

MOTHER'S DAY BRUNCH

For This Special Day

GRILLED ALASKAN HALIBUT

Jalapeno cheese grits, julienne tomato, hericots vert,
baby shrimp, citrus butter 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 Cup 4. Bowl 6.

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

Fried 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 ½ 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 salmon lox, pearl couscous, tomato, roasted corn, golden raisins, pepitas, shaved parmesan,
baby arugula & balsamic vinaigrette 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

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

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