

**STARTERS:**

<b>House Smoked Salmon</b>	11.
Capers, red onions, remoulade, crostinis	
<b>Stuffed Artichoke Hearts</b>	8.
Herbed goat cheese, basil oil, balsamic reduction & tomato bruschetta	
<b>Fried Calamari</b>	10.
With a spicy Thai sticky sauce	
<b>Maguire's Flatbread</b>	13.
Crispy sesame lavosh with assorted toppings	

**SOUP & SALADS:**

<b>Chicken Tortilla or Daily Soup</b>	Cup 4.	Bowl 6.
<b>Soup &amp; Salad Combo</b>	12.	
Bowl of soup with small Maguire's or Caesar		
<b>Maguire's Salad</b>	7. Large	11.
Baby greens, roasted pecans, bleu cheese crumbles, Granny Smith apples and Maguire's house dressing		
<b>Caesar Salad</b>	7. Large	11.
Crisp romaine, shaved parmesan, seasoned croutons & classic Caesar dressing		
<b>Southwestern Cobb Salad</b>	8.5 Large	14.
Fried molido spiced chicken tenders, roasted corn, red peppers, tomato, avocado, Jack cheese, cilantro, crisp tortilla strips & chipotle-lime vinaigrette		
<b>Classic Cobb Salad</b>	13.	
Diced smoked turkey breast, blue cheese crumbles, applewood smoked bacon, tomato, avocado, chopped egg & balsamic vinaigrette		
<b>Arizona Salad</b>	14.	
Smoked salmon lox or grilled chicken, pearl couscous, arugula, golden raisins, pepitas, roasted corn, tomatoes, parmesan & herb vinaigrette		
<b>Cajun Seared Salmon &amp; Spinach Salad</b>	14.	
Baby spinach, tomatoes, sautéed red onions, mushrooms & balsamic vinaigrette		
<b>Sesame Seared Ahi Tuna Salad</b>	15.	
Sashimi style tuna, soy-ginger soba noodles & Asian slaw		
<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>Asian Chop Salad</b>	15.	
Crunchy fried shrimp, shredded cabbage, carrot, cilantro, snow pea, fried wonton & soy-peanut vinaigrette		

**ADD TO ANY SALAD:**

<b>Grilled Chicken</b>	4.
<b>Blackened Salmon</b>	5.
<b>Sauteed Shrimp</b>	8.
<b>Sesame Seared Ahi Tuna</b>	9.

**ADD TO ANY ENTREE:**

<b>Power Lunch</b>	3.5
Bowl of soup OR small Maguire's or Caesar Salad	

**LOVE OUR HOUSE SALAD & ICED TEA?**  
Make it at home.

<b>Bottled House Dressing</b>	8.5
<b>Chardonnay Apricot Iced Tea</b>	14.

**SANDWICHES, BURGERS, ECT:**

<b>Chef's Daily Sandwich</b>	MP
With house fries	
<b>Maguire's Pulled Pork</b>	11.5
Our "Cuban" - barbequed pulled pork, ham, Swiss & pickle on a toasted egg bun with house fries	
<b>Southwest Cordon Bleu</b>	12.
Blackened chicken breast, ham, Swiss cheese & Dijon-mayo on ciabatta with pomme frites	
<b>California Club</b>	11.
Turkey breast, bacon, tomato, avocado, sprouts, Provolone & honey mustard on 7 grain with fresh berries	
<b>Maguire's Burger</b>	11.
½ lb. certified Angus Beef with house fries	
<b>Low Carb Burger</b>	11.
No bun, No fries – just the meat with bacon, cheese & baby green beans	
<b>Grilled Pizza</b>	12.
Oven roasted tomato, braised portabella, baby rocket, basil oil, shaved Manchego	

**PASTA & SPECIALTIES:**

<b>Chicken Bruschetta Penne</b>	14.
Grilled chicken, balsamic roasted tomato, fresh basil & goat cheese	
<b>Herb-Parmesan Chicken</b>	15.
Toasted orzo, spinach, capers, artichokes, sun dried tomato & lemon butter sauce	
<b>Green Chili Lasagna</b>	15.
Kelli Maguire's secret family recipe	
<b>Maguire's Meatloaf</b>	15.
Mashed potatoes, green beans & mushroom port sauce	
<b>Pistachio Crusted Mahi Mahi</b>	16.
Sweet potato mash, baby green beans & chardonnay beurre blanc	
<b>Maple-Ginger Salmon</b>	17.
Grilled with Maple-Ginger glaze, basmati rice & wok-seared vegetables	
<b>House Cured Mesquite Grilled Pork Chop</b>	21.
Southwest creamed corn, wilted spinach & champagne mustard seed gravy	
<b>Mesquite Grilled Filet Mignon</b>	24.
6oz center cut, mashed potatoes, green beans, bleu cheese butter	

**MONDAY FEATURE**

<b>Trout Amandine</b>	15.5
Sweet potato mash, grilled vegetables & chardonnay lemon butter sauce	

**TUESDAY FEATURE**

<b>Herb Parmesan Crusted Tilapia</b>	15.
Pearl cous cous, mixed vegetables & chipotle sauce	

**WEDNESDAY FEATURE**

<b>Chef's Enchiladas</b>	MP
Ask your server for today's offering	

**THURSDAY FEATURE**

<b>Chicken Paillard</b>	15.
Lightly breaded & sauteed, topped with Spinach salad, feta cheese & soy-ginger vinaigrette	

**FRIDAY FEATURE**

<b>Blackened Mahi Mahi</b>	15.5
Spanish rice, broccoli, crawfish & lemon butter sauce	

18% gratuity may be added to parties of 8 or more  
A \$3 charge will applied to all entrees split in the kitchen  
**Executive Chef: Alberto Solis**