

STARTERS

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

SALADS & SANDWICHES

Maguire's Salad artisan greens, roasted pecans, blue cheese, green apples, house vinaigrette.....	7./12.
Caesar Salad chopped romaine, shaved Parmesan, herbed croutons, housemade Caesar dressing	7./12.
Classic Cobb Salad turkey, blue cheese, bacon, tomato, avocado, egg, balsamic vinaigrette.....	16.
Arizona choice of grilled chicken or lox salmon, pearl couscous, baby arugula, tomatoes, golden raisins, corn, pepitas, parmesan, balsamic vinaigrette.....	18.
Southwestern Chicken Cobb molido spiced fried chicken tenders, roasted corn, tomato, avocado, sweet red peppers, jack cheese and a chipotle-lime vinaigrette.....	16.
Thai Beef medium rare tenderloin, udon noodles, baby greens, avocado, tomatoes, mango, peanuts, mint, sweet chili sesame dressing	18.
Mesquite Grilled Burger toasted egg bun, L, T, O, P, house fries.....	13.
Chef's Daily Sandwich ask your server for today's offering	AQ.

SPECIALTIES

Pan Seared Chilean Sea Bass rice pilaf, green beans, 2 crab stuffed shrimp, beurre blanc	36.
Pistachio Crusted Mahi Mahi sweet potato mash, charred Brussels, beurre blanc.....	24.
Trout Amandine sweet potato mash, oven roasted veggies, beurre blanc	20.
Gulf Coast Shrimp & Grits jalapeno cheese grits, charred Brussels, Creole ham gravy	24.
Maple-Ginger Salmon shrimp & crab stir-fried rice, steamed broccoli	26.
Green Chili Lasagna from the Texas Panhandle side of the family!.....	18.
Penne a la Fresca chicken, Roma tomato concasse, fresh garlic, basil, spinach, shaved parmesan	18.
Herb-Parmesan Chicken mashed potato, broccoli, beurre blanc.....	18.
Maguire's Well Known Meatloaf mashed potatoes, green beans and mushroom port sauce.....	18.
Double Cut Pork Chop roasted garlic mash, baby green beans, champagne mustard seed gravy..	26.
6oz Filet Mignon garlic mashed potatoes, asparagus, merlot demi-glace	33.

EGGS & SUCH

(only available from 10:00am – 3:00pm)

Sticky Bun Skillet 3 housemade rolls with cinnamon, pecans & caramel	7.
Tiple Stack Pancake choice or plain, pecan or chocolate chip topped with whipped cream	9.
Simply Avocado Toast 9 grain toast, smashed avocado, sliced roma tomato & choice of 1 side	9.
Jeff Coker's Biscuits & Gravy two housemade biscuits, sausage gravy, two eggs your way, bacon	12.
Quiche Lorraine bacon, onion, Swiss, breakfast potatoes, Maguire's greens.....	12.
Breakfast Burrito large flour tortilla stuffed with scrambled eggs, chorizo, jack cheese, breakfast potatoes with jalapeno cheese grits, guacamole & pico de gallo	13.
Steak & Eggs 6oz filet, two eggs your way, fresh fruit, breakfast potatoes.....	34.
<u>Benny's with breakfast potatoes & fresh fruit</u>	
Traditional English muffin, Canadian bacon, poached eggs, hollandaise	13.
Norwegian English muffin, lox salmon, scrambled egg, dill-caper hollandaise.....	16.
Crab Cake ditch the Canadian bacon and plug in Maguire's Crab Cakes	18.
<u>Three Egg Omelets with breakfast potatoes & fresh fruit</u>	
Our Favorite ham, cheddar, mushroom	12.
Seafood crab, shrimp, spinach, jack cheese, hollandaise.....	17.
Veggie zucchini, squash, bell, asparagus, onion, smoked gouda	13.
