

## STARTERS

<b>CHEF'S DAILY SOUP OR CHICKEN TORTILLA</b> .....	6/8
<b>FRIED CALAMARI</b> .....	12
with a spicy Thai sticky sauce	
<b>STUFFED ARTICHOKE HEARTS</b> .....	12
herbed goat cheese, tomato bruschetta, toast, balsamic reduction	
<b>HOUSE SMOKED SALMON</b> .....	15
capers, red onions, housemade tartar, toast	
<b>FLAT BREAD</b> .....	16
crispy sesame lavosh with Chef's daily toppings	
<b>AHI TUNA NAPOLEON</b> .....	16
#1 Ahi Tuna, avocado, mango, cucumber, fresh jalapeño, ponzu, siracha, wonton crisps	

## SALADS

<b>MAGUIRE'S SALAD</b> .....	8
baby greens, roasted pecans, blue cheese, green apples, house vinaigrette	
<b>CAESAR SALAD</b> .....	8
chopped romaine, shaved Parmesan, herbed croutons, housemade Caesar dressing	
<b>SESAME SEARED AHI TUNA</b> .....	20
soy-ginger soba noodles, Asian Slaw, wasabi, pickled ginger, green onions	
<b>SOUTHWESTERN CHICKEN COBB</b> .....	16
choice of blackened or molido spiced fried chicken tenders, roasted corn, tomato, avocado, sweet red peppers, cilantro, tortilla strips, jack cheese and a chipotle-lime vinaigrette	
<b>THAI BEEF</b> .....	18
medium rare tenderloin, udon noodles, baby greens, avocado, tomatoes, mango, peanuts, mint, sweet chili sesame dressing	

*all handhelds come with choice of fries*

## HANDHELDS

<b>MAGUIRE'S HALF-POUNDER</b> .....	14
8oz Angus Burger, choice of cheese, LTOP, toasted brioche bun, house fries	
<b>BLACKENED CHICKEN SANDWICH</b> .....	15
toasted bun, cheddar, LTOP, house fries	
<b>CHEF'S DAILY SANDWICH</b> .....	AQ
ask your server for today's offering	
<b>CALI CLUB SANDWICH</b> .....	14
turkey, bacon, provolone, tomato, avocado, sprouts, honey mustard, fries	
<b>HONEY-CHIPOTLE SHRIMP TACOS</b> .....	17
3 corn tortillas, honey-chipotle fried shrimp, jalapeno-carrot slaw, avocado, cilantro, ranch drizzle	

## SPECIALTIES

<b>GREEN CHILI LASAGNA</b> .....	18
from the Texas Panhandle side of the family!	
<b>MAGUIRE'S WELL KNOWN MEATLOAF</b> .....	19
veal & pork, mashed potatoes, green beans, mushroom porto	
<b>MAPLE-GINGER SALMON</b> .....	28
shrimp & crab stir-fried rice, steamed broccoli	
<b>MEDITERRANEAN CHICKEN</b> .....	19
grilled chicken breast, sauteed spinach, artichokes, tomatoes & capers, jasmine rice, chardonnay beurre blanc	
<b>BEEF BOURGUIGNON</b> .....	24
tenderloin tips, pearl onions, mushrooms, bacon, mashed potatoes, red wine gravy	
<b>TROUT AMANDINE</b> .....	24
sweet potato mash, oven roasted veggies, beurre blanc	
<b>STEAK AU POIVRE FRITES</b> .....	39
pepper crusted 6oz tenderloin, crispy fries, brandy-peppercorn sauce	

## DESSERTS

<b>CHOCOLATE LAVA CAKE</b> .....	9
with vanilla ice cream and fresh berries	
<b>FIGGY BREAD PUDDING</b> .....	8
with dulce de leche ice cream and espresso crème anglaise	
<b>CLASSIC CRÈME BRÛLÉE</b> .....	8
perfectly caramelized, garnished with fresh berries	
<b>WARM TRIPLE BERRY CRISP</b> .....	7
oatmeal cinnamon crumble, vanilla ice cream	
<b>FRESH BAKED COOKIE SKILLET A LA MODE</b> .....	10
choice of chocolate chip, double chocolate or white chocolate macadamia nut with vanilla ice cream	

20% gratuity may be added to parties of 6 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**Chef de Cuisine: Manuel Aguilar**