

STARTERS:

House Smoked Salmon	11.
Capers, red onions, remoulade, crostinis	
Grilled Vegetable Quesadilla	9.
Guacamole, roasted garlic-jalapeno aioli	
Ceviche Martini	12.
shrimp, scallop, lobster, avocado, pico de gallo & tomato-citrus marinade	
Fried Calamari	10.
With a spicy Thai sticky sauce	
Maguire's Flatbread	13.
Crispy sesame lavosh with assorted toppings	

SOUP & SALADS:

Chicken Tortilla or Daily Soup	Cup 4. Bowl 6.
Soup & Salad Combo	12.
bowl of soup with small Maguire's or Caesar	
Maguire's Salad	7. Large 11.
mixed baby greens, roasted pecans, bleu cheese, Granny Smith apples and Maguire's house dressing	
Heirloom Tomato & Mozzarella Napoleon	11.
crisp bacon, micro greens, balsamic reduction & basil oil	
Caesar Salad	7. Large 11.
crispy romaine, shaved Parmesan, seasoned croutons & classic Dressing	
Chopped Vegetable Salad	8. Large 12.
mixed greens, tomato, cucumber, carrot, bell pepper, provolone, chick peas, herb vinaigrette	
Classic Cobb Salad	8.5 Large 13.
diced smoked turkey breast, blue cheese, applewood smoked bacon, tomato, avocado, chopped egg & balsamic vinaigrette	
Southwestern Cobb Salad	8.5 Large 13.
fried molido spiced chicken tenders, roasted corn, red peppers, tomato, avocado, Jack cheese, cilantro, crisp tortilla strips & chipotle-lime vinaigrette	
Arizona Salad	13.5
smoked salmon lox or grilled chicken, pearl couscous, arugula, golden raisins, pepitas, roasted corn, tomatoes, parmesan & herb vinaigrette	
Cajun Seared Salmon & Spinach Salad	14.
baby spinach, tomatoes, sautéed red onions, mushrooms & balsamic vinaigrette	
Sesame Seared Ahi Tuna Salad	14.
Sashimi style tuna, soy-ginger soba noodles & Asian slaw	
Thai Beef Salad	14.
Grilled beef tenderloin medallions, mixed greens, udon pasta, avocado, mango, tomato, fresh mint, peanuts & sesame-sweet chili dressing	

Add to Any Salad:

Grilled Chicken	4.
Blackened Salmon	5.
Sauteed Shrimp	8.
Sesame Seared Ahi Tuna	9.

Add to Any Entrée:

Power Lunch	3.5
Bowl of soup OR small Maguire's or Caesar Salad	

LOVE OUR HOUSE SALAD & ICED TEA?

Make it at home.

Bottled House Dressing	8.5
Chardonnay Apricot Iced Tea	12.

SANDWICHES & BURGERS:

Chicken & Crab Melt	13.
blackened chicken breast, crab & artichoke spread, havarti cheese on a ciabatta bun	
Italian Club Sandwich	12.
capicola ham, smoked turkey, pepperoni, provolone, cherry peppers, lettuce & tomato on a baguette	
Chicken Salad Sandwich	11.
organic rosemary roasted chicken, Swiss cheese, cornichon & pesto mayo on 7 grain with fresh berries	
Maguire's Tejano	11.5
Our "Cuban" - barbequed pulled pork, ham, Swiss & pickle on a toasted egg bun with house fries	
Chef's Daily Sandwich	MP
with house fries	
Maguire's Burger	10.
½ lb. certified Angus Beef with house fries	
Low Carb Burger	10.
no bun, No fries – just the meat with bacon, cheese & baby green beans	

PASTA & SPECIALTIES:

Chicken Penne Pasta	14.
grilled chicken, mixed vegetables, shaved parmesan & basil cream	
Green Chili Lasagna	14.
Kelli Maguire's secret family recipe	
Maguire's Meatloaf	15.
mashed potatoes, green beans & mushroom port sauce	
Mr. Harris Chicken	15.
grilled breast, artichoke hearts, capers, tomatoes, spinach, Basmati rice, & chardonnay butter sauce	
Pistachio Crusted Mahi Mahi	16.
sweet potato mash, chardonnay buerre blanc	
Maple-Ginger Salmon	17.
grilled with Maple-Ginger glaze, basmati rice & wok-seared vegetables	
House Cured Mesquite Grilled Pork Chop	20.
southwest creamed corn, wilted spinach, champagne mustard seed gravy	
Mesquite Grilled Filet Mignon	24.
6oz center cut, mashed potatoes, green beans, bleu cheese butter	

MONDAY FEATURE

Trout Amandine	15.5
Sweet potato mash, grilled vegetables & chardonnay lemon butter sauce	

TUESDAY FEATURE

Herb Parmesan Crusted Tilapia	14.5
Pearl cous cous, mixed vegetables & chipotle sauce	

WEDNESDAY FEATURE

Chef's Enchiladas	MP
Ask your server for today's offering	

THURSDAY FEATURE

Chicken Paillard	14.5
Lightly breaded & sauteed, topped with Mizuna salad, feta cheese & soy-ginger vinaigrette	

FRIDAY FEATURE

Blackened Mahi Mahi	15.5
Spanish rice, broccoli, crawfish & lemon butter sauce	

Executive Chef: Alberto Solis