



Chef's Features

Tarragon Crusted Alaskan Halibut

Spinach & parmesan risotto, steamed broccolini, hazelnut browned butter 38.

Herb & Dijon New Zealand Lamb Chops

Mashed potato, wilted spinach, roasted heirloom cherry tomato, port sauce 32.

Starters

Stuffed Artichoke Hearts

Herbed goat cheese, basil oil, balsamic reduction & tomato basil bruschetta 12.

House Smoked Salmon

Capers, red onion, tartar sauce & focaccia toasts points 12.

Fried Calamari

With Maguire's Thai sticky sauce 12.

Dynamite Shrimp

Wonton wrapped jumbo shrimp, Asian slaw, wasabi mayo & red pepper jelly 14.

Sesame Seared Ahi Tuna

Asian slaw, ponzu sauce 16.

Tenderloin Crostinis

Melt in your mouth filet medallions topped with béarnaise 16.

Salads

Maguire's

Mixed greens, roasted pecans, crumbled blue cheese & walnut apple-cider vinaigrette 7.5

Caesar

Chopped romaine, shaved parmesan & herbed croutons with our classic Caesar dressing 7.5

Texas Wedge

Iceberg wedge, tomato, bacon, jack & cheddar cheese, ranch dressing 9.

Entrees

Pistachio Crusted Mahi Mahi

Mashed sweet potato, charred Brussels & chardonnay lemon butter 26.

Gulf Coast Shrimp & Grits

Jumbo Texas shrimp, jalapeno cheese grits, charred Brussels sprouts & creole smoked ham gravy 26.

Herb-Parmesan Chicken

Toasted orzo tossed with artichoke, capers, spinach & sun-dried tomato with white wine beurre blanc 18.

Maguire's Double-Cut Pork Chop

Double cut chop with roasted garlic mashed potato, haricot vert & champagne mustard seed gravy 28.

Grilled Low Country Scallops

Jalapeno cheese grits, steamed broccoli, bacon marmalade 29.

Maple Ginger Salmon

Grilled Atlantic Salmon with a maple-ginger glaze, shrimp & crab stir-fried rice 28.

Green Chili Lasagna

Kelli Maguire's family recipe with roasted green chilies and basil pesto 18.

Sous Vide Short Rib

Mashed potato, baby green beans, au jus 32.

Mesquite Grilled Filet Mignon

Choice of 6oz. or 8oz. center cut filet with merlot sauce, garlic mashed potato & asparagus with béarnaise 33. / 39.

Certified Angus New York Strip Au Poivre

12oz strip crusted with crushed peppercorn, served with mashed potatoes, asparagus & peppercorn Cognac 36.5

Housemade Desserts

Chocolate Lava Cake Maguire's signature flourless chocolate cake with vanilla ice cream & fresh berries 9.

Passion Fruit Ice Cream Pie Gingersnap crust, dulce de leche, passion fruit puree, pistachio & salted caramel 7.

Warm Apple Tart Puff pastry, crème pâtisserie, Granny Smith apples, dulce de leche ice cream & caramel 9.

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

Fresh Berry Tuile Almond cookie cup & Grand Marnier sabayon 8.

Figgy Bread Pudding Cinnamon ice cream & espresso crème anglaise 7.

Classic Crème Brulee perfectly caramelized 7.

\$5.00 split charge on all entrees. Substitutions will gladly be prepared, please know that most requests cost more and may require additional time.

18% gratuity may be added to parties of 7 or larger.

Chef de Cuisine ~ Juan Rico

