

# Father's Day Brunch

10:00am – 3:00pm

## STARTERS

<b>Chicken Tortilla Soup</b> .....	6.
<b>Classic Shrimp Cocktail</b> housemade cocktail sauce .....	16.
<b>Fried Calamari</b> with a spicy Thai sticky sauce .....	12.
<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 .....	15.
<b>Sesame Seared Ahi Tuna</b> with Asian slaw, ponzu .....	16.
<b>Tenderloin Crostini</b> grilled beef medallions, bearnaise .....	16.
<b>Flat Bread</b> crispy sesame lavosh with Chef's daily toppings .....	16.

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## SALADS & SANDWICHES

<b>Maguire's Salad</b> artisan 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>Arizona Salad</b> choice of grilled chicken or lox salmon, pearl couscous, baby arugula, tomatoes, golden raisins, corn, pepitas, parmesan, balsamic vinaigrette .....	18.
<b>Southwestern Chicken Cobb Salad</b> molido spiced fried chicken tenders, roasted corn, tomato, avocado, sweet red peppers, jack cheese and a chipotle-lime vinaigrette .....	16.
<b>Thai Beef Salad</b> medium rare tenderloin, udon noodles, greens, avocado, tomato, mango, peanuts, mint, sesame sweet chili dressing .....	18.
<b>Mesquite Grilled Burger</b> toasted egg bun, L, T, O, P, house fries .....	14.

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## SPECIALTIES

<b>Pistachio Crusted Mahi Mahi</b> sweet potato mash, charred Brussels, beurre blanc .....	26.
<b>Gulf Coast Shrimp &amp; Grits</b> jalapeno cheese grits, charred Brussels, Creole ham gravy .....	26.
<b>Maple-Ginger Salmon</b> shrimp & crab stir-fried rice, steamed broccoli .....	28.
<b>Green Chili Lasagna</b> from the Texas Panhandle side of the family! .....	18.
<b>Margherita Chicken</b> spin-parm couscous, heirloom cherry tomato, bufala mozzarella, balsamic glaze .....	18.
<b>Maguire's Well Known Meatloaf</b> mashed potatoes, green beans and mushroom porto sauce .....	18.
<b>Double Cut Pork Chop</b> roasted garlic mash, baby green beans, champagne mustard seed gravy .....	28.
<b>6oz Filet Mignon</b> garlic mashed potatoes, asparagus, merlot demi-glace .....	34.

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## EGGS & SUCH

<b>Sticky Bun Skillet</b> 3 housemade rolls with cinnamon, pecans & caramel .....	8.
<b>Tiple Stack Pancake</b> choice of plain, pecan or chocolate chip topped with whipped cream .....	10.
<b>Jeff Coker's Biscuits &amp; Gravy</b> two housemade biscuits, sausage gravy, two eggs your way, bacon .....	13.
<b>Quiche Lorraine</b> bacon, onion, Swiss, breakfast potatoes, Maguire's greens .....	13.
<b>Breakfast Burrito</b> large flour tortilla stuffed with scrambled eggs, chorizo, jack cheese, breakfast potatoes with jalapeno cheese grits, guacamole & pico de gallo .....	14.
<b>Steak &amp; Eggs</b> 6oz filet, two eggs your way, fresh fruit, breakfast potatoes .....	36.

### Benny's with breakfast potatoes & fresh fruit

<b>Traditional</b> English muffin, Canadian bacon, poached eggs, hollandaise .....	14.
<b>Crab Cake</b> ditch the Canadian bacon and plug in Maguire's crab cakes .....	18.
<b>Norwegian</b> English muffin, lox salmon, scrambled egg, dill-caper hollandaise .....	16.

### Three Egg Omelets with breakfast potatoes & fresh fruit

<b>Our Favorite</b> ham, cheddar, mushroom .....	14.
<b>Seafood</b> crab, shrimp, spinach, jack cheese, hollandaise .....	18.
<b>Veggie</b> zucchini, squash, bell, asparagus, onion, smoked gouda .....	15.

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