

Holiday 2014 Celebration

Chef's Special

Blackened Chilean Sea Bass

Sweet corn risotto, margarita baby shrimp, pico de gallo & tequila-lime sauce 37.

Starters

Tomatillo-Crab Soup White beans, poblano, cilantro, sour cream, mozzarella & tortilla strips 8.

Sesame Seared Ahi Tuna Wontons Asian slaw, wasabi, ginger & ponzu 12.

Herb & Goat Cheese Stuffed Artichokes Balsamic reduction, basil oil & tomato-basil bruschetta 11.

Fried Calamari With Maguire's spicy Thai sticky sauce 11.

Tenderloin Crostinis Melt-in-your-mouth filet medallions with béarnaise sauce 12.

House Smoked Salmon Deviled Eggs fried capers, fresh dill & red onion 7.

Lobster "Pot Sticker" Ravioli Parmesan, spicy snow peas, sesame seeds, crispy wontons & red pepper butter sauce 14.

Salads

Maguire's Salad Mixed greens, roasted pecans, crumbled blue cheese & Maguire's house dressing 7.5

Caesar Salad Chopped romaine, shaved Parmesan & herbed croutons with our classic dressing 7.5

Entrees

Mesquite Grilled Filet Mignon

8oz Center cut filet with merlot sauce, served with roasted garlic mashed potatoes & grilled asparagus with béarnaise 39.

New York Strip

12oz Mesquite grilled with mashed potato, grilled asparagus & béarnaise 35.

Mesquite Grilled Ribeye

16oz centercut, with mashed potato, grilled vegetables, blue cheese butter & port wine demi-glace 36.

Maguire's House Cured Mesquite Grilled Pork Chop

Double-Cut chop grilled with roasted garlic mash, haricot vert & champagne mustard seed gravy 28.

Pistachio Crusted Mahi Mahi

Fresh Mahi fillet with spice roasted sweet potato, charred Brussels & chardonnay lemon butter 24.

Texas Shrimp & Grits

Jumbo shrimp, jalapeno cheese grits, charred Brussels & smoked ham Creole gravy 26.

Maple Ginger Salmon

Grilled Atlantic salmon, maple ginger glaze, shrimp & crab stir-fried rice & broccoli 27.

Low Country Sea Scallops

Jalapeno cheese grits, steamed broccoli, bacon marmalade & citrus butter 29.

Herb & Parmesan Chicken

Toasted orzo, artichoke hearts, capers, sun-dried tomatoes, spinach & white wine citrus sauce 18.

Green Chili Lasagna

Maguire family secret recipe topped with basil pesto 16.

ADD TO ANY ENTRÉE

4 Grilled Jumbo Shrimp \$11

Maryland Crab Cake \$11

Desserts

Chocolate Lava Cake

Maguire's signature flourless chocolate cake with vanilla ice cream & fresh berries 9.

Apple Tart

Puff pastry, crème patisserie, Granny Smith apples, dulce de leche ice cream & caramel sauce 9.

Passion Fruit Ice Cream Pie

Pineapple-gingersnap crust, passion fruit puree, dulce de leche, pistachio, & salted caramel 7.

Classic Crème Brulee

Perfectly caramelized & garnished with fresh berries 7.

Figgy Bread Pudding

Cinnamon ice cream & espresso crème anglaise 7.

18% Gratuity may be added to parties of 7 or more. \$5.00 split charge on all entrees.
Substitutions will gladly be prepared, please know that some requests may require additional charges & time.

Executive Chef ~ Alberto Solis