

M A G U I R E ' S

REGIONAL CUISINE

Christmas Eve & NYE Dinner Menu

Chef's Special

Pan Seared Chilean Sea Bass
Saffron rice pilaf, broccolini & tarragon butter sauce 40.

Starters

- New England Clam Chowder** 8.
Sesame Seared Ahi Tuna Asian slaw, wasabi, ginger & ponzu 16.
Fried Calamari With Maguire's spicy Thai sticky sauce 12.
Tenderloin Crostinis Melt-in-your-mouth filet medallions with béarnaise sauce 16.
Herb & Goat Cheese Stuffed Artichokes Balsamic reduction, basil oil & tomato-basil bruschetta 12.
Jumbo Shrimp Cocktail Housemade cocktail sauce 16.
Traditional Escargot Simmered in herb-garlic butter 12.
House Smoked Salmon focaccia toast points, capers, red onion, housemade tartar sauce 12.
Southwest Chicken Flatbread Sour cream, jack & cheddar, blackened chicken, pico de gallo 16.

Salads

- Maguire's Salad** Mixed greens, roasted pecans, crumbled blue cheese & Maguire's house dressing 7.5
Caesar Salad Chopped romaine, shaved Parmesan & herbed croutons with our classic dressing 7.5

Entrees

- Mesquite Grilled Filet Mignon**
Choice of 6oz or 8oz Center cut filet with merlot sauce, served with roasted garlic mashed potatoes & grilled asparagus 34/40.
New York Strip
12oz Mesquite grilled with mashed potato, grilled asparagus, blue cheese butter 36.
Maguire's House Cured Mesquite Grilled Pork Chop
Double-Cut chop grilled with roasted garlic mash, haricot vert & champagne mustard seed gravy 29.
Pistachio Crusted Mahi Mahi
Mashed sweet potatoes, charred Brussels & chardonnay lemon butter 26.
Blackened Texas Red Fish
Pearl couscous tossed with squash, zucchini & sundried tomato & tomatillo vinaigrette 32.
Maple Ginger Salmon
Wood-fired Atlantic salmon, maple ginger glaze, shrimp & crab stir-fried rice & broccoli 29.
Well-Known Meatloaf
Veal & pork meatloaf, mashed potatoes, baby green beans, herbed mushrooms, porto sauce 18.
Herb & Parmesan Chicken
Toasted orzo, artichoke hearts, capers, sun-dried tomatoes, spinach & white wine citrus sauce 18.
Green Chili Lasagna
Maguire family secret recipe topped with basil pesto 18.
ADD TO ANY ENTRÉE
4 Grilled Jumbo Shrimp \$16

Desserts

- Chocolate Lava Cake**
Maguire's signature flourless chocolate cake with vanilla ice cream & fresh berries 9.
Green Dream Pie
Key-lime avocado custard, pecan crust, rum mascarpone cream, espresso crème anglaise 7.
Passion Fruit Ice Cream Pie
Pineapple-gingersnap crust, passion fruit puree, dulce de leche, pistachio, & salted caramel 7.
Classic Crème Brulee
Perfectly caramelized & garnished with fresh berries 7.
Figgy Bread Pudding
Cinnamon ice cream & espresso crème anglaise 7.
Pecan Pie
Vanilla ice cream 7.

20% Gratuity may be added to parties of 6 or more. \$5.00 split charge on all entrees.
Substitutions will gladly be prepared, please know that some requests may require additional charges & time.

Chef de Cuisine ~ Manuel Aguilar