

EASTER SUNDAY BRUNCH

For This Special Day

MESQUITE GRILLED ALASKAN HALIBUT

Jalapeno cheese grits, julienne tomato, hericots vert,
baby shrimp & citrus butter sauce 27.

CENTER CUT FILET MIGNON

Choice of 6 oz or 8 oz. mesquite grilled filet with garlic mashed potatoes,
asparagus & maderia sauce 33. / 39.

STARTERS

Sticky Bun Skillet

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

Maguire's Chicken Tortilla Soup.....Cup 4. Bowl 6.

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

Fried Calamari rings only with Thai sticky sauce 10.

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

Stuffed Artichoke Hearts herbed goat cheese, basil oil, balsamic reduction, tomato bruschetta 11.

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

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

EGGS & SUCH

Jeff Coker's Sausage Gravy & Biscuits with crisp bacon & 2 eggs your way 11.

Stuffed French Toast sweet Brioche stuffed with cream cheese & blue berries with fresh berry sauce 11.

Southwest Breakfast Burrito scrambled eggs, jack cheese, chorizo, potatoes, onions

& bell peppers all wrapped in a flour tortilla, served with jalapeno cheese grits, guacamole & pico de gallo 13.
Quiche Lorraine apple-wood smoked bacon, onions, Swiss cheese with Maguire's greens & breakfast potatoes 12.

Items Below are Served with Fresh Fruit & Maguire's Breakfast Potatoes

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

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

Seafood Omelet with shrimp & crabmeat, 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.

PASTAS & SPECIALTIES

Green Chili Lasagna our Chef's signature lasagna topped with basil pesto 16.

Maguire's Meatloaf made with veal & pork, garlic mashed potatoes, baby green beans & mushroom porto sauce 16.

Herb-Parmesan Chicken sun dried tomato polenta, steamed broccoli & chardonnay sauce 16.

Maple-Ginger Salmon grilled & served with shrimp & crab stir-fried rice & steamed broccoli 19.

Pistachio Crusted Mahi with sweet potato mash, charred Brussels & chardonnay beurre blanc 19.

Mesquite Grilled Double-Cut Pork Chop with roasted garlic mash potatoes, haricots vert & mustard seed gravy 25.

BURGERS & MAINPLATE SALADS

Mesquite Grilled Burger 1/2 pound CAB patty, toasted egg bun, L.T.O., and house fries 12. add cheese 12.5

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

Arizona Salad smoked salmon lox, pearl couscous, tomatoes, roasted corn, pepitas, golden raisins, parmesan,
baby arugula & balsamic vinaigrette 18.

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

Southwestern Cobb Salad fried molido spiced chicken tenders, romaine, roasted corn, red peppers, tomato,
avocado, jack cheese, tortilla strips & chipotle-lime vinaigrette 16.

DESSERTS

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

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

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

Classic Crème Brulee perfectly caramelized & garnished with fresh berries 7.

Blueberry Tart lemon-cream cheese, raspberry sauce, vanilla ice cream 9.

Chocolate Lava Cake vanilla ice cream & fresh berries 9.

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

A \$4.00 charge will be applied to all entrees split in the kitchen.

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

Chef de Cuisine: Juan Rico