crème anglaise 7.

**Classic Crème Brulee** perfectly caramelized 7.

\$5.00 split charge on all entrees. Substitutions will gladly be prepared, please know that most requests cost more and may require additional time.

18% gratuity may be added to parties of 7 or larger.

*Chef de Cuisine ~ Juan Rico*

