

MAGUIRE'S DRESSING

Now available in the bottle!
Take some home today.

\$8.5

STARTERS

- House Smoked Salmon** 11.
Capers, red onions, remoulade, crostinis
- Crunchy Almond Shrimp** 12.
Thai slaw, spicy soy-ginger sauce
- Maguire's Escargot** 9.
Simmered in herb garlic butter
- Fried Calamari** 10.
With a spicy Thai sticky sauce
- Maguire's Flatbread** 13.
Crispy sesame lavosh with assorted toppings.

To Any Salad Add

- Chicken 4. Salmon 5. Shrimp 8.
- Sesame Seared Ahi Tuna 8.

SOUP & SALADS

- Chicken Tortilla or Chef's Daily Soup** Cup 4. Bowl 6.
- Soup & Salad Combo** bowl of soup with small Maguire's or Caesar 12.
- 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.
crispy bacon, micro greens, balsamic reduction, basil vinaigrette
- 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 and balsamic vinaigrette
- Southwestern Cobb Salad** 8.5 Large 13.
fried molido spiced chicken tenders, roasted corn and red peppers, tomato, avocado, Jack cheese, cilantro & 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 with soy-ginger soba noodles and Asian slaw.
- Flat Iron Steak Salad** 14.
fresh baby spinach, blue cheese, tomatoes, diced egg, smoked bacon & matchstick potatoes with Balsamic Vinaigrette

SANDWICHES, ETC.

- Big Red Chicken** fried breast smothered in hot wing sauce & melted cheddar with Ranch or Bleu Cheese. 10.5
- Smoked Turkey** smoked gouda, honey mustard on housemade foccacia with lettuce, tomato and house fries 11.
- Tuscan Chicken** grilled with roasted bell peppers, mozzarella, pesto, mayo and house fries 12.
- Maguire's Burger** 1/2 lb. certified Angus Beef with house fries 10.
- Low Carb Burger** No bun, No fries – just the meat with bacon, cheese and baby green beans 10.
- Hot Ham & Cheese** on a baguette with Dijon, mayo & house fries 9.5
- Chicken Quesadilla** green chilies, onions, jack & cheddar, housemade guacamole and pico de gallo 11.
- Chef's Daily Sandwich** with house fries MP

PASTA & SPECIALTIES

- Cajun Chicken Penne** blackened chicken, roasted red peppers & tomatoes with fresh herbs 14.
- Green Chili Lasagna** Kelli Maguire's secret family recipe – it's ADDICTIVE! 14.
- Maguire's Meatloaf** mashed potatoes, green beans & wild mushroom porto sauce 15.
- Mr. Harris Chicken** grilled breast, artichoke hearts, capers, tomatoes, spinach, basmati rice, & chardonnay lemon butter sauce 15.
- Pistachio Crusted Mahi Mahi** sweet potato mash, chardonnay buerre blanc 16.
- Maple-Ginger Salmon** grilled with Maple-Ginger glaze, basmati rice & wok-seared vegetables 17.
- House Cured Mesquite Grilled Pork Chop** southwest creamed corn, wilted spinach, champagne mustard seed gravy 20.
- Mesquite Grilled Filet Mignon** 6oz center cut, mashed potatoes, green beans, bleu cheese butter 24.

CHEF'S DAILY FEATURES

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Trout Amandine Sweet potato mash, grilled vegetables & chardonnay lemon butter sauce \$15.5	Power Lunch Add a bowl of soup, small Caesar salad or Maguire's salad to any entrée \$3.5	Chicken Enchiladas With sour cream sauce, black beans and southwestern rice \$12.5	Cordon Bleu With saffron mash, sautéed spinach and citrus sauce \$14.5	Blackened Mahi Mahi with Spanish rice, broccoli, crawfish & lemon butter \$15.5

DESSERTS

- Chocolate Lava Cake** vanilla ice cream and fresh berries 9.
- Rum-Raisin Bread Pudding** cinnamon ice cream & crème anglaise 7.
- Classic Crème Brulee** with fresh seasonal berries 7.
- Fresh Berry Tuile** mixed seasonal berries in an almond cookie cup with a touch of Grand Marnier Sabayon 8.
- Gold Medal Cheesecake** housemade with fresh berry sauce and whipped cream 7.
- Chocolate Marquis** thick mousse with a touch of Grand Marnier sabayon 7.
(Please allow up to 15 minutes for preparation of the Lava Cake)