

MOTHERS DAY DINNER SPECIALS

PAN SEARED ALASKAN HALIBUT

Jalapeno cheese grits, julienne tomato, hericots vert,
baby shrimp, citrus butter sauce 36.

MESQUITE GRILLED LAMB CHOPS

Spinach & parmesan risotto, herb roasted heirloom cherry tomatoes
& maderia demi glace 32.

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
Texas Wedge iceberg, tomatoes, crispy bacon, shredded jack & cheddar, ranch dressing 8.

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