

## MOTHERS DAY DINNER SPECIALS

### **ALMOND CRUSTED ALASKAN HALIBUT**

Spanish rice, margarita shrimp, pico de gallo, tequila-lime sauce 35.

### **MESQUITE GRILLED LAMB CHOPS**

Spinach & parmesan risotto, herb roasted heirloom cherry tomatoes & maderia demi glace 34.

### STARTERS

**Chicken Tortilla Soup** 6.

**Fried Calamari** spicy Thai sticky sauce 12.

**Sesame Seared Ahi Tuna** with Asian slaw 16.

**Southwest Flatbread** crispy sesame seed lavosh with sour cream, cheddar & jack cheese, blackened chicken & pico de gallo 14.

**Stuffed Artichoke Hearts** herbed goat cheese, basil oil & balsamic reduction 12.

**Tenderloin Crostinis** melt-in-your-mouth filet medallions with béarnaise 16.

**House Smoked Salmon** capers, diced red onions, tartar sauce & toast points 13.

### DINNER SALADS

**Maguire's** mixed greens, roasted pecans, blue cheese & walnut apple cider vinaigrette 7.5

**Caesar** chopped romaine, herbed croutons & shaved Parmesan with our classic dressing 7.5

**Kale & Brussels Salad** baby kale, & Brussels sprouts, grilled pear, orange supremes, radish, candied walnuts, creamy truffle vinaigrette 9.

### PASTA & SPECIALTIES

**Pistachio Crusted Mahi Mahi** sweet potato mash, baby green beans & Chardonnay lemon butter 26.

**Herb Parmesan Chicken** toasted orzo, spinach, artichokes, capers, sun-dried tomatoes & white wine citrus sauce 18.

**Green Chili Lasagna** our Chef's signature lasagna with a kick 18.

**Gulf Coast Shrimp & Grits** jumbo shrimp, jalapeno cheese grits, charred Brussels sprouts & creole gravy 26.

**Texas Red Fish** blackened with vegetable pearl couscous & tomatillo vinaigrette 32.

### FROM THE MESQUITE GRILL

**Maple-Ginger Salmon** maple ginger glaze, shrimp & crab fried rice & steamed broccoli 28.

**House Cured Pork Chop** double cut chop, roasted garlic mash, baby green beans & champagne mustard seed gravy 28.

**Low Country Scallops** jalapeno cheese grits, broccoli, bacon marmalade & lemon butter 29.

**Maguire's Meatloaf** veal & pork meatloaf, roasted garlic mash, green beans & mushroom Porto sauce 18.

Wood-fired steaks served with roasted garlic mashed potatoes & grilled asparagus with béarnaise:

**Filet Mignon** with merlot sauce 6oz. 33. 8oz. 39.

**New York Strip** 12oz. 36.

**Centercut Ribeye** with bleu cheese butter & port wine demi-glace 16oz. 36.

### ADD TO ANY ENTRÉE

4 sauteed shrimp 12.

Maryland crab cake 12.

### 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 Brûlée** 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 & Warm Blueberry Tart)

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 most requests cost more and may require additional time.

Chef de Cuisine: Juan Rico