

# 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 27.

#### 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, balsamic glaze, Bufala mozz, 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.

### 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.

Chef's Seasonal Tart puff pastry filled with seasonal fruit, topped with ice cream 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