



STARTERS

Chef's Daily Soup or Chicken Tortilla	7.
Classic Shrimp Cocktail housemade cocktail sauce.....	16.
Fried Calamari with a spicy Thai sticky sauce	12.
Stuffed Artichoke Hearts herbed goat cheese, tomato bruschetta, toast points, balsamic reduction	12.
House Smoked Salmon capers, red onions, housemade tartar, toast.....	15.
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	16.

SALADS

Maguire's Salad baby greens, roasted pecans, blue cheese, green apples, house vinaigrette	8./13.
Caesar Salad chopped romaine, shaved Parmesan, herbed croutons, housemade Caesar dressing	8./13.
Classic Cobb Salad turkey breast, 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.
Sesame Seared Ahi Tuna soy-ginger soba noodles, Asian Slaw, green onions	20.
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.

SANDWICHES & SPECIALTIES

Mesquite Grilled Burger toasted egg bun, L, T, O, P, house fries	14.
Chef's Daily Sandwich ask your server for today's offering.....	AQ.
Cali Club Sandwich turkey, bacon, provolone, tomato, avocado, sprouts, honey mustard, berries.....	14.
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.
Beef Bourguignon tenderloin tips, bacon, mushrooms, pearl onions, merlot demi, mashed potatoes.	24.
Shrimp & Crab Carbonara fusilli, pancetta, tomato, asparagus, spinach, basil, sunny-side up egg	26.
Pistachio Crusted Mahi Mahi sweet potato mash, charred Brussels, beurre blanc.....	26.
Trout Amandine sweet potato mash, oven roasted veggies, beurre blanc.....	24.
Gulf Coast Shrimp & Grits jalapeno cheese grits, charred Brussels, Creole ham gravy.....	26.

FROM THE MESQUITE GRILL

Double Cut Pork Chop roasted garlic mash, baby green beans, champagne mustard seed gravy	31.
6oz Filet Mignon garlic mashed potatoes, asparagus, merlot demi-glace	34.
Maple-Ginger Salmon shrimp & crab stir-fried rice, steamed broccoli	28.
Margherita Chicken heirloom cherry tomato, bufala mozzarella, balsamic glaze, spin-parm couscous	19.
Maguire's Well Known Meatloaf veal & pork, mashed potatoes, green beans, mushroom porto...	19.

DESSERTS

Chocolate Lava Cake with vanilla ice cream and fresh berries	9.
Figgy Bread Pudding with cinnamon ice cream and espresso crème anglaise.....	8.
Classic Crème Brûlée perfectly caramelized, garnished with fresh berries	8.
Green Dream pecan crust, avocado-key lime custard, rum-mascarpone cream, espresso crème anglaise	8.
Passionfruit Ice Cream Pie pineapple-gingersnap crust, pistachio, salted caramel.....	8.
Warm Triple Berry Crisp oatmeal cinnamon crumble, vanilla ice cream	7.

20% gratuity may be added to parties of 6 or more

Chef de Cuisine: Manuel Aguilar