

## STARTERS

<b>CHICKEN TORTILLA OR CHEF'S DAILY SOUP</b>	<b>6.</b>
<b>TENDERLOIN CROSTINIS</b>	<b>11.</b>
beef filet medallions with béarnaise	
<b>SEAFOOD COCKTAIL MARTINI</b>	<b>12.</b>
shrimp, scallop, lobster, avocado, pico de gallo, tomato-citrus marinade	
<b>PULLED PORK TOSTADAS</b>	<b>11.</b>
crispy flour tortillas, barbequed pulled pork, corn & black bean relish, cilantro micro greens	
<b>SESAME SEARED AHI TUNA</b>	<b>12.</b>
Asian slaw & ponzu sauce	
<b>MAGUIRE'S ESCARGOT</b>	<b>9.</b>
simmered in herbed garlic butter	
<b>GRILLED ARTICHOKE</b>	<b>11.</b>
roasted jalapeno-garlic aioli	
<b>FRIED CALAMARI</b>	<b>10.</b>
spicy Thai sticky sauce	
<b>FLAT BREAD</b>	<b>13.</b>
crispy sesame lavash with Chef's daily toppings	
<b>HOUSE SMOKED SALMON</b>	<b>11.</b>
capers, diced red onions, tartar sauce & toast points	

## SALADS

<b>MAGUIRE'S</b>	<b>7.5</b>
mixed greens, roasted pecans, bleu cheese crumbles and Maguire's Original Dressing	
<b>CAESAR</b>	<b>7.5</b>
chopped romaine, herbed croutons and shaved parmesan with our classic dressing	
<b>DOS CORAZONES</b>	<b>10.</b>
heart of palm, artichoke heart, mixed greens, red bell pepper, avocado, roasted tomato vinaigrette	
<b>TOMATO &amp; MOZZARELLA NAPOLEON</b>	<b>11.</b>
heirloom tomato, buffalo mozzarella, crisp bacon, micro greens, balsamic reduction, basil oil	
<b>ARIZONA</b>	<b>14.</b>
choice of smoked salmon lox or grilled chicken, pearl couscous, golden raisins, pepitas, roasted corn, tomatoes, parmesan and organic arugula with an herb vinaigrette	

## FROM THE MESQUITE GRILL

<b>MESQUITE GRILLED BURGER</b>	<b>11.</b>
½ pound ground sirloin with house fries	
<b>MAPLE-GINGER SALMON</b>	<b>23.</b>
Basmati rice & wok-seared vegetables	
<b>HERB &amp; DIJON CRUSTED LAMB CHOPS</b>	<b>26.</b>
balsamic fingerling potatoes & wilted spinach	
<b>MR. HARRIS' CHICKEN</b>	<b>17.</b>
grilled chicken breast, artichoke hearts, capers, diced tomatoes, spinach, basmati rice & citrus-chardonnay sauce	
<b>MAGUIRE'S FAMOUS MEATLOAF</b>	<b>16.</b>
made with veal and pork, served with mashed potato, green beans & mushroom porto sauce	
<b>MAGUIRE'S HOUSE CURED PORK CHOP</b>	<b>24.</b>
southwest creamed corn, wilted spinach & champagne mustard seed gravy	

### LOVE OUR HOUSE SALAD & ICED TEA?

Make it at Home.

<b>Bottled House Dressing</b>	<b>8.5</b>
<b>Chardonnay Apricot Iced Tea</b>	<b>12.</b>

## SPECIALTIES

<b>ALASKAN HALIBUT</b>	<b>31.</b>
over four cheese ravioli & tomato chutney topped with mizuna salad	
<b>CHILI &amp; CINNAMON PORK TENDERLOIN</b>	<b>24.</b>
balsamic fingerling potatoes, broccolini & Texas sweet onion sauce	
<b>GREEN CHILI LASAGNA</b>	<b>16.</b>
Kelli Maguire's secret family recipe	
<b>GRILLED CHICKEN PENNE</b>	<b>16.</b>
grilled vegetables, shaved parmesan & organic basil cream	
<b>PISTACHIO CRUSTED MAHI MAHI</b>	<b>19.</b>
sweet potato mash, baby green beans & chardonnay buerre blanc	

## WOOD FIRED STEAKS

Served with choice of two sides

<b>FILET MIGNON</b>	<b>6oz 26.</b>	<b>8oz 33.</b>
with merlot sauce		
<b>NEW YORK STRIP</b>		<b>12oz 35.</b>
<b>PRIME CENTERCUT RIBEYE</b>		<b>16oz 33.</b>
with bleu cheese butter, port wine demi-glace		
<b>PEPPER STEAK</b>	<b>8oz Filet 33.5</b>	<b>12oz Strip 35.5</b>
coated with crushed black pepper, topped with cognac peppercorn sauce		

## ADD TO ANY ENTREE

<b>4 grilled shrimp</b>	<b>9.</b>
<b>Maryland crab cake</b>	<b>9.5</b>
<b>Fried onion strings</b>	<b>5.</b>
<b>Sautéed Mushrooms</b>	<b>3.</b>

## \$5 SIDES

<b>Mashed Potatoes</b>	<b>Baby Green Beans</b>
<b>Mashed Sweet Potatoes</b>	<b>Broccolini</b>
<b>Balsamic Fingerling Potato</b>	<b>Asparagus</b>
<b>French Fries</b>	<b>Wok Seared Veggies</b>
<b>Fried Onion String</b>	<b>Sautéed Spinach</b>
<b>Southwest Creamed Corn</b>	<b>Grilled Vegetables</b>

## HOUSEMADE DESSERTS

<b>CHOCOLATE LAVA CAKE</b>	<b>8.</b>
vanilla ice cream and fresh berries	
<b>RUM-RAISIN BREAD PUDDING</b>	<b>6.</b>
cinnamon ice cream and crème anglaise	
<b>CLASSIC CRÈME BRULEE</b>	<b>6.</b>
perfectly caramelized with fresh berry garnish	
<b>CHEESECAKE</b>	<b>6.</b>
with fresh berry sauce and whipped cream	
<b>CHOCOLATE MARQUIS</b>	<b>6.</b>
thick chocolate mousse cake on a bed of Grand Marnier sabayon	
<b>FRESH BERRY TUILE</b>	<b>7.</b>
mixed seasonal berries in an almond cookie cup with Grand Marnier sabayon	
<b>SEASONAL TART</b>	<b>9.</b>
Chef's seasonal selection	

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

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

Executive Chef: Alberto Solis