

Thank you for supporting our Maguire's crew throughout this unprecedented time!

Due to our very restricted capacity, and with respect for our desire to accommodate as many of our friends as possible, we politely request that you consider limiting your visit to no more than 1 ½ hours.

Thank you for your patience and understanding!

### STARTERS

<b>Chef's Daily Soup or Chicken Tortilla</b> .....	6.
<b>Classic Shrimp Cocktail</b> housemade cocktail sauce .....	16.
<b>Fried Calamari</b> with a spicy Thai sticky sauce .....	10.
<b>Stuffed Artichoke Hearts</b> herbed goat cheese, tomato bruschetta, toast points, balsamic reduction .	12.
<b>House Smoked Salmon</b> capers, red onions, housemade tartar, toast.....	13.
<b>Sesame Seared Ahi Tuna</b> with Asian slaw, ponzu.....	16.
<b>Tenderloin Crostinis</b> grilled beef medallions, bearnaise.....	16.
<b>Flat Bread</b> crispy sesame lavosh with Chef's daily toppings .....	14.

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### SALADS

<b>Maguire's Salad</b> baby greens, roasted pecans, blue cheese, green apples, house vinaigrette .....	7./12.
<b>Caesar Salad</b> chopped romaine, shaved Parmesan, herbed croutons, housemade Caesar dressing .....	7./12.
<b>Classic Cobb Salad</b> turkey breast, blue cheese, bacon, tomato, avocado, egg, balsamic vinaigrette.....	16.
<b>Arizona</b> choice of grilled chicken or lox salmon, pearl couscous, baby arugula, tomatoes, golden raisins, corn, pepitas, parmesan, balsamic vinaigrette.....	18.
<b>Sesame Seared Ahi Tuna</b> soy-ginger soba noodles, Asian Slaw, green onions .....	18.
<b>Southwestern Chicken Cobb</b> molido spiced fried chicken tenders, roasted corn, tomato, avocado, sweet red peppers, jack cheese and a chipotle-lime vinaigrette .....	16.
<b>Thai Beef</b> medium rare tenderloin, udon noodles, baby greens, avocado, tomatoes, mango, peanuts, mint, sweet chili sesame dressing.....	18.

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### SANDWICHES & SPECIALTIES

<b>Mesquite Grilled Burger</b> toasted egg bun, L, T, O, P, house fries.....	13.
<b>Chef's Daily Sandwich</b> ask your server for today's offering .....	AQ.
<b>Cali Club Sandwich</b> turkey, bacon, provolone, tomato, avocado, sprouts, honey mustard, berries .....	13.
<b>Green Chili Lasagna</b> from the Texas Panhandle side of the family! .....	16.
<b>Penne a la Fresca</b> chicken, Roma tomato concasse, fresh garlic, basil, spinach, shaved parmesan.....	16.
<b>Beef Bourguignon</b> tenderloin tips, bacon, mushrooms, pearl onions, merlot demi, mashed potatoes .	24.
<b>Pistachio Crusted Mahi Mahi</b> sweet potato mash, charred Brussels, beurre blanc.....	24.
<b>Trout Amandine</b> sweet potato mash, oven roasted veggies, beurre blanc .....	18.
<b>Gulf Coast Shrimp &amp; Grits</b> jalapeno cheese grits, charred Brussels, Creole ham gravy .....	24.

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### FROM THE MESQUITE GRILL

<b>Double Cut Pork Chop</b> roasted garlic mash, baby green beans, champagne mustard seed gravy .....	26.
<b>6oz Filet Mignon</b> garlic mashed potatoes, asparagus, merlot demi-glace .....	33.
<b>Maple-Ginger Salmon</b> shrimp & crab stir-fried rice, steamed broccoli .....	26.
<b>Margherita Chicken</b> heirloom cherry tomato, buffalo mozzarella, balsamic glaze, spin-parm couscous	16.
<b>Maguire's Well Known Meatloaf</b> mashed potatoes, green beans and mushroom porto sauce .....	16.

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### DESSERTS

<b>Chocolate Lava Cake</b> with vanilla ice cream and fresh berries.....	8.
<b>Figgy Bread Pudding</b> with cinnamon ice cream and espresso crème anglaise .....	5.
<b>Classic Crème Brûlée</b> perfectly caramelized, garnished with fresh berries .....	5.
<b>Green Dream</b> pecan crust, avocado-key lime custard, rum-mascarpone cream, espresso crème anglaise	6.
<b>Passionfruit Ice Cream Pie</b> pineapple-gingersnap crust, pistachio, salted caramel.....	6.
<b>Warm Triple Berry Crisp</b> oatmeal cinnamon crumble, vanilla ice cream .....	6.

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