

**MAKE YOUR OWN BLOODY MARY BAR 8.5**

Choose from over 20 Vodkas and all  
the fixins to make it just the way you like it!

**STARTERS**

<b>Chicken Tortilla Soup</b>	Cup 4.	Bowl 6.
<b>Maguire's Flatbread</b>		13.
crispy sesame lavosh with Chef's daily toppings		
<b>Traditional Escargot</b>		10.
simmered with herb garlic butter		
<b>Fried Calamari</b>		10.
rings only with Thai sticky sauce		
<b>House Smoked Salmon</b>		11.
capers, red onions, tartar sauce & toast points		
<b>Heirloom Tomato &amp; Mozzarella Napoleon</b>		11.
micro greens, bacon, balsamic reduction, basil oil		
<b>Maguire's Salad</b>		7.
mixed greens, roasted pecans, crumbled blue cheese & Maguire's dressing		
<b>Caesar Salad</b>		7.
romaine, herbed croutons & shaved parmesan with our classic dressing		

**SANDWICHES & MAINPLATE SALADS**

<b>Mesquite Grilled Cheese Burger</b>		11.
with house fries		
<b>Chicken &amp; Crab Melt</b>		13.
blackened chicken breast, crab & artichoke spread, havarti cheese on a ciabatta bun		
<b>Sesame Seared Ahi Tuna Salad</b>		14.
Sashimi style tuna, chilled soy-ginger soba noodles & Asian slaw		
<b>Cajun Seared Salmon &amp; Spinach Salad</b>		14.
Cajun spiced salmon, baby spinach, sautéed red onions, mushrooms, tomato & balsamic vinaigrette		
<b>Thai Beef Salad</b>		14.
Grilled beef tenderloin medallions, mixed greens, udon pasta, avocado, mango, tomato, fresh mint, peanuts & sesame-sweet chili dressing		
<b>Southwestern Cobb Salad</b>		13.
molito spiced chicken tenders, roasted corn, red bell pepper, tomato, avocado, Jack cheese, crisp tortilla strips & chipotle-lime vinaigrette		

**SPECIALTIES**

<b>Green Chili Lasagna</b>		15.
Kelli Maguire's secret family recipe		
<b>Grilled Chicken Penne Pasta</b>		14.
mixed vegetables, shaved parmesan & basil cream		
<b>Maple Ginger Salmon</b>		18.
Basmati rice and wok-seared vegetables		
<b>Pistachio Crusted Mahi Mahi</b>		17.
sweet potato mash, baby green beans & chardonnay buerre blanc		
<b>Mr. Harris' Chicken</b>		16.
grilled chicken breast, artichoke hearts, capers, tomato, spinach, basmati rice & citrus-chardonnay sauce		
<b>Maguire's Meatloaf</b>		15.5
mashed potato, green beans & mushroom porto sauce		
<b>House Cured Mesquite Grilled Pork Chop</b>		21.
southwest creamed corn, wilted spinach & champagne mustard seed gravy		
<b>Mesquite Grilled Ribeye</b>		29.
12 oz. center cut with mashed potatoes, baby green beans & bleu cheese butter		

**EGGS & SUCH**

<b>Jeff Coker's Sausage Gravy &amp; Biscuits</b>		9.
with bacon & 2 eggs your way		
<b>Stuffed French Toast</b>		11.
sweet Brioche stuffed with cream cheese & blue berries & drizzled with fresh berry sauce		
<b>Pancakes</b>		10.
your choice of pecan OR chocolate chip, with whipped cream & maple syrup		
<b>Breakfast Sandwich</b>		12.
toasted Ciabatta bread, scrambled egg, prosciutto, havarti cheese & whole grain mustard with Maguire's greens		
<b>Southwest Breakfast Burrito</b>		11.
scrambled eggs, jack cheese, chorizo sausage & breakfast potatoes with onions & bell peppers all wrapped in a flour tortilla and served with Spanish rice, guacamole & pico de gallo		
<b>Quiche du Jour</b>		11.
traditional quiche with Chef's choice ingredients, Maguire's greens & breakfast potatoes		

Items listed below are served with fresh fruit & Maguire's breakfast potatoes

<b>Steak &amp; Eggs</b>		22.
Tender Filet with two eggs your way		
<b>Eggs Benedict</b>		12.
fluffy poached eggs on an English muffin with Canadian bacon & hollandaise sauce		
<b>Crab cakes Benedict</b>		17.
take out the Canadian bacon & put in Maguire's crab cakes		
<b>Vegetable Benedict</b>		13.
roasted tomato, portabella, spinach, poached eggs, whole grain mustard hollandaise		
<b>Seafood Crepes</b>		14.
shrimp & crabmeat with green onion, mushroom, Swiss & lobster sauce		
<b>Our Favorite Omelet</b>		10.5
ham, cheddar cheese & sautéed mushrooms		
<b>Grilled Veggie Omelet</b>		11.
zucchini, bell peppers, squash, asparagus, sautéed onions & smoked Gouda cheese		

**SIDES**

<b>Jeff Coker's Sausage Gravy &amp; Biscuits</b>		5.5
<b>Sausage Patty (2)</b>		2.5
<b>Bacon (4)</b>		3.5
<b>English Muffin</b>		2.
<b>Maguire's Breakfast Potatoes</b>		2.5
<b>Fresh Fruit</b>		3.5

18% Gratuity may be added to parties of 8 or more.  
Substitutions will gladly be prepared. Please know that many requests may require additional time & possibly an additional charge.

A \$3.00 charge will apply to all entrees split in the kitchen

Executive Chef: Alberto Solis