

EASTER SUNDAY MENU

Breakfast 10:30am – 3:00pm:

Triple Stack Pancakes 9.

Choice of plain, chocolate chip, pecan

Quiche Lorraine 12.

Bacon, onion, Swiss, fresh fruit & Maguire's greens

Breakfast Burrito 13.

Large flour tortilla stuffed with scrambled eggs, jack cheese, chorizo & breakfast potatoes with jalapeno cheese grits, guac & pico

House Smoked Salmon Hash 14.

Topped with two eggs over easy, fresh fruit, hollandaise

Steak & Eggs 34.

6oz filet mignon, two eggs your way, fresh fruit & breakfast potatoes

Sticky Buns 7.

3 housemade rolls with cinnamon, pecan & caramel

Three Egg Omelets

With breakfast potatoes and fresh fruit

Our Favorite Omelet 12.

Ham, cheddar, mushroom

Seafood Omelet 17.

Crab, shrimp, spinach, jack cheese, hollandaise

Veggie Omelet 13.

Zucchini, squash, bell, asparagus, onion, smoked gouda

ALL DAY 10:30am – 8:00pm

Appetizers

Stuffed Artichoke Hearts 12.

Herbed goat cheese, balsamic reduction, tomato bruschetta

Sesame Seared Ahi Tuna 16.

Asian Slaw, ponzu

Southwestern Flatbread 14.

Blackened chicken, sour cream, jack & cheddar, pico de gallo

House Smoked Salmon 13.

Capers, red onion, tartar sauce, toast points

Fried Calamari 10.

Thai sticky sauce

Salads

Maguire's 7./12.

Artisan Greens, toasted pecans, blue cheese crumbles, Granny Smith apples, walnut apple cider vinaigrette

Caesar 7./12.

Romaine, croutons, shaved parmesan, Classic dressing

Thai Beef 18.

Udon pasta, med-rare tenderloin, greens, avocado, mango, tomato, peanuts, mint, sweet-chili sesame dressing

SW Cobb 16.

Spicy molito fried chicken, romaine, tomato, corn, red bell, avocado, Cilantro, jack, tortilla strips, chipotle-lime vinaigrette

Entrees

Maple Ginger Salmon 26.

Shrimp & Crab stir-fried rice, steamed broccoli

Pistachio Mahi 24.

Sweet potato mash, Charred Brussels, Chardonnay lemon butter sauce

Shrimp & Grits 24.

Jalapeno Cheese grits, Charred Brussels, Creole-ham gravy

Double Cut Pork Chop 26.

Garlic mashed potatoes, baby green beans, Champagne mustard-seed gravy

6oz Filet Mignon 33.

Garlic mashed potatoes, asparagus, merlot sauce

Well-Known Meatloaf 18.

Wood-fired veal & pork meatloaf, mashed potatoes, green beans, mushroom porto sauce

Green Chili Lasagna 18.

Kelli Maguire's secret family recipe

Herb-Parm Chicken 18.

Toasted orzo, spinach, artichoke, capers, diced tomatoes, beurre blanc

Mesquite Grilled Burger 14.

½ pound ground sirloin, toasted egg bun, L, T, O, house fries