

STARTERS

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

SOUP OR SALAD

SOUP & SALAD COMBO 12
Bowl of soup with small Maguire's or Caesar

MAGUIRE'S SALAD SM 7 LG 12
Mixed greens, roasted pecans, crumbled bleu cheese, Granny Smith apples & Maguire's house dressing

CAESAR SALAD SM 7 LG 12
Herbed croutons, shaved parmesan, classic dressing

SOUTHWESTERN COBB SALAD SM 11 LG 16
Spicy fried chicken, roasted corn, red peppers, tomato, avocado, Jack cheese, cilantro, crisp tortilla strips and chipotle-lime vinaigrette

CLASSIC COBB SALAD 16
Diced turkey breast, blue cheese, applewood bacon, tomato, avocado, diced egg & balsamic vinaigrette

ARIZONA SALAD 17
Salmon lox or grilled chicken, pearl couscous, arugula, golden raisins, pepitas, roasted corn, tomatoes, parmesan and herb vinaigrette

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 SALAD 18
Sashimi style tuna, soy-ginger soba noodles & Asian slaw

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

RED QUINOA & BLACKENED TUNA 18
Roasted corn, baby arugula, black beans, cilantro, green onions, red bell peppers & chipotle vinaigrette

ADD TO ANY SALAD

GRILLED CHICKEN 6

BLACKENED OR GRILLED SALMON 7

GRILLED OR SAUTÉED SHRIMP 9

SESAME SEARED AHI TUNA 11

ADD TO ANY ENTRÉE

POWER LUNCH 4
Bowl of soup OR small Maguire's or Caesar

SANDWICHES & BURGERS

CHEF'S DAILY SANDWICH MP

MEMPHIS BBQ 13
Slow roasted pulled pork, espresso BBQ, jalapeño slaw, toasted egg bun, house fries

SANTORINI PITA 13
Two soft grilled pitas, blackened chicken, marinated cucumbers, tomatoes & red onions, arugula, dill-tzatziki, house fries

CALIFORNIA CLUB 13
Turkey breast, bacon, tomato, avocado, sprouts, Provolone & honey mustard on 7 grain with fresh berries

SWEET & SPICY SHRIMP PO' BOY 15
Honey-chipotle fried shrimp, tangy jicama slaw, ranch drizzle, toasted baguette, house fries

HOUSEMADE HUMMUS BURGER 13
Chick peas, quinoa, and egg plant patty, parmesan crust, baby arugula, roasted red bell peppers, cilantro-sriracha aioli, gluten free onion bun, house fries

MESQUITE GRILLED BURGER 12
1/2 lb. ground sirloin, toasted egg bun, L.T.O, house fries

PASTA & SPECIALTIES

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

MARGHERITA CHICKEN 16
Warm marinated heirloom cherry tomato, fresh basil, bufala mozz, balsamic glaze, spinach-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 and 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 and champagne mustard seed gravy

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

CLUBHOUSE OMELETTE 12
3-eggs, grilled chicken, bacon, mozz, tomato concassé, avocado crema with Maguire's greens & house dressing

MONDAY
TROUT AMANDINE 17
Sweet potato mash, grilled vegetables & chardonnay lemon butter sauce

TUESDAY
CHICKEN FRIED RIBEYE 17
Pan fried, stuffed with roasted poblano & jack, Yukon Gold smash, haricot vert, mustard seed gravy

WEDNESDAY
CHEF'S ENCHILADAS AQ
Ask your server for today's offering

THURSDAY
CHICKEN PAILLARD 16
Lightly breaded & sautéed, topped with Spinach salad, roasted peppers, feta cheese & soy-ginger vinaigrette

FRIDAY
HERB & PARMESAN CRUSTED TILAPIA 16
Toasted orzo, spinach, artichoke, capers, sun-dried tomatoes, chardonnay lemon butter sauce

LOVE OUR HOUSE SALAD & ICED TEA?
Make it at home.

BOTTLED HOUSE DRESSING 8.5
1/2 LB. CHARDONNAY APRICOT ICED TEA 8

18% gratuity may be added to parties of 7 or more.
A \$3.00 charge will apply to all entrées split in the kitchen.

Chef de Cuisine: Juan Rico