

STARTERS

CHICKEN TORTILLA OR DAILY SOUP	6
TENDERLOIN CROSTINIS Mesquite grilled beef filet medallions with béarnaise	16
HOUSE SMOKED SALMON Capers, diced red onion, tartar sauce & toasted focaccia	13
JUMBO SHRIMP COCKTAIL Housemade cocktail sauce	16
FRIED CALAMARI Spicy Thai sticky sauce	12
DYNAMITE SHRIMP Wonton wrapped jumbo shrimp, Asian slaw, Wasabi mayo & red pepper jelly	14
STUFFED ARTICHOKE HEARTS Herbed goat cheese, basil oil, balsamic reduction, tomato bruschetta	12
SESAME SEARED AHI TUNA Asian slaw, ponzu sauce	16
MAGUIRE'S ESCARGOT Classically prepared in simmering herbed garlic butter	12
HOUSEMADE FLAT BREAD Crispy sesame lavosh with Chef's daily toppings	14
SMOKED PORK WONTONS Crispy wontons, pulled pork, jalapeño slaw, and espresso BBQ	12

SALADS

MAGUIRE'S SALAD	HALF 5	REGULAR 7
Mixed greens, roasted pecans, bleu cheese crumbles & Maguire's original dressing		
CAESAR SALAD	HALF 5	REGULAR 7
Chopped romaine, croutons & shaved parmesan with our classic house-made dressing		

FRIED GREEN TOMATOES	10
Roasted red pepper, toasted pistachio, baby arugula, Bufala mozz, pomegranate-balsamic syrup & chive oil	

KALE & BRUSSELS	18
Lemon pepper salmon, baby kale, Brussels sprouts, grilled pear, orange supreme, radish, candied walnuts, creamy truffle vinaigrette	

ARIZONA	18
Smoked salmon lox or grilled chicken, pearl couscous, golden raisins, pepitas, roasted corn, tomatoes, parmesan & organic arugula with herb vinaigrette	

SPECIALTIES

GULF COAST SHRIMP & GRITS	26
Jalapeño cheese grits, charred Brussels, creole-ham gravy	

GREEN CHILI LASAGNA	18
Kelli Maguire's secret family recipe	

TEXAS GULF REDFISH	32
Fresh from the Texas gulf, mesquite grilled with pearl couscous, squash, zucchini, sun-dried tomato, spinach, tomatillo vinaigrette	

PENNE A LA FRESCA	18
Fresh Roma tomato concasse, slivered garlic, basil, spinach, shaved parmesan & grilled chicken	

PISTACHIO CRUSTED MAHI MAHI	26
Sweet potato mash, charred Brussels, chardonnay beurre blanc	

FROM THE MESQUITE GRILL

MESQUITE GRILLED BURGER	13
1/2 pound ground sirloin with house fries	

HOUSE CURED DOUBLE CUT PORK CHOP	28
Southwest creamed corn, wilted spinach, Champagne-mustard seed gravy	

MAGUIRE'S WELL-KNOWN MEATLOAF	18
Mesquite grilled veal and pork meatloaf, Yukon smash, green beans & mushroom porto sauce	

MARGHERITA CHICKEN	18
Warm heirloom cherry tomato, basil, bufala mozz, balsamic glaze & spinach-parmesan couscous	

LOW COUNTRY SCALLOPS	29
Jalapeño cheese grits, bacon marmalade, broccoli, lemon butter	

MAPLE-GINGER SALMON	28
Shrimp & crab stir-fried rice, steamed broccoli	

WOOD FIRED STEAKS

SERVED WITH YUKON GOLD SMASH AND ASPARAGUS

FILET MIGNON	6oz 33	8oz 39
With merlot sauce		

C.A.B. CENTERCUT Ribeye	16oz 36
Port demi-glaze	

C.A.B. NEW YORK STRIP	12oz 36
Bleu Cheese Maître d' butter	

PEPPER STEAK	8oz FILET 39.5	12oz STRIP 36.5
Crushed black pepper crust, cognac peppercorn sauce		

ADD TO ANY ENTRÉE

GRILLED SHRIMP (4)	12
JUMBO LUMP CRAB CAKE	12
SAUTÉED MUSHROOMS	3

\$6 SKILLET SIDES

SPINACH & PARMESAN COUSCOUS
ASPARAGUS
SOUTHWEST CREAMED CORN
BABY GREEN BEANS
JALAPEÑO CHEESE GRITS
SAUTÉED SPINACH
YUKON GOLD SMASH
SWEET POTATO MASH
FRENCH FRIES
FRIED ONION STRINGS
OVEN ROASTED VEGETABLES
CHARRED BRUSSELS SPROUTS

HOUSEMADE DESSERTS

CHOCOLATE LAVA CAKE	8
Vanilla ice cream & fresh berries	

GREEN DREAM PIE	6
Key Lime-avocado custard, pecan crust, rum-mascarpone cream & espresso crème anglaise	

PASSION FRUIT ICE CREAM PIE	6
Pineapple-Ginger snap crust, passion fruit puree, dulce de leche, pistachios, salted caramel	

CLASSIC CRÈME BRULEE	6
Perfectly caramelized with fresh berry garnish	

FIGGY BREAD PUDDING	6
Espresso crème anglaise & cinnamon ice cream	

FRESH BERRY TUILE	7
Mixed berries in an almond cookie cup with Grand Marnier sabayon	

SEASONAL TART	9
Chef's seasonal selection	

(Please allow up to 15 minutes for preparation of the Lava Cake and the Seasonal Tart)

LOVE OUR HOUSE SALAD & ICED TEA?
Make it at home.

BOTTLED HOUSE DRESSING	8.5
1/2 LB. CHARDONNAY APRICOT ICED TEA	8

18% gratuity may be added to parties of 7 or more.
A \$4.00 charge will apply to all entrées split in the kitchen.

Chef de Cuisine: Juan Rico