



STARTERS

Chef's Daily Soup or Chicken Tortilla	6.
Classic Shrimp Cocktail housemade cocktail sauce	16.
Fried Calamari with a spicy Thai sticky sauce	12.
Stuffed Artichoke Hearts herbed goat cheese, tomato bruschetta, toast points, balsamic reduction .	12.
House Smoked Salmon capers, red onions, housemade tartar, toast	15.
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	16.

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	20.
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.....	14.
Chef's Daily Sandwich ask your server for today's offering	AQ.
Cali Club Sandwich turkey, bacon, provolone, tomato, avocado, sprouts, honey mustard, berries	14.
Green Chili Lasagna from the Texas Panhandle side of the family!	18.
Penne a la Fresca chicken, Roma tomato concasse, fresh garlic, basil, spinach, shaved parmesan.....	18.
Beef Bourguignon tenderloin tips, bacon, mushrooms, pearl onions, merlot demi, mashed potatoes .	24.
Pistachio Crusted Mahi Mahi sweet potato mash, charred Brussels, beurre blanc.....	26.
Trout Amandine sweet potato mash, oven roasted veggies, beurre blanc	21.
Gulf Coast Shrimp & Grits jalapeno cheese grits, charred Brussels, Creole ham gravy	26.

FROM THE MESQUITE GRILL

Double Cut Pork Chop roasted garlic mash, baby green beans, champagne mustard seed gravy	28.
6oz Filet Mignon garlic mashed potatoes, asparagus, merlot demi-glace	34.
Maple-Ginger Salmon shrimp & crab stir-fried rice, steamed broccoli	28.
Margherita Chicken heirloom cherry tomato, bufala mozzarella, balsamic glaze, spin-parm couscous	18.
Maguire's Well Known Meatloaf mashed potatoes, green beans and mushroom porto sauce	18.

DESSERTS

Chocolate Lava Cake with vanilla ice cream and fresh berries.....	9.
Figgy Bread Pudding with cinnamon ice cream and espresso crème anglaise	7.
Classic Crème Brûlée perfectly caramelized, garnished with fresh berries	7.
Green Dream pecan crust, avocado-key lime custard, rum-mascarpone cream, espresso crème anglaise	8.
Passionfruit Ice Cream Pie pineapple-gingersnap crust, pistachio, salted caramel.....	8.
Warm Triple Berry Crisp oatmeal cinnamon crumble, vanilla ice cream	7.

20% gratuity may be added to parties of 6 or more

Chef de Cuisine: Manuel Aguilar