



Starters

Lobster Bisque Soup
Crème fraîche, chives 8.

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

Pan Seared Chilean Sea Bass
Almond-basil jasmine rice, asparagus, coconut chili sauce 38.

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

Grilled Low Country Scallops
Jalapeno cheese grits, steamed broccoli, bacon marmalade 29.

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

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

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

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

Maguire's Double-Cut Pork Chop
Double cut chop with roasted garlic mashed potato, haricot vert & champagne mustard seed gravy 28.

Herb & Dijon New Zealand Lamb Chops
Mashed potato, wilted spinach, roasted heirloom cherry tomato, port sauce 32.

Sous Vide Short Rib
Mashed potato, baby green beans, fried onion strings, 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.

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

Warm Triple Berry Crisp oatmeal-cinnamon crumble, vanilla ice cream 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

