

# MAGUIRE'S SUNDAY BRUNCH

## Make-Your-Own BLOODY MARY BAR

Choose from over 20 Vodkas and all  
the fixins to make it just the way you like it!  
8.50

### STARTERS

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

### EGGS & SUCH

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

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

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

### SANDWICHES & MAINPLATE SALADS

- Mesquite Grilled Cheese Burger with house fries 11.  
Tuscan Chicken Sandwich grilled with roasted bell peppers, mozzarella, pesto, mayo and house fries 11.  
Sesame Seared Ahi Tuna Salad Sashimi style with chilled soy-ginger soba noodles and Asian slaw 14.  
Cajun Seared Salmon & Spinach Salad Cajun spiced salmon on baby spinach with sautéed red onions,  
mushrooms, tomato and balsamic vinaigrette 14.  
Flat Iron Steak Salad fresh baby spinach, blue cheese, tomatoes, diced egg, smoked bacon &  
matchstick potatoes with Balsamic Vinaigrette 14.  
Southwestern Cobb Salad molido spiced chicken tenders, roasted corn, red peppers, tomato,  
avocado, cheese and chipotle-lime vinaigrette 13.

### SPECIALTIES

- Green Chili Lasagna Kelli Maguire's secret family recipe 15.  
Cajun Chicken Penne blackened chicken, roasted peppers, tomatoes and SPICY Cajun sauce 15.  
Maple Ginger Salmon grilled and served with basmati rice and wok-seared vegetables 18.  
Pistachio Crusted Mahi Mahi sweet potato mash, baby green beans, chardonnay bierre blanc 17.  
Mr. Harris' Chicken grilled chicken breast with artichoke hearts, capers, diced tomatoes,  
spinach, basmati rice & citrus-chardonnay sauce 16.  
Maguire's Meatloaf mashed potatoes, green beans and mushroom porto sauce 15.5  
House Cured Mesquite Grilled Pork Chop southwest creamed corn, wilted spinach,  
champagne mustard seed gravy 21.  
Mesquite Grilled Ribeye with mashed potatoes, baby green beans and bleu cheese butter 29.

### 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 require an additional charge.  
A \$3.00 charge will apply to all entrees split in the kitchen