

McGuire's

Appetizers

- Eggplant** - lightly battered and topped with marinara and four cheeses 12
Rhode Island Little Necks -steamed in dark beer chipotle and fresh garlic 16
Baked Lobster Pasta - maine lobster fresh pasta gruyere mornay parmesan tarragon crumble 16
Yellowfin Tuna - pepper seared chilled sliced and topped with tobiko caviar wasabi and a soy dipping sauce 16
Lamb Skewers - parmigiana reggiano crisp filled with risotto over grilled asparagus topped with rosemary skewered lamb finished with a mushroom white truffle demi cream 15
Crab and Lobster Cakes - maryland lump crab and maine lobster meat served over a corn and tomato relish with a spicy remoulade 18
Calamari Fra Diavolo - tender calamari and northern white beans simmered in a spicy marinara sauce served with grilled garlic toast 14
Fried Oysters - lightly fried served with a spicy asian dipping sauce 16

Salads

- Field Green Salad** - baby greens belgian endive and plum tomatoes topped with balsamic vinaigrette 9
Truffle Salad - hearts of romaine seedless red grapes and black walnuts finished with truffled pecorino romano cheese 12
Wedge Salad -iceberg lettuce topped with bacon toasted almonds parmigiana reggiano and a danish bleu and roquefort dressing 13
Beet Salad - sliced red beets over field greens with red onions plum tomatoes gorgonzola cheese and toasted pecans finished with a balsamic vinaigrette 14
Fried Goat Cheese Salad - baby field greens topped with fried goat cheese fresh berries and a blackberry balsamic vinaigrette 15

Entree

- Ahi Tuna** - sesame seed encrusted and seared served with wasabi and a ponzu lime dipping sauce and mizuna green salad 36
Halibut - west coast line caught crumb crusted pan roasted with a plum tomato lemon basil chardonnay butter 36
Shrimp Tagliatelle - sautéed shrimp with broccolini and fileto di pomodoro white wine and herbs 32
Duck - oven roasted breast sliced with a kalamata fig maple demi 29
Veal Tenderloin - prosciutto wrapped tornados of veal with a wild mushroom sage demi 35
Lobster Francaise - two fresh maine lobster tails lightly sautéed in egg batter finished with lemon basil butter and plum tomatoes 24/36
Lobster Risotto - grilled lobster tail served over parmesan risotto and asparagus finished with a parmesan cream sauce 32
Free Range Organic Chicken Breast - pan roasted sliced and served with garlic au jus 26
Filet Mignon - 8 ounce center cut aged tenderloin of beef finished with garlic herb maison butter 36
Colorado Lamb - herb crusted chops roasted with a garlic port wine demi 39