

MAGUIRE'S

REGIONAL CUISINE

MAGUIRE'S DRESSING
Now available in the bottle.

Take some home today!
\$8.5

STARTERS

CHICKEN TORTILLA SOUP or **CHEF'S DAILY SOUP** 6.

TENDERLOIN CROSTINIS
Melt-in-your-mouth filet medallions with bearnaise 11.

THAI ALMOND SHRIMP
Crispy panko, crunchy almonds Thai slaw, spicy soy-ginger sauce 12.

RIBEYE LOLIPOPS
Jalapeno jack, roasted poblano, chipotle aioli dipping sauce 10.

SESAME SEARED AHI TUNA
Asian slaw & ponzu sauce 12.

MAGUIRE'S ESCARGOT
Simmered in herbed garlic butter 9.

CRAB & ARTICHOKE DIP
Housemade tortilla chips 10.

FRIED CALAMARI
Spicy sticky sauce 10.

FLAT BREAD
crispy sesame lavash with Chef's daily toppings 13.

HOUSE SMOKED SALMON
Capers, diced red onions, tartar sauce and toast points 11.

SIDES

Mashed Potatoes	4.
Mashed Sweet Potatoes	4.
French Fries	4.
Fried Onion String	5.
Wok-seared Veggies	5.
Baby green beans	5.
Grilled Vegetables	5.
Sauteed Spinach	5.
Asparagus	6.5
SW creamed corn	6.5
Lobster Risotto	11.

SALADS

MAGUIRE'S mixed greens, roasted pecans, bleu cheese crumbles and Maguire's Original Dressing 7.5

CAESAR chopped romaine, herbed croutons and shaved Parmesan with our classic dressing 7.5.

HEIRLOOM TOMATO & MOZZARELLA NAPOLEON crispy bacon, micro greens, balsamic reduction, basil vinaigrette 11.

WARM WILD MUSHROOM SALAD mixed greens, roasted garlic, soft poached egg, toast points, lemon oil dressing 9.

ARIZONA SALAD choice of smoked salmon lox or grilled chicken, pearl couscous, golden raisins, pepitas, roasted corn, tomatoes, parmesan and organic arugula with an herb vinaigrette 14.

SPECIALTIES

CHILLEAN SEA BASS lobster & asparagus risotto, fried onion strings, tomato basil butter sauce 31.

VEAL OSSO BUCCO braised veal shank, cannellini bean ragout 22.5

GREEN CHILI LASAGNA Kelli Maguire's secret family recipe - it's ADDICTIVE! 16.

CAJUN CHICKEN PENNE blackened chicken, roasted red peppers, tomatoes & a spicy Cajun sauce 16.

PISTACHIO CRUSTED MAHI sweet potato mash, baby green beans, chardonnay buerre blanc 19.

FROM THE MESQUITE GRILL

MESQUITE GRILLED BURGER with house fries 11.

MAPLE-GINGER SALMON basmati rice and wok-seared vegetables 23.

SMOKED LAMB CHOPS braised apple & fennel chutney, wilted spinach, dijon cider sauce 26.

MR. HARRIS' CHICKEN grilled chicken breast, artichoke hearts, capers, diced tomatoes, spinach, basmati rice and citrus-chardonnay sauce 17.

MAGUIRE'S FAMOUS MEATLOAF made with veal and pork, served with mashed potatoes, green beans and wild mushroom porto sauce 16.

MAGUIRE'S HOUSE CURED PORK CHOP southwest creamed corn, wilted spinach, champagne mustard seed gravy 24.

WOOD FIRED STEAKS

FILET MIGNON with merlot sauce 6oz 26. 8oz 33.

NEW YORK STRIP 12oz 35.

PRIME CENTERCUT RIBEYE with bleu cheese butter, port wine demi-glace 16oz 33.
(above steaks served with white mash & choice of grilled vegetables, green beans or grilled asparagus w/ bearnaise)

PEPPER STEAK coated with crushed black pepper and served with white mashed potatoes, grilled asparagus and cognac peppercorn sauce 8oz Filet 33.5 12oz New York 35.5

ADD TO ANY ENTREE

4 grilled shrimp 9. 3 Thai almond shrimp 9.
crab cake 9.5 fried onion strings 5.

DESSERTS

CHOCOLATE LAVA CAKE vanilla ice cream and fresh berries 8.

RUM-RAISIN BREAD PUDDING cinnamon ice cream and crème anglaise 6.

CLASSIC CRÈME BRULEE with fresh berries 6.

CHEESECAKE housemade with fresh berry sauce and whipped cream 6.

CHOCOLATE MARQUIS thick chocolate mousse cake with a touch of Grand Marnier sabayon 6.

FRESH BERRY TUILE mixed seasonal berries in an almond cookie cup with Grand Marnier sabayon 7

WARM APPLE TART with Häagen-Dazs Dulce De Leche ice cream, pistachios and caramel 9.

(Please allow up to 15 minutes for preparation of the Lava Cake and The Warm Apple Tart)

An 18% Gratuity may be added to parties of 8 or more.
A \$4.00 charge will apply to all entrees split in the kitchen.

Executive Chef: Alberto Solis