

STARTERS

Linus McCarthy considered America as the inventor of the appetizer so that's where these recipes come from.

McCarthy's Flappers

Fresh chicken drummies fried and tossed in your choice of Louisiana hot sauce, Alabama BBQ, or chili garlic. 7.99

Fried Vegetable Platter

Onion Petals, fried green beans, zucchini stix and battered mushrooms. Served with a trio of sauces—house boom boom sauce, honey mustard dressing, and cucumber wasabi dressing. 11.99

Sweet Potato Fries

Sprinkled with cinnamon sugar, craisins, candied pecans. Served with a maple citrus dipping sauce. 7.99

Sante Fe Nachos

Homemade tortilla chips with melted cheddar jack, diced tomatoes, refried beans, sliced jalapeños, sour cream, guacamole, lettuce and our house recipe salsa. 7.99
Add chicken or beef. 1.99

Chicken Fingers

Boneless chicken tenders served plain or tossed with Louisiana hot sauce. 7.99
Add fries and coleslaw. .99

Spuds of Gold

Golden fried potato wedges topped with cheddar jack cheese, applewood bacon and green onions. Served with ranch and sour cream. 7.99

NEW! Wonton Shrimp

Wonton breaded shrimp fried and served with our chili garlic sauce. 7.99

TexMex Chicken Quesadillas

A large honey-wheat wrap filled with grilled chicken, cheddar jack and tomatoes. Served with black beans, guacamole, sour cream and our house recipe salsa. 8.99

NEW! Chicken Pesto Flatbread Pizza

Flatbread, sun-dried tomato pesto sauce, grilled chicken, mozzarella and parmesan cheeses and spices baked until golden brown. 8.99

Mini Burgers

Three mini burgers topped with American cheese. Served on mini buns to fit. 6.99 - By the dozen. 19.99

Spicy Onion Petals

Beer battered. Served with honey mustard and ranch dressing. 6.99

Reuben Egg Rolls

A house favorite of corned beef, Swiss cheese, shredded Idaho potatoes and sauerkraut all wrapped in an egg roll and fried. Served with what else... Thousand Island dressing. 7.99

Artichoke & Spinach Dip

Spinach, artichoke and cream cheese dip topped with tomato relish and fresh asiago cheese served with tortilla chips and parmesan crostinis. 8.99

Mini Steak Sandwiches

Served with caramelized onions and horseradish cream sauce. 8.99

Mozzarella & Bleu Cheese Sticks

Breaded mozzarella, bleu cheese & buffalo sauce served with marinara and honey mustard dipping sauces. 7.99

HOMEMADE SOUPS

Made daily in our kitchen with only the freshest ingredients

Baked "Four Onion" Soup

This popular soup is made with four types of onion and is crowned with crispy croutons and Swiss cheese. Baked until golden brown. 4.99

Soup du Jour

Ask your server about what soup the Chef has cooked up today. 3.99

Loaded Irish Potato

Linus out did himself with this recipe. You gotta try our thick homemade potato soup topped with dairy-fresh cheddar jack cheese, sour cream, chopped crispy applewood bacon and fresh green onions. 4.99



ICE COLD CRISPY SALADS

Dressing choices include Ranch, Lite Ranch, Bleu Cheese, Balsamic Vinaigrette, Caribbean Mango Vinaigrette, McCarthy's House, Caesar, Chipotle Ranch, Lime Vinaigrette, Thousand Island, Cucumber Wasabi, Poppy Seed, Lite Raspberry Vinaigrette and Strawberry Balsamic dressing.

Blackened Salmon or Tilapia

Cucumbers, tomatoes, kalamata olives, capers, red onions, feta cheese and mixed greens. Tossed with a balsamic vinaigrette. 12.99

Wedge Salad

A quarter head of iceberg lettuce topped with chopped tomato, applewood bacon, bleu cheese crumbles, red onions and kalamata olives drizzled with your choice of dressing. 7.99

Caribbean Tomato Mozzarella Salad

Mixed greens topped with fresh tomato slices, fresh mozzarella, avocados, chopped mangos, craisins and candied pecans. Served with Caribbean mango vinaigrette. 9.99

Southwestern Chicken Chipotle Chopped Salad

Chopped iceberg lettuce, spicy diced chicken breast, roasted red peppers, black beans, fresh avocado, corn kernals and cheddar jack cheese. Tossed with chipotle ranch dressing. 8.99

NEW! Oriental Salad

Sesame encrusted Tuna on baby field greens, mandarin oranges, shredded carrots, scallions, red pepper, and toasted almonds tossed in a sesame ginger dressing. 12.99

McCarthy's Chopped Salad

Chopped lettuce, green peppers, red onions, celery, hard boiled egg, applewood bacon, tomato topped with shredded cheddar jack cheese and tossed with McCarthy's house dressing. 7.99

Grilled Chicken Caesar Salad

Crisp romaine lettuce tossed with classic caesar dressing and topped with grilled chicken and homemade croutons. 8.99
Substitute with shrimp. 10.99

Crunchy Spinach Salad

Baby spinach leaves tossed with crunchy noodles, chopped red onions, tomatoes, strawberries, feta cheese, candied pecans and toasted sesame seeds. Tossed with our strawberry balsamic dressing. 8.99

NEW! Chopped Avocado Club

Sliced tomatoes, avocados, applewood bacon pieces, Swiss cheese and grilled chicken all on a bed of spring lettuce mix and served with our poppy seed dressing and toasted flatbread pieces. 8.99

NEW! Bleu Almond Chicken Salad

Grilled chicken breast, diced tomatoes, roasted red peppers, mandarin oranges, mangos, toasted almonds and bleu cheese tossed with our lime vinaigrette and served over our spring lettuce mix. 8.99

Grilled Portabella & Steak Salad

Grilled steak fanned over a large grilled Portabella mushroom cap. Served with red onions, roasted red peppers and asiago cheese. Topped with balsamic vinaigrette. 12.99

O'CONNOR'S WRAPS

Served with our pub fries and cole slaw Substitute fresh fruit or veggie for an additional \$.99

Garden Vegetable Wrap

A spinach wrap spread with horseradish hummus and rolled with greens, cucumbers, tomatoes, portabella mushrooms, artichokes, roasted red peppers and cheddar jack. 7.99

Tuna Salad Wrap

Our own tuna salad rolled with lettuce, tomato, green onion, shredded cheddar jack cheese and cucumber wasabi dressing in a spinach wrap. 8.99

Buffalo Chicken Wrap

Spicy buffalo grilled chicken breast rolled with bleu cheese crumbles, applewood bacon, caramelized onions, diced tomatoes and shredded lettuce in a tomato basil wrap. 7.99

Harvest Wrap

Turkey, havarti dill cheese, cranberry relish, mixed greens and caramelized walnuts in a honey wheat wrap. 7.99

Chicken Caesar Wrap

A large honey wheat wrap rolled and stuffed with romaine lettuce, chicken breast, croutons, asiago cheese and our homemade caesar dressing. 7.99

NEW! Garlic Tilapia Wrap

Pan seared garlic tilapia rolled with tartar sauce, green onion, romaine and tomato in a honey wheat wrap. 8.99

Brisket Burrito Wrap

Our hardwood smoked beef brisket grilled and rolled with bbq sauce, cheddar jack cheese, diced tomatoes and onions straws in a tomato basil wrap. 8.99

PUB BURGERS

All burgers are served with our pub fries and coleslaw. Substitute fresh fruit or veggie for an additional \$.99
Cheddar, havarti dill, muenster, American, fresh mozz, shredded mozz, bleu, Swiss, provolone, Guinness mushrooms, caramelized onions, avocado and applewood bacon \$.99 per topping.

Black and Bleu Burger

Bleu cheese crusted with more bleu cheese and applewood bacon served on our signature bun. 8.99

Southwestern burger

Topped with avocado, applewood bacon, cheddar and chipotle mayonnaise on our signature bun. Served with a side of black bean corn salsa. 8.99

Pepper Crusted Patty Melt

Grilled with a pepper crust, caramelized onions and melted cheddar. Served on marble rye. 8.99

Turkey Burger

Grilled ground turkey with caramelized onions, applewood bacon and fresh mozzarella cheese with BBQ mayo. Served on French bread. 8.99

Iri-Shroom Burger

The burger everyone talks about. Our burger smothered with Guinness mushrooms and havarti dill cheese. Served on a pretzel roll with green goddess dressing. 8.99

Classic Pub Burger

A half pound beef patty grilled the way you want it with lettuce and tomato served on our signature bun. 7.99

Vegetarian Garden Burger

Veggie burger grilled and topped with portabella mushrooms, sun-dried tomato pesto and provolone cheese. Served on a ciabatta roll. 7.99

SANDWICH BOARD

All sandwiches are served with our pub fries and coleslaw. Substitute fresh fruit or veggie for an additional \$.99

NEW! Philly Steak Sandwich

Shaved roast prime rib served open face on a french roll with provolone cheese, onions, peppers and Guinness mushrooms. Served with horseradish cream sauce. 8.99

NEW! Irish Potato Pressed Sandwich

An Emerald Isle version of the Panini. Sliced potato, thinly sliced onions and tomatoes, feta, mozzarella and fresh rosemary all warmed and pressed together on flatbread. 7.99

BBQ Brisket Sandwich

Thin sliced hardwood smoked brisket piled high and served with BBQ sauce on our signature pretzel roll. 8.99

Monte Cristo

Thin sliced turkey breast, ham and Swiss cheese on sourdough bread, lightly battered and deep fried. Topped with powdered sugar and served with lingonberry sauce. 8.99

Tuna Melt

Our homemade tuna salad served on an open faced English muffin with tomato slices and melted cheddar cheese. 7.99

Grilled Vegetarian Sandwich

Grilled portabella, roasted peppers, zucchini, asparagus and yellow squash topped with fresh mozzarella and sun-dried tomato pesto. Served on a parmesan ciabatta roll. 8.99

McCarthy's Reuben

Tender thin sliced corned beef, melted havarti dill cheese, sauerkraut and Thousand Island dressing all served on marble rye. 8.99

Pulled Pork Sandwich

Slow smoked pulled pork, applewood bacon, tomatoes, cheddar and BBQ mayo served on our signature bun. 8.99

Blackened Chicken Sandwich

Blackened grilled chicken breast, caramelized onions, lettuce, tomato, Swiss and chipotle mayonnaise served on our signature bun. 8.99

Buffalo Chicken Sandwich

Breaded chicken breast tossed in spicy buffalo sauce with melted mozzarella cheese, ranch dressing, lettuce and tomato served on our signature bun. 8.99

The Bookmaker

One of our signature sandwiches made of tender beef brisket with melted muenster and cheddar cheeses, caramelized onions, and served with cucumber wasabi dressing on warm marble rye. 8.99

Castle Club

Thin sliced turkey, applewood bacon, lettuce, tomato, mayo and havarti dill served on sourdough. 7.99

Corned Beef Sandwich

Thinly sliced corned beef on marble rye, served with our pub mustard sauce. 7.99

POULTRY, STEAK & SEAFOOD

All dinners are served with soup du jour or McCarthy's chopped salad, choice of potato or wild rice blend, vegetable of the day, rolls and butter, Add baked four onion soup or loaded Irish potato soup for an additional \$.99

Grilled Skirt Steak

Tender skirt steak grilled and smothered in grilled onions and mushrooms. 13.99

McCarthy's Ribs

Baby back ribs slow roasted so they are tender and juicy, slathered with our homemade bbq sauce and finished on the broiler. Full slab. 18.99 - Half slab. 14.99

Baked Tilapia

Topped with spinach and artichokes—baked to perfection. 12.99

NEW! Bacon Wrapped Pork Medallions

Twin 5 oz. pork medallions panned seared with Jameson demi-glaze and topped with roasted Fuji apples. 12.99

Bistro Steak with Skewered Grilled Shrimp

Twin grilled Bistro steaks topped with grilled skewered shrimp. 15.99

Chicken Parmesan

Fettuccini tossed with our house marinara sauce. Topped with hand breaded chicken breast and mozzarella. 9.99

NEW! Chicken Breast Caprese

A pan seared boneless chicken breast topped with fresh tomato, shredded parmesan, fresh basil, spinach and mozzarella cheese. Served with our sun-dried tomato cream sauce. 9.99

Prime Rib

Roast Prime Rib of Beef served with our house Guinness au jus and horseradish sauce. Eight oz. 10.99 - Twelve oz. 14.99

McCARTHY'S OWN

Since Linus McCarthy was from Ireland we have a soft spot for the family recipes he collected. All McCarthy's best are served with soup du jour or McCarthy's chopped salad, choice of potato or wild rice blend, vegetable of the day and rolls and butter. Add baked four onion soup or loaded Irish potato soup for an additional \$.99

Bangers & Mashed

A supper passed down from generation to generation. Irish country sausages with Guinness gravy and garlic mashed potatoes. 12.99

Fish n' Chips

We only use cod from the coldest North Atlantic waters. We fry it to a golden honey brown in a light crispy batter and serve it with pub fries, tartar sauce and coleslaw. 12.99

Corned Beef & Cabbage

We sell 10,000 pounds of this during our St. Patrick's Day celebration alone. People love it because we slow cook the corned beef and only boil the cabbage, carrots and red potatoes in a family seasoning. 12.99

BBQ Meatloaf

Mrs. McCarthy's homemade meatloaf sliced and baked with a savory BBQ sauce and served with garlic mashed potatoes and vegetable of the day. 11.99

Chicken Pot Pie

White meat chicken stewed in a thick vermouth cream sauce with peas, onions, carrots, celery and potatoes, then topped with a puff pastry crust. 11.99

Pot Roast

We take our specialty USDA Choice steaks, quick sear them to seal in the flavor and then slow roasted with vegetables. Served with garlic mashed potatoes and smothered with Guinness hunter-style gravy. Served with the vegetable of the day. 14.99

Shepherd Pie

An Irish meal of braised lamb, ground beef, carrots, peas and simmered onions in traditional gravy and topped with colcannon potatoes and melted cheddar-jack cheese. 11.99

SOUTH OF THE BORDER

These dinners are served with Spanish rice, refried beans and tortilla chips.

Soft Shell Tacos

Marinated chicken breast and garlic Tilapia served on flour tortillas filled with shredded lettuce, diced tomato and cheddar jack cheese. Served with house recipe salsa and sour cream. 8.99

Carne Asada

Southwestern marinated skirt steak grilled to your liking. Served with flour tortillas. 13.99

Chicken or Steak Fajitas

Marinated steak or chicken sautéed with onions, bell peppers and seasonings served with flour tortillas. Steak 14.99 · Chicken 12.99

Homemade Beef Tamales

Three hand rolled tamales topped with melted cheddar jack cheese, shredded lettuce, diced tomatoes, sour cream and house recipe salsa. 9.99

Chicken Enchiladas

Slow cooked chicken breast, onions, chilies, and Mexican spices rolled in our enchilada sauce and corn tortillas topped with cheddar jack cheeses and finished in the oven. 9.99