

McGuire's

SMALL PLATES

Roasted Asparagus, Crispy Pancetta, Parmigiano Reggiano Crisp 8

Crispy Broiled Polenta, Wild Mushroom, Tomato Ragout Sauce and Finished With
Asparagus and

Melted Smoked Mozzarella Cheese 10

Braised Beef, Veal & Pork Meatball, Creamy Polenta Cake, Marinara & Grated Reggiano
8

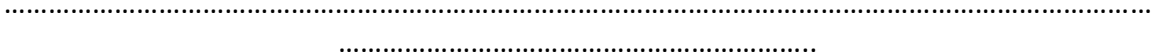
Pork Belly Braised Confit Of Bacon, Julienned Apples, Pecan Butter 9

Seared Herb Encrusted Lamb Chop, Truffle Risotto, Mushroom Demi Glaze 10

Chicken Postickers 6 Lobster Potstickers 8

Spicy Ahi Nachos, Seared Yellowfin Tuna, Wasabi, Pickled Ginger, Watermelon Radish 8

Cajun Dusted Pan Seared Diver Scallops With A Blood Orange Compote 8



APPETIZERS

Lobster Bisque With Jumbo Lump Crab Meat Cup 9 Bowl 14

Cheese Plate (Choose 3) Sharp Aged Provolone (Southern Italy), Adirondack Black Wax
Cheddar, Manchego (Argentina) Murcia Al Vino (Spain), Parmigiano Reggiano (Northern

Italy) Served With Accompaniments 15

Lightly Battered Eggplant Baked With Marinara & Four Cheeses 13

Maryland Lump Crab & Lobster Cake Served Over Corn And Tomato Relish With A Spicy
Remoulade 14

Tender Calamari And Northern White Beans In A Spicy Marinara Sauce Served With
Grilled Garlic Crostini 15

Fresh Shucked Oysters Served On The Half Shell With A Champagne Mignonette 16
Or
Lightly Fried Served With A Spicy Asian Dipping Sauce 16

Frisee Salad with Crispy Pancetta, Matchstick Potatoes & Champagne Vinaigrette
topped with A Poached Egg 12

Sliced Red Beets, Field Greens, Red Onions, Plum Tomatoes, Gorgonzola, Pecans &
Balsamic Vinaigrette 13

Fried Goat Cheese, Field Greens, Berries & Blackberry Balsamic Vinaigrette 13

Iceberg Lettuce Wedge, Bacon, Parmesan, Almonds & Roquefort Dressing 10

ENTREES

Pennoni Pasta In A Tomato Basil Vodka Cream Sauce With Grilled Free Range Organic
Chicken 18

Grilled Maine Lobster Tail Served Over Four Cheese Risotto, Grilled Asparagus,
Parmesan Cream Sauce 32

Sesame Encrusted Ahi Tuna Served With Wasabi, Ginger, Ponzu Lime Sauce & Cold
Peanut Sesame Noodles 31

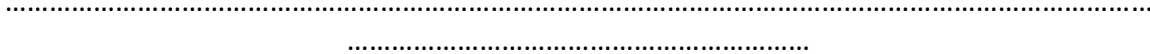
Chilean Sea Bass Oven Roasted, Served Over Crispy Tiger Whiskers and Finished With a
Soy Ginger Glaze 39

8 oz. Center Cut Filet Mignon Served With Mashed Potatoes &

Vegetables 32

Herb & Crumb Encrusted Australian Rack Of Lamb Served With Mashed Potatoes &
Vegetables 36

Pork Chop, Morello Cherries, Roasted Chestnuts, Port Wine Reduction With
Mashed Potatoes & Vegetables 26



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