

## MOTHERS DAY SPECIALS

### **BLACKENED ALASKAN HALIBUT**

Rice pilaf, steamed broccoli, crispy shrimp, black bean & corn relish, chardonnay lemon butter sauce 35.

### **MESQUITE GRILLED LAMB CHOPS**

Spinach & parmesan risotto, herb roasted cherry tomatoes & maderia demi glace 34.

### STARTERS

- Chicken Tortilla Soup 6.  
Fried Calamari spicy Thai sticky sauce 11.  
Sesame Seared Ahi Tuna with Asian slaw 12.  
Southwest Flatbread crispy sesame seed lavosh with sour cream, melted cheese, blackened chicken & pico de gallo 13.  
Stuffed Artichoke Hearts herbed goat cheese, basil oil & balsamic reduction 10.  
Tenderloin Crostinis melt-in-your-mouth filet medallions with béarnaise 12.  
House Smoked Salmon capers, diced red onions, tartar sauce & toast points 11.  
Sriracha-Crab Flautitas shaved cabbage, cilantro, queso fresco, wasabi aioli, red pepper jelly 12.

### DINNER SALADS

- Maguire's mixed greens, roasted pecans, blue cheese & walnut apple cider vinaigrette 7.5  
Caesar chopped romaine, herbed croutons & shaved Parmesan with our classic dressing 7.5  
Baby Spinach Salad blue cheese crumbles, diced egg, applewood smoked bacon, red onion, & balsamic vinaigrette 9.

### PASTA & SPECIALTIES

- Pistachio Crusted Mahi Mahi sweet potato mash, baby green beans & Chardonnay lemon butter 24.  
Herb Parmesan Chicken toasted orzo, spinach, artichokes, capers, sun-dried tomatoes & white wine citrus sauce 18.  
Green Chili Lasagna our Chef's signature lasagna with a kick 16.  
Gulf Coast Shrimp & Grits jumbo shrimp, jalapeno cheese grits, charred brussel sprouts & creole gravy 26.  
Texas Red Fish blackened with vegetable pearl couscous & tomatillo vinaigrette 32.

### FROM THE MESQUITE GRILL

- Maple-Ginger Salmon maple ginger glaze, shrimp & crab fried rice & steamed broccoli 25.  
House Cured Pork Chop double cut chop, roasted garlic mash, baby green beans & champagne mustard seed gravy 25.  
Low Country Scallops jalapeno cheese grits, broccoli, bacon marmalade & lemon butter 27.  
Maguire's Meatloaf roasted garlic potatoes, green beans & mushroom Porto sauce 16.

Wood-fired steaks served with roasted garlic mashed potatoes & grilled asparagus with béarnaise:

Filet Mignon with merlot sauce	6oz. 33.	8oz. 39.
New York Strip		12oz. 35.
Centercut Ribeye with bleu cheese butter & port wine demi-glace		16oz. 36.

### ADD TO ANY ENTRÉE

4 sauteed shrimp 11. Maryland crab cake 11. 1 grilled sea scallop 5.

### DESSERTS

- Passion Fruit Ice Cream Pie ginger snap-pineapple crust, dulce de leche, pistachios & salted caramel 7.  
Green Dream Pie pecan crust, key-lime-avocado custard, rum mascarpone cream & espresso crème anglaise 7.  
Figgy Bread Pudding with cinnamon ice cream & espresso crème anglaise 7.  
Classic Crème Brûlée perfectly caramelized & topped with fresh berry garnish 7.  
Warm Blueberry Tart with citrus-cream cheese, raspberry sorbet & fresh berry sauce 9.  
Chocolate Lava Cake vanilla ice cream & fresh berries 9.  
(Please allow up to 15 minutes for preparation of the Lava Cake & Warm Blueberry Tart)

18% Gratuity may be added to parties of 7 or more. \$5.00 split charge on all entrees.  
Substitutions will gladly be prepared, please know that most requests cost more and may require additional time.

Executive Chef ~ Alberto Solis

# MOTHER'S DAY BRUNCH

## For This Special Day

### **BLACKENED ALASKAN HALIBUT**

Rice pilaf, black bean & corn relish, steamed broccoli,  
Chardonnay lemon-butter sauce 28.

### STARTERS

- Maguire's Chicken Tortilla Soup 6.  
SW Chicken Flatbread crispy lavosh with blackened chicken,  
sour cream, jack & cheddar cheese and pico de gallo 13.  
Calamari with spicy Thai sticky sauce 11.  
Traditional Escargot simmered with herb garlic butter 10.  
House Smoked Salmon capers, red onions, tartar sauce & crostinis 11.  
Maguire's Sticky Bun Skillet 3 housemade buns with cinnamon, pecans & caramel sauce 8.  
Caesar Salad romaine, herbed croutons & shaved parmesan with our classic dressing 7.  
Maguire's Salad mixed greens, roasted pecans, crumbled blue cheese & Maguire's dressing 7.

### EGGS & SUCH

- Stuffed French Toast sweet Brioche stuffed with cream cheese & blueberries with fresh berry sauce 12.  
Jeff Coker's Sausage Gravy & Biscuits with bacon & 2 eggs your way 11.  
Southwest Breakfast Burrito scrambled eggs, jack cheese, chorizo sausage & breakfast potatoes with onions  
& bell peppers all wrapped in a flour tortilla & served with Spanish rice, guacamole & pico de gallo 12.  
Smoked Chicken Quiche with tomato, asparagus & mozzarella served with Maguire's greens & breakfast potatoes 12.
- Items listed below are served with fresh fruit & Maguire's breakfast potatoes:
- Eggs Benedict fluffy poached eggs on an English muffin with Canadian bacon & hollandaise sauce 13.  
Crab cakes Benedict take out the Canadian bacon & put in Maguire's crab cakes 17.  
Norwegian Benedict scrambled eggs, salmon lox, toasted muffin, diced red onion & dill-caper hollandaise 15.  
Seafood Omelet shrimp & crabmeat with spinach & jack cheese 15.  
Our Favorite Omelet with ham, cheddar cheese & sautéed mushrooms 11.  
Grilled Veggie Omelet zucchini, bell peppers, squash, asparagus, sautéed onions & smoked Gouda cheese 12.

### SPECIALTIES

- Green Chili Lasagna our Chef's signature lasagna 16.  
Pistachio Crusted Mahi Mahi sweet potato mash, baby green beans & white wine lemon butter 19.  
Maple-Ginger Salmon grilled & served with shrimp & crab fried rice & steamed broccoli 21.  
Maguire's Meatloaf with roasted garlic mash, baby green beans & mushroom porto sauce 16.  
Herb Parmesan Chicken toasted orzo pasta, artichokes, capers, sun-dried tomatoes, spinach & citrus beurre blanc 16.  
Mesquite Grilled Pork Chop double cut chop with roasted garlic mash, string beans & mustard seed gravy 24.

### BURGER & MAINPLATE SALADS

- Mesquite Grilled Burger 1/2 lb. ground sirloin with house fries 11.  
Sesame Seared Ahi Tuna Salad sashimi style with chilled soy-ginger soba noodles & Asian slaw 16.  
Thai Beef Salad Udon noodles, mixed greens, mint, tomato, avocado, mango, peanuts  
& sesame sweet chili dressing 16.  
Arizona Salad choice of grilled chicken or salmon lox, pearl couscous, tomato, roasted corn, golden raisins, pepitas,  
shaved parmesan, baby arugula & balsamic vinaigrette 16.  
Southwestern Cobb Salad fried molido spiced chicken, roasted corn, red peppers, tomato,  
avocado, jack cheese, crisp tortilla strips & chipotle-lime vinaigrette 15.

### DESSERTS

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