

# MOTHER'S DAY BRUNCH

## For This Special Day

### GRILLED ALASKAN HALIBUT

Spanish rice, margarita shrimp, pico de gallo, tequila-lime sauce 28.

### MESQUITE GRILLED LAMB CHOPS

Roasted garlic mashed potato, baby green beans, herb roasted heirloom cherry tomatoes, maderia sauce 32.

## STARTERS

### Maguire's Sticky Bun Skillet

3 housemade buns with cinnamon, pecans & caramel sauce 8.

### Maguire's Chicken Tortilla Soup 6.

SW Chicken Flatbread crispy lavosh with blackened chicken, sour cream, jack & cheddar cheese and pico de gallo 13.

Calamari with spicy Thai sticky sauce 11.

Traditional Escargot simmered with herb garlic butter 10.

House Smoked Salmon capers, red onions, tartar sauce & crostinis 12.

Caesar Salad romaine, herbed croutons & shaved parmesan with our classic dressing 7.

Maguire's Salad mixed greens, roasted pecans, crumbled blue cheese & Maguire's dressing 7.

## EGGS & SUCH

Stuffed French Toast sweet Brioche stuffed with cream cheese & blueberries with fresh berry sauce 12.

Jeff Coker's Sausage Gravy & Biscuits with bacon & 2 eggs your way 12.

Southwest Breakfast Burrito scrambled eggs, jack cheese, chorizo sausage & breakfast potatoes with onions & bell peppers all wrapped in a flour tortilla & served with jalapeno cheese grits, guacamole & pico de gallo 13.

Quiche Lorraine with Applewood smoked bacon, onions & Swiss with Maguire's greens & breakfast potatoes 12.

Items listed below are served with fresh fruit & Maguire's breakfast potatoes:

Steak & Eggs 6oz filet mignon with two eggs your way 34.

Eggs Benedict fluffy poached eggs on an English muffin with Canadian bacon & hollandaise sauce 13.

Crab cakes Benedict take out the Canadian bacon & put in Maguire's crab cakes 18.

Seafood Omelet shrimp & crabmeat with spinach & jack cheese topped with hollandaise 17.

Our Favorite Omelet with ham, cheddar cheese & sautéed mushrooms 12.

Grilled Veggie Omelet zucchini, bell peppers, squash, asparagus, sautéed onions & smoked Gouda cheese 13.

## SPECIALTIES

Green Chili Lasagna our Chef's signature lasagna 16.

Pistachio Crusted Mahi Mahi sweet potato mash, baby green beans & white wine lemon butter 19.

Maple-Ginger Salmon grilled & served with shrimp & crab fried rice & steamed broccoli 21.

Maguire's Meatloaf with roasted garlic mash, baby green beans & mushroom porto sauce 16.

Herb Parmesan Chicken sun-dried tomato polenta, steamed broccoli & citrus beurre blanc 16.

Mesquite Grilled Pork Chop double cut chop with roasted garlic mash, string beans & mustard seed gravy 25.

## BURGER & MAINPLATE SALADS

Mesquite Grilled Burger 1/2 lb. ground sirloin, L.T.O & house fries 12.

Sesame Seared Ahi Tuna Salad sashimi style with chilled soy-ginger soba noodles & Asian slaw 18.

Arizona Salad choice of grilled chicken or salmon lox, pearl couscous, tomato, roasted corn, golden raisins, pepitas, shaved parmesan, baby arugula & balsamic vinaigrette 17.

## DESSERTS

Passion Fruit Ice Cream Pie ginger snap-pineapple crust, dulce de leche, pistachios & salted caramel 7.

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

Figgy Bread Pudding with cinnamon ice cream & espresso crème anglaise 7.

Classic Crème Brulée perfectly caramelized & topped with fresh berry garnish 7.

Warm Blueberry Tart with citrus-cream cheese, vanilla ice cream & fresh berry sauce 9.

Chocolate Lava Cake vanilla ice cream & fresh berries 9.

(Please allow up to 15 minutes for preparation of the Lava Cake & The Warm Blueberry Tart)

18% Gratuity may be added to parties of 7 or more..

\$4.00 split charge on all entrees. Substitutions will gladly be prepared, please know that many requests cost more & may require additional time.

Chef de Cuisine: Juan Rico