



Restaurant Week

JUNE 26 - JULY 4, 2022

WELCOME! WHETHER YOU'RE A FIRST TIME CUSTOMER OR A REGULAR, THANK YOU FOR STOPPING BY TO CHECK OUT MCCARTHY'S RED STAG PUB FOR RESTAURANT WEEK. WE HOPE YOU ENJOY YOUR MEAL, AND COME BACK SOON!

LUNCH SPECIAL

AVAILABLE FROM 11AM TO 4PM

CREATE YOUR OWN CUP OF SOUP OR SIDE SALAD AND SANDWICH COMBO!
SERVED WITH OUR A SODA OR ICED TEA - \$15.

CHOOSE YOUR SOUP OR SALAD:

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 MOMENT

A MARKET-INSPIRED CREATION.
CUP - \$4 • BOWL - \$5

SMALL SIDE SALAD

AND THEN ADD YOUR CHOICE OF:

RRRO CIABATTA MELT

ROASTED RED PEPPER, RED ONION JAM, AND BRIE ON A CIABATTA.
SERVED WITH CRISPS AND SLAW \$13

IRISH CUBAN WRAP

HONEY ROASTED HAM, ROASTED PORK, SWISS CHEESE, GUINNESS MUSTARD,
HOUSE PICKLES, PRESSED INSIDE A FLOUR WRAP.
SERVED WITH CRISPS AND SLAW \$13

ASIAGO RANCH CHICKEN

GRILLED CHICKEN, ASIAGO CHEESE, CRISPY BACON, RANCH DRESSING ON
CIABATTA WITH CRISPS AND SLAW. \$15

POWER GREENS SALAD

KALE, BRUSSEL SPROUTS, BROCCOLI, CARROTS, LEMON VINAIGRETTE,
SUNFLOWER SEEDS, AVOCADO AND ASIAGO. \$13

Restaurant Week Contest!

DID YOU KNOW YOU HAVE AN OPPORTUNITY TO WIN A PRIZE INCLUDING A CHANCE TO WIN A GIFT CARD FROM EACH PARTICIPATING RESTAURANT?

DURING THIS WEEK, THE DOWNTOWN BETHLEHEM ASSOCIATION WILL HOLD TWO (2) COMPETITIONS! A WINNER FROM EACH CONTEST WILL RECEIVE A PRIZE INCLUDING ONE GIFT CARD FROM EVERY PARTICIPATING RESTAURANT!

COME BACK FOR DINNER! 

(CHECK OUT THE OTHER SIDE)



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WELCOME! ARE YOU BACK FOR DINNER? AWESOME! HAPPY TO SEE YOU :) DID YOU MISS STOPPING BY FOR LUNCH TODAY? COME ON BACK TOMORROW, WE'RE OPEN SEVEN DAYS-A-WEEK, AND BETHLEHEM'S RESTAURANT WEEK ISN'T OVER YET...

DINNER SPECIAL

AVAILABLE FROM 4PM TO CLOSE

CHOOSE AN APPETIZER, ENTREE, AND DESSERT - \$35

APPETIZER OPTIONS:

SAUSAGE ROLL

PORK SAUSAGE WRAPPED IN PUFF PASTRY.
SERVED WITH GRAVY - 10\$

CIDER SEEPED MUSSELS

PEI MUSSELS, CELERY, TOMATO, PEAR CIDER,
CREAM, GARLIC - 13\$

DUBLINERS FONDUE

WITH FRIED BREAD, GRIDDLED TOMATO AND
GREEN APPLES - 10\$

BAVARIAN PRETZEL

GARLIC BUTTER, PARMESAN CHEESE,
AND FONDUE - \$10

ENTREE OPTIONS:

GUINNESS CHICKEN BRUSHCETTA

GRILLED CHICKEN, GUINNESS SOAKED BRUSHCETTA,
MASHED POTATOES, CHEFS VEGETABLE - 15\$

SAUSAGE ROLL

MASHED, PEAS, GRAVY - \$16

POWER GREENS SALAD

KALE, BRUSSEL SPROUTS, BROCCOLI, CARROTS,
LEMON VINAIGRETTE, SUNFLOWER SEEDS, AVOCADO AND ASIAGO. \$13

JAMESON BBQ SALMON

PAN SEARED SALMON BASTED WITH OUR JAMESON BBQ SAUCE
MASHED/CHEFS VEGETABLE - \$23

COTTAGE PIE

OUR COTTAGE PIE IS SEASONED WITH HP SAUCE TOGETHER
WITH MINCE OF BEEF, CARROTS, AND ONIONS; TOPPED WITH
MASHED POTATOES AND AN ONION STOUT GRAVY.
SERVED WITH PEAS AND IRISH BROWN BREAD. \$16

DESSERT OPTIONS:

STICKY TOFFEE PUDDING

A CREAM EARL GREY TEA AND DATE SPONGE CAKE.
SERVED WARM WITH STICKY TOFFEE SAUCE,
CLOTTED CREAM AND A CANDIED ORANGE PEEL. - \$8

BANOFFI

GRAHAM CRACKER, JAMESON BANANA PUDDING,
DOLCE LECHE - \$8

Thank you to our Restaurant Week Sponsors!

