

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

Chicken Tortilla Soup	Cup 4.	Bowl 6.
Maguire's Flatbread		13.
crispy sesame lavosh with Chef's daily toppings		
Traditional Escargot		10.
simmered with herb garlic butter		
Fried Calamari		10.
rings only with Thai sticky sauce		
House Smoked Salmon		11.
capers, red onions, tartar sauce & toast points		
Asian Chopped Salad		8.
shredded Napa cabbage, snow peas, carrots, cilantro, green onions, fried wontons & peanut-soy vinaigrette		
Maguire's Salad		7.
mixed greens, roasted pecans, crumbled blue cheese & Maguire's dressing		
Caesar Salad		7.
romaine, herbed croutons & shaved parmesan with our classic dressing		

SANDWICHES & MAINPLATE SALADS

½ lb Mesquite Grilled Burger		11.
with house fries		
Southwest Cordon Bleu		12.
blackened chicken breast, ham, Swiss & Dijon-mayo on a ciabatta bun with pomme frites		
Sesame Seared Ahi Tuna Salad		15.
Sashimi style tuna, chilled soy-ginger soba noodles & Asian slaw		
Cajun Seared Salmon & Spinach Salad		14.
Cajun spiced salmon, baby spinach, sautéed red onions, mushrooms, tomato & balsamic vinaigrette		
Thai Beef Salad		15.
Grilled beef tenderloin medallions, mixed greens, Udon pasta, avocado, mango, tomato, fresh mint, peanuts & sesame-sweet chili dressing		
Southwestern Cobb Salad		14.
molido spiced chicken tenders, roasted corn, red bell pepper, tomato, avocado, Jack cheese, crisp tortilla strips & chipotle-lime vinaigrette		

SPECIALTIES

Green Chili Lasagna		15.
Kelli Maguire's secret family recipe		
Grilled Chicken Bruschetta Penne		15.
balsamic roasted tomatoes, fresh basil & goat cheese		
Maple Ginger Salmon		18.
Basmati rice and wok-seared vegetables		
Pistachio Crusted Mahi Mahi		17.
sweet potato mash, baby green beans & chardonnay buerre blanc		
Herb-Parmesan Chicken		16.
toasted orzo, artichoke, sun-dried tomato, caper & spinach with lemon butter sauce		
Maguire's Meatloaf		15.5
mashed potato, green beans & mushroom porto sauce		
House Cured Mesquite Grilled Pork Chop		21.
southwest creamed corn, wilted spinach & champagne mustard seed gravy		
Mesquite Grilled Ribeye		29.
12 oz. center cut with mashed potatoes, baby green beans & bleu cheese butter		

EGGS & SUCH

Jeff Coker's Sausage Gravy & Biscuits		9.
with bacon & 2 eggs your way		
Stuffed French Toast		11.
sweet Brioche stuffed with cream cheese & blue berries & drizzled with fresh berry sauce		
Pancakes		10.
your choice of pecan OR chocolate chip, with whipped cream & maple syrup		
Breakfast Sandwich		12.
toasted Ciabatta bread, scrambled egg, prosciutto, havarti cheese & whole grain mustard with Maguire's greens		
Southwest Breakfast Burrito		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		
Quiche du Jour		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

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

SIDES

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