

STARTERS:

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| 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, crostinis | | |
| Smoked Pork Wontons | | 11. |
| Crispy pulled pork wontons, jalapeno slaw | | |
| Stuffed Artichoke Hearts | | 10. |
| Herbed goat cheese, basil oil, balsamic reduction & tomato bruschetta | | |
| Dynamite Shrimp | | 12. |
| Wonton wrapped jumbo shrimp, Asian slaw, Wasabi mayo & red pepper jelly | | |
| Housemade Flatbread | | 13. |
| Crispy sesame lavosh with assorted toppings | | |

SALADS:

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| Soup & Salad Combo | | 12. |
| Bowl of soup with small Maguire's or Caesar | | |
| Maguire's | 7. Large | 11. |
| Baby greens, roasted pecans, bleu cheese crumbles, Granny Smith apples & Maguire's house dressing | | |
| Caesar | 7. Large | 11. |
| Classic Caesar, housemade Caesar dressing | | |
| Southwestern Cobb | 10. Large | 15. |
| Spicy fried chicken, roasted corn, red peppers, tomato, avocado, Jack cheese, cilantro, crisp tortilla strips & chipotle-lime vinaigrette | | |
| Classic Cobb | | 15. |
| Diced turkey breast, blue cheese, applewood bacon, tomato, avocado, diced egg & balsamic vinaigrette | | |
| Arizona | | 16. |
| Salmon lox or grilled chicken, pearl couscous, arugula, golden raisins, pepitas, roasted corn, tomatoes, parmesan & herb vinaigrette | | |
| Salmon, Kale & Brussels | | 16. |
| Lemon pepper salmon, baby kale, Brussels sprouts, grilled pear, kumquat, radish, candied walnuts, creamy truffle vinaigrette | | |
| Sesame Seared Ahi Tuna | | 16. |
| Sashimi style tuna, soy-ginger soba noodles & Asian slaw | | |
| Thai Beef | | 16. |
| Udon pasta, grilled tenderloin, greens, avocado, mango, tomato, mint, peanuts & sweet chili – sesame dressing | | |
| Red Quinoa & Blackened Tuna | | 16. |
| Roasted corn, baby arugula, black beans, cilantro, green onions, red bell peppers & chipotle vinaigrette | | |

ADD TO ANY SALAD:

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| Grilled Chicken | 6. |
| Blackened or Grilled Salmon | 7. |
| Grilled or Sautéed Shrimp | 9. |
| Sesame Seared Ahi Tuna | 11. |

ADD TO ANY ENTREE:

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| Power Lunch | 4. |
| Bowl of soup OR small Maguire's or Caesar Salad | |

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

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| Bottled House Dressing | 8.5 |
| ½ lb. Chardonnay Apricot Iced Tea | 8. |

18% gratuity may be added to parties of 7 or more
A \$3 charge is applied to all entrees split in the kitchen

Executive Chef: Alberto Solis

SANDWICHES, BURGERS:

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| Chef's Daily Selection | MP |
| Memphis BBQ | 12. |
| Slow roasted pulled pork, espresso BBQ, jalapeno slaw, toasted egg bun, house fries | |
| Santorini Pita | 12. |
| Blackened chicken, arugula, cucumber, tomato, red onion, dill-tzatziki, house fries | |
| California Club | 11. |
| Turkey breast, bacon, tomato, avocado, sprouts, Provolone & honey mustard on 7 grain with fresh berries | |
| Sweet & Spicy Shrimp Po' Boy | 14. |
| Honey-chipotle fried shrimp, tangy jicama slaw, ranch drizzle, toasted baguette, house fries | |
| No Meat Burger | 13. |
| Housemade hummus & quinoa patty, parmesan crust, baby arugula, roasted red bell, cilantro-sriracha aioli, <i>gluten free</i> onion bun, house fries | |
| Mesquite Grilled Burger | 11. |
| ½ lb. ground sirloin, toasted egg bun, L.T.O, house fries | |

PASTA & SPECIALTIES:

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| Clubhouse Omelette | 12. |
| Grilled chicken, bacon, mozz, fresh tomato sauce, avocado crema | |
| Penne a la Fresca | 14. |
| Roma tomato concasse, basil, spinach, shaved parmesan, grilled chicken | |
| Margherita Chicken | 15. |
| Warm marinated heirloom cherry tomato, fresh basil, bufala mozz, balsamic glaze, spinach-parm couscous, asparagus | |
| Green Chili Lasagna | 15. |
| Kelli Maguire's secret family recipe | |
| Maguire's Well Known Meatloaf | 15. |
| Mesquite grilled veal & pork meatloaf, Yukon smash, green beans & mushroom port sauce | |
| Pistachio Crusted Mahi Mahi | 17. |
| Spiced roasted sweet potato, charred Brussels & chardonnay beurre blanc | |
| Maple-Ginger Salmon | 17. |
| Shrimp & crab fried rice, steamed broccoli | |
| Double Cut Mesquite Grilled Pork Chop | 22. |
| Southwest creamed corn, wilted spinach & champagne mustard seed gravy | |
| Mesquite Grilled Filet Mignon | 29. |
| 6oz center cut tenderloin, Yukon smash, green beans, herbed lobster butter | |

DAILY FEATURES**MONDAY**

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| Trout Amandine | 16. |
| Sweet potato mash, grilled vegetables & chardonnay lemon butter sauce | |

TUESDAY

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| Chicken Fried Ribeye | 17. |
| Pan fried, stuffed with roasted poblano & jack, Yukon Gold smash, haricot vert, mustard seed gravy | |

WEDNESDAY

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| Chef's Enchiladas | AQ |
| Ask your server for today's offering | |

THURSDAY

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| Chicken Paillard | 15. |
| Lightly breaded & sauteed, topped with Spinach salad, roasted peppers, feta cheese & soy-ginger vinaigrette | |

FRIDAY

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| Herb & Parmesan Crusted Tilapia | 15. |
| Toasted orzo, spinach, artichoke, capers, sun-dried tomatoes, chardonnay lemon butter sauce | |