



## Chef's Special

### Surf and Turf

1/2 Maine lobster stuffed with crab and topped with citrus beurre blanc along with 2-bacon wrapped tenderloin medallions stuffed with poblano & jack cheese served with grilled asparagus & fingerling potatoes tossed with wild mushrooms 36.

## Starters

### Stuffed Artichoke Hearts

Herbed Goat Cheese, basil oil, balsamic reduction & tomato basil bruschetta 10.

### Fried Calamari

With Maguire's Thai sticky sauce 10.

### Crunchy Almond Shrimp

4 almond crusted jumbo shrimp with Thai slaw & spicy soy-ginger sauce 12.

### Maryland Crabcake

With chardonnay caper butter sauce 11.

### Tenderloin Crostinis

Melt in your mouth filet medallions topped with béarnaise 12.

## Salads

### Maguire's Salad

Mixed greens, roasted pecans, crumbled blue cheese & walnut apple-cider vinaigrette 7.5

### Caesar Salad

Chopped romaine, shaved parmesan & herbed croutons with our classic Caesar dressing 7.5

### Tomato Mozzarella Napoleon

Heirloom tomato, buffalo mozzarella, bacon, micro greens, balsamic reduction & basil oil 11.

## Entrees

### Pistachio Crusted Mahi Mahi

Sweet potato mash, haricot vert and chardonnay lemon butter 22.

### Sautéed Sea Bass

On a bed of spinach & artichoke risotto, topped with jumbo lump crab, tomatoes, capers & lemon butter 34.

### Maple Giner Salmon

Grilled Atlantic Salmon with a maple-ginger glaze over Basmati rice & wok seared vegetables 25.

### Parmesan & Herb Chicken

Toasted orzo tossed with artichoke, caper, spinach & sun-dried tomato with citrus beurre blanc 17.

### Pappardelle Bolognese

Robust ragout of ground beef & pork with mushrooms & spinach, tossed with pasta ribbons 16.

### Maguire's Pork Chop

Double cut chop with roasted garlic mashed potato, haricot vert & champagne mustard seed gravy 25.

### Mesquite Grilled Filet Mignon

Your choice of 6 oz. or 8 oz. center cut filet with merlot sauce, garlic mashed potato & grilled asparagus with béarnaise 29. / 36.

### Mesquite Grilled Center-cut Ribeye

With mashed potato & grilled vegetables, topped with blue cheese butter & port wine demi-glaze 34.

### Pepper New York Strip

Peppercorn crusted, served with mashed potato, green beans & cognac peppercorn sauce 35.

## Desserts

**Chocolate Lava Cake** Maguire's signature flourless chocolate cake with vanilla ice cream & fresh berries 9.

**Chocolate Marquis** thick chocolate mousse on a bed of Grand Marnier sabayon 7.

**Warm Apple Tart** puff pastry, almond pastry cream, Granny Smith Apples, dulce de leche ice cream & caramel 9.

**Honey Ricotta Cheesecake** Almond biscotti crust, orange blossom honey & whipped cream 7.

**Fresh Berry Tuile** almond cookie cup & Grand Marnier sabayon 8.

**Rum Raisin Bread Pudding** cinnamon ice cream & crème anglaise 7.

**Classic Crème Brulee** perfectly caramelized 7.

\$5.00 split charge on all entrees. Substitutions will gladly be prepared, please know that most requests cost more and may require additional time.

Executive Chef ~ Alberto Solis

