



Christmas Eve & NYE Dinner Menu

Holiday 2019 Celebration

Chef's Special

Pan Seared Chilean Sea Bass
Saffron rice pilaf, broccolini & tarragon butter sauce 40.

Starters

- New England Clam Chowder** 6.
- Sesame Seared Ahi Tuna** Asian slaw, wasabi, ginger & ponzu 16.
- Herb & Goat Cheese Stuffed Artichokes** Balsamic reduction, basil oil & tomato-basil bruschetta 12.
- Fried Calamari** With Maguire's spicy Thai sticky sauce 12.
- Tenderloin Crostinis** Melt-in-your-mouth filet medallions with béarnaise sauce 16.
- Jumbo Shrimp Cocktail** Housemade cocktail sauce 16.
- Traditional Escargot** Simmered in herb-garlic butter 12.
- Southwest Chicken Flatbread** Sour cream, jack & cheddar, blackened chicken, pico de gallo 14.

Salads

- Maguire's Salad** Mixed greens, roasted pecans, crumbled blue cheese & Maguire's house dressing 7.5
- Caesar Salad** Chopped romaine, shaved Parmesan & herbed croutons with our classic dressing 7.5

Entrees

- Mesquite Grilled Filet Mignon**
8oz Center cut filet with merlot sauce, served with roasted garlic mashed potatoes & grilled asparagus with béarnaise 39.
 - New York Strip**
12oz Mesquite grilled with mashed potato, grilled asparagus & béarnaise 36.
 - Mesquite Grilled Ribeye**
16oz centercut, with mashed potato, grilled asparagus, blue cheese butter & port wine demi-glace 36.
 - Maguire's House Cured Mesquite Grilled Pork Chop**
Double-Cut chop grilled with roasted garlic mash, haricot vert & champagne mustard seed gravy 29.
 - Pistachio Crusted Mahi Mahi**
Mashed sweet potatoes, charred Brussels & chardonnay lemon butter 26.
 - Blackened Texas Red Fish**
Pearl couscous tossed with squash, zucchini & sundried tomato & tomatillo vinaigrette 32.
 - Maple Ginger Salmon**
Wood-fired Atlantic salmon, maple ginger glaze, shrimp & crab stir-fried rice & broccoli 29.
 - Low Country Sea Scallops**
Jalapeno cheese grits, steamed broccoli, bacon marmalade & citrus butter 30.
 - Herb & Parmesan Chicken**
Toasted orzo, artichoke hearts, capers, sun-dried tomatoes, spinach & white wine citrus sauce 18.
 - Green Chili Lasagna**
Maguire family secret recipe topped with basil pesto 18.
- ADD TO ANY ENTRÉE**
- 4 Grilled Jumbo Shrimp \$12**
 - Maryland Crab Cake \$12**

Desserts

- Chocolate Lava Cake**
Maguire's signature flourless chocolate cake with vanilla ice cream & fresh berries 9.
- Apple Tart**
Puff pastry, crème patisserie, Granny Smith apples, dulce de leche ice cream, pistachios & caramel sauce 9.
- Passion Fruit Ice Cream Pie**
Pineapple-gingersnap crust, passion fruit puree, dulce de leche, pistachio, & salted caramel 7.
- Classic Crème Brulee**
Perfectly caramelized & garnished with fresh berries 7.
- Figgy Bread Pudding**
Cinnamon ice cream & espresso crème anglaise 7.

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 some requests may require additional charges & time.

Chef de Cuisine ~ Juan Rico