

FATHER'S DAY BRUNCH

MAKE-YOUR-OWN BLOODY MARY BAR 9.
Choose from over 15 vodkas and all the fixins to make it just the way you like!

For This Special Day

GRILLED COPPER RIVER SALMON
Spinach, capers, artichokes, tomatoes & citrus butter sauce with Basmati **MP.**

MESQUITE GRILLED AUSTRALIAN LAMB CHOPS
Mashed potato, asparagus, Heirloom cherry tomato, balsamic glaze **30.**

STARTERS

Maguire's Sticky Bun Skillet

3 housemade buns, 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 **11.**

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 Biscuits & Gravy with apple-wood smoked 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 Du Jour Applewood bacon, squash, zucchini, thyme, & mozzarella 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 **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, charred Brussels & white wine lemon butter **19.**

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

Maguire's Meatloaf with Yukon smashed potatoes, green beans & mushroom porto sauce **16.**

Margherita Chicken warm heirloom cherry tomatoes, Bufala mozzarella, spinach-parm couscous & asparagus **16.**

Mesquite Grilled Pork Chop double cut chop with Yukon smashed potatoes, string beans & mustard seed gravy **25.**

Mesquite Grilled Burger 1/2 lb. ground sirloin with house fries **12.** with cheese **12.5**

MAINPLATE SALADS

Baby Kale & Brussels Lemon peppered salmon, radish, grilled pear, oranges, candied walnuts, creamy truffle vinaigrette **18.**

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

Thai Beef Udon noodles, mixed greens, mint, tomato, avocado, mango, peanuts & sesame sweet chili dressing **18.**

Southwestern Cobb fried molido chicken, roasted corn, red bell, tomato, avocado, jack, tortilla strips & chipotle-lime vinaigrette **16.**

DESSERTS

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

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

Chocolate Lava Cake vanilla ice cream & fresh berries **9.**

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

Classic Crème Brulée perfectly caramelized & garnished with fresh berries **7.**

Warm Apple Tart with dulce de leche ice cream, pistachios & salted caramel **9.**

(Please allow up to 15 minutes for preparation of the Lava Cake and The Warm Cherry 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 most requests cost more
& may require additional time.

Chef de Cuisine: Juan Rico