

# STARTERS & SALADS

**CHICKEN TORTILLA OR DAILY SOUP** CUP 4 BOWL 6

**CRISPY FRIED CALAMARI** 10  
With a spicy Thai sticky sauce

**HOUSE SMOKED SALMON** 12  
Capers, red onions, remoulade, crostini's

**SMOKED PORK WONTONS** 11  
Crispy pulled pork wontons, jalapeño slaw, espresso BBQ

**STUFFED ARTICHOKE HEARTS** 10  
Herbed goat cheese, basil oil, balsamic reduction & tomato bruschetta

**DYNAMITE SHRIMP** 13  
Wonton wrapped jumbo shrimp, Asian slaw, Wasabi mayo & red pepper jelly

**HOUSEMADE FLATBREAD** 13  
Crispy sesame lavosh with assorted toppings

**MAGUIRE'S SALAD** HALF 4 REGULAR 7  
Mixed greens, roasted pecans, crumbled bleu cheese, Granny Smith apples & Maguire's house dressing

**CAESAR SALAD** HALF 4 REGULAR 7  
Herbed croutons, shaved parmesan, classic dressing

# SANDWICHES & MAINPLATE SALADS

**1/2 LB MESQUITE GRILLED BURGER** 12  
Toasted egg bun, LTO, house fries

**CHICKEN CLUB SANDWICH** 13  
Bacon, Swiss, toasted brioche bun, LTO, house fries

**SALMON, KALE & BRUSSELS** 18  
Lemon pepper salmon, baby kale, Brussels sprouts, grilled pear, orange supreme, radish, candied walnuts, creamy truffle vinaigrette

**SESAME SEARED AHI TUNA** 18  
Sashimi style tuna, soy-ginger soba noodles, Asian slaw

**THAI BEEF** 18  
Udon pasta, grilled tenderloin, greens, avocado, mango, tomato, mint, peanuts, sweet chili-sesame dressing

**SOUTHWESTERN COBB SALAD** 16  
Spicy fried chicken, roasted corn, red bells, tomato, avocado, Jack cheese, tortillas, chipotle-lime vinaigrette

# SIDES

**JEFF COKER'S SAUSAGE GRAVY & BISCUITS** 7

**BACON (4)** 5

**ENGLISH MUFFIN** 2.50

**MAGUIRE'S BREAKFAST POTATOES** 2.50

**FRESH FRUIT** 3.50

# SWEETS

**STICKY BUN SKILLET** 7  
Housemade with cinnamon, pecan & caramel

**BELGIAN WAFFLE SANDWICH** 13  
Two eggs over easy, Applewood smoked bacon, cheddar, fresh berries

**BRIOCHE FRENCH TOAST** 11  
Rum-mascarpone cream, macerated berries

**PANCAKES** 9  
Choice of plain, pecan OR chocolate chip, with whipped cream

**MAKE-YOUR-OWN BLOODY MARY BAR** 9

Choose from over 20 Vodkas and all the fixins to make it just the way you like it!

**ASK YOUR SERVER ABOUT OUR AWARD WINNING ICED TEA & SIGNATURE MAGUIRE'S DRESSING**

18% gratuity may be added to parties of 7 or more. Substitutions will gladly be accommodated.

Please know that many requests may require additional time or an additional charge.

A \$3.00 charge will apply to all entrées split in the kitchen.

**Chef de Cuisine: Juan Rico**

# PASTA & SPECIALTIES

**PENNE A LA FRESCA** 15  
Roma tomato concassé, basil, spinach, shaved parmesan, grilled chicken

**MARGHERITA CHICKEN** 16  
Warm marinated heirloom cherry tomato, fresh basil, bufala mozz, balsamic glaze, parm couscous, asparagus

**GREEN CHILI LASAGNA** 16  
Kelli Maguire's secret family recipe

**MAGUIRE'S WELL KNOWN MEATLOAF** 16  
Mesquite grilled veal & pork meatloaf, Yukon smash, green beans, mushroom port sauce

**PISTACHIO CRUSTED MAHI MAHI** 18  
Sweet potato mash, charred Brussels, chardonnay beurre blanc

**MAPLE-GINGER SALMON** 18  
Grilled Atlantic Salmon fillet, shrimp & crab fried rice, steamed broccoli

**DOUBLE CUT MESQUITE GRILLED PORK CHOP** 25  
Southwest creamed corn, wilted spinach, champagne mustard seed gravy

**MESQUITE GRILLED FILET MIGNON** 32  
6oz center cut, Yukon smash, green beans

# EGGS & SUCH

**JEFF COKER'S SAUSAGE GRAVY & BISCUITS** 11  
Housemade sausage gravy over 2 biscuits with crisp bacon & 2 eggs your way

**SOUTHWEST BREAKFAST BURRITO** 13  
Flour tortilla stuffed with scrambled eggs, jack cheese, chorizo & breakfast potatoes with jalapeño cheese grits, guacamole, pico de gallo

**QUICHE DU JOUR** 12  
Traditional quiche, fresh greens, breakfast potatoes

**HOUSE SMOKED SALMON HASH** 14  
Topped with two eggs over easy, hollandaise

**STEAK & EGGS** 34  
Mesquite grilled filet with two eggs your way

# THREE EGG OMELETTES

SERVED WITH FRESH FRUIT & MAGUIRE'S BREAKFAST POTATOES

**OUR FAVORITE** 12  
Ham, cheddar cheese, sautéed mushrooms

**GRILLED VEGGIE** 13  
Zucchini, bell peppers, squash, asparagus, sautéed onions, smoked Gouda

**SEAFOOD** 17  
Crab, shrimp, spinach, jack cheese, hollandaise

**SIMPLY CALIFORNIA** 12  
Pepper jack and sliced avocado

**CLUBHOUSE** 13  
Grilled chicken, bacon, mozz, fresh tomato sauce, avocado crema, with Maguire's greens and house dressing

# BENNYS

SERVED WITH FRESH FRUIT & MAGUIRE'S BREAKFAST POTATOES

**TRADITIONAL** 13  
English muffin, Canadian bacon, poached eggs, hollandaise

**TUSCANO** 14  
Toasted muffin, prosciutto, arugula, tomato, poached eggs, hollandaise

**THE TEXICAN** 13  
Buttered split biscuit, chorizo, two poached eggs, queso fundido, poblano mignonette, diced tomato

**NORWEGIAN** 15  
Toasted muffin, smoked salmon lox, scrambled eggs, dill-caper hollandaise, diced red onion

**CRAB CAKES** 17  
Ditch the Canadian bacon - plug in Maguire's crab cakes!