



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 15.

Fried Calamari
With Maguire's Thai sticky sauce 12.

Dynamite Shrimp
Wonton wrapped jumbo shrimp, Asian slaw, wasabi mayo & red pepper jelly 16.

Sesame Seared Ahi Tuna
Asian slaw, ponzu sauce 16.

Beef 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 40.

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

Wood Fired Maple Ginger Salmon
Maple-ginger glaze, shrimp & crab stir-fried rice, steamed broccoli 28.

Shrimp & Crab Pasta Carbonara
Pancetta, shrimp, crab, cherry tomatoes, asparagus, basil, parmesan, sunny side up egg 24.

Herb-Parmesan Chicken
Toasted orzo with artichoke, capers, spinach & sun-dried tomato, white wine beurre blanc 20.

Maguire's Double-Cut Pork Chop
Mesquite grilled, roasted garlic mashed potato, haricot vert, champagne mustard seed gravy 28.

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, merlot sauce, garlic mashed potato, asparagus 34. / 40.

Certified Angus New York Strip Au Poivre
Peppercorn crusted 12oz strip, mashed potatoes, asparagus, Cognac-peppercorn reduction 38.

Housemade Desserts

Chocolate Lava Cake Maguire's signature flourless chocolate cake, vanilla ice cream, fresh berries 9.
Passion Fruit Ice Cream Pie Gingersnap crust, dulce de leche, passion fruit puree, pistachio, caramel 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.

Green Dream Pie Key-lime-avocado custard, pecan crust, rum mascarpone cream, espresso crème anglaise 8.

\$5.00 split charge on all entrees. Substitutions will gladly be prepared, please know that most requests cost more and may require additional time.
20% gratuity may be added to parties of 6 or larger.

Chef de Cuisine ~ Manuel Aguilar

