

Thank you for supporting our Maguire's crew throughout this unprecedented time!

Due to our very restricted capacity, and with respect for our desire to accommodate as many of our friends as possible, we politely request that you consider limiting your visit to no more than 1 ½ hours.

Thank you for your patience and understanding!

STARTERS

Chef's Daily Soup or Chicken Tortilla	6.
Classic Shrimp Cocktail housemade cocktail sauce	16.
Fried Calamari with a spicy Thai sticky sauce	10.
Stuffed Artichoke Hearts herbed goat cheese, tomato bruschetta, toast points, balsamic reduction .	12.
House Smoked Salmon capers, red onions, housemade tartar, toast.....	13.
Sesame Seared Ahi Tuna with Asian slaw, ponzu.....	16.
Tenderloin Crostinis grilled beef medallions, bearnaise.....	16.
Flat Bread crispy sesame lavosh with Chef's daily toppings	14.

SALADS

Maguire's Salad baby greens, roasted pecans, blue cheese, green apples, house vinaigrette	7./12.
Caesar Salad chopped romaine, shaved Parmesan, herbed croutons, housemade Caesar dressing	7./12.
Classic Cobb Salad turkey breast, blue cheese, bacon, tomato, avocado, egg, balsamic vinaigrette.....	16.
Arizona choice of grilled chicken or lox salmon, pearl couscous, baby arugula, tomatoes, golden raisins, corn, pepitas, parmesan, balsamic vinaigrette.....	18.
Sesame Seared Ahi Tuna soy-ginger soba noodles, Asian Slaw, green onions	18.
Southwestern Chicken Cobb molido spiced fried chicken tenders, roasted corn, tomato, avocado, sweet red peppers, jack cheese and a chipotle-lime vinaigrette	16.
Thai Beef medium rare tenderloin, udon noodles, baby greens, avocado, tomatoes, mango, peanuts, mint, sweet chili sesame dressing.....	18.

SANDWICHES & SPECIALTIES

Mesquite Grilled Burger toasted egg bun, L, T, O, P, house fries.....	13.
Chef's Daily Sandwich ask your server for today's offering	AQ.
Cali Club Sandwich turkey, bacon, provolone, tomato, avocado, sprouts, honey mustard, berries	13.
Green Chili Lasagna from the Texas Panhandle side of the family!	16.
Penne a la Fresca chicken, Roma tomato concasse, fresh garlic, basil, spinach, shaved parmesan.....	16.
Beef Bourguignon tenderloin tips, bacon, mushrooms, pearl onions, merlot demi, mashed potatoes .	24.
Pistachio Crusted Mahi Mahi sweet potato mash, charred Brussels, beurre blanc.....	24.
Trout Amandine sweet potato mash, oven roasted veggies, beurre blanc	18.
Gulf Coast Shrimp & Grits jalapeno cheese grits, charred Brussels, Creole ham gravy	24.

FROM THE MESQUITE GRILL

Double Cut Pork Chop roasted garlic mash, baby green beans, champagne mustard seed gravy	26.
6oz Filet Mignon garlic mashed potatoes, asparagus, merlot demi-glace	33.
Maple-Ginger Salmon shrimp & crab stir-fried rice, steamed broccoli	26.
Margherita Chicken heirloom cherry tomato, bufala mozzarella, balsamic glaze, spin-parm couscous	16.
Maguire's Well Known Meatloaf mashed potatoes, green beans and mushroom porto sauce	16.

DESSERTS

Chocolate Lava Cake with vanilla ice cream and fresh berries.....	8.
Figgy Bread Pudding with cinnamon ice cream and espresso crème anglaise	5.
Classic Crème Brûlée perfectly caramelized, garnished with fresh berries	5.
Green Dream pecan crust, avocado-key lime custard, rum-mascarpone cream, espresso crème anglaise	6.
Passionfruit Ice Cream Pie pineapple-gingersnap crust, pistachio, salted caramel.....	6.
Warm Triple Berry Crisp oatmeal cinnamon crumble, vanilla ice cream	6.
