

HISTORIC
BETHLEHEM



JANUARY
29TH
THRU
FEBRUARY
4TH



McCARTHY'S
RED STAG PUB
AND WHISKEY BAR

*Welcome to McCarthy's Red Stag Pub for Historic Bethlehem's Restaurant Week!
Whether you're a first time customer or a regular, thank you for stopping in,
we hope you enjoy your meal, and come back soon.*



LUNCH SPECIAL



AVAILABLE FROM 11AM TO 4PM

SERVED WITH A SODA OR ICED TEA - \$15.



POTATO LEEK SOUP

Our signature soup; a vegetable-based cream-style soup, hearty with potatoes, leeks and onions. Served with our Irish brown bread.

SOUP OF THE DAY

A market-inspired creation.

SIDE SALAD

Lettuce, cucumber, onion, carrot, tomato topped with a vinaigrette.



BRANSTON GRILLED CHEESE \$13

Sourdough, cheddar, tomatoes, branston pickle, ham. Served with crisps.

ROASTED RED PEPPER & BRIE MELT \$13

Opened faced, blaa roll, fire roasted red peppers, sweet red onion jam and brie. Served with crisps.

BRUSSEL SPROUT SALAD \$13

Shaved brussel sprouts, arugula, maple vin, dried cherries, bacon, blue cheese crumbles

BUFFALO CHICKEN SLAW SANDWICH \$13

*Toasted kaiser, fried chicken, buffalo slaw (cole slaw, blue cheese, buffalo sauce).
Served with crisps.*



Come back for Dinner (see the other side) →

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RESTAURANT WEEK

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MCCARTHY'S
RED STAG PUB
AND WHISKEY BAR



DINNER SPECIAL



AVAILABLE FROM 4PM TO CLOSE

PRICES PROVIDED IF ORDERED SEPARATELY

CIDER MUSSELS \$16

Mussels seeped in Magners cider, tomatoes, celery, garlic, splash of cream and brown bread.

BAVARIAN PRETZELS \$10

Brushed with garlic parmesan and served with warm fondue.

CUP OF SOUP \$5

Potato Leek or Soup of the Day.

WILD SCOTCH EGG \$10

Hard boiled egg, house-made wild boar sausage, panko breaded, dubliner fondue, crispy arugula, parmesan cheese.

COTTAGE PIE \$16

Ground beef, carrots, onion, hp sauce, mashed potato, onion stout gravy, brown bread and buttered peas

BANGER & MASH \$16

Irish pork bangers, mashed potatoes, buttered peas, onion stout gravy.

STEAK FRITTES \$22

Sirloin, truffle parmesan fries

JAMESON BBQ SALMON \$26

Scottish salmon brushed with our Jameson BBQ sauce, chefs vegetable and mashed potatoes.

CHICKEN CARBONARA \$18

Peas, garlic, irish loin bacon sauteed with our Dubliners fondue, pasta, parmesan, garlic bread topped with grilled chicken.

STICKY TOFFEE PUDDING \$9

Warm cream Earl Grey tea date sponge cake, sticky toffee sauce, clotted cream and candied orange peel.

JAMESON INFUSED BANANA BLONDIE \$9

Topped with Jameson infused banana ice cream, caramel sauce.

Thank you to our Historical Bethlehem Restaurant Week Sponsors!

