

HISTORIC
BETHLEHEM



RESTAURANT WEEK

JANUARY
28TH
THRU
FEBRUARY
3RD



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

INCLUDES YOUR CHOICE OF LUNCH PLUS SOMETHING
FROM OUR SCONE CASE (UP TO \$5)



WINTER SALAD \$13

Spicy arugula tossed in Guinness mustard vinaigrette with toasted pine nuts,
roasted beets, and feta cheese. Topped with pomegranate seeds.
Add chicken \$8 Add Grilled Salmon \$18

IRISH PATTY MELT \$15

Our burger, cooked to your specifications and pressed between crisp marble rye
with Guinness sauteed onions, Swiss cheese and 1000 island dressing. Served
with crisps and slaw. Upgrade to hand cut chips for \$1

THE TRINITY CHICKEN SANDWICH \$16

Fried chicken breast topped with Guinness fried onions, Jameson BBQ sauce,
Irish cheddar, and Irish loin bacon. Served on a toasted kaiser roll with
crisps and slaw. Upgrade to hand cut chips for \$1

Come back after 4pm to try all of our dinner features!



Thank you to our Historical Bethlehem Restaurant Week Sponsors!



Bethlehem Chamber
GREATER LEHIGH VALLEY CHAMBER OF COMMERCE



LEHIGH VALLEY PRESS LVP
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DINNER SPECIAL



AVAILABLE FROM 4PM TO CLOSE

PRICES PROVIDED IF ORDERED SEPARATELY



CIDER MUSSELS \$13

1 lb mussels seeped in Magners Pear Cider, diced celery and tomatoes. Finished with garlic butter and a splash of heavy cream. Served with brown bread to get every last drop!

WILD SCOTCH EGG \$10

Hard boiled egg wrapped in house made boar sausage (boar, apples, onions, spices), panko breaded and fried. Served on a bed of Guinness fondue with crispy fried arugula and parmesan chip.

WELSH RAREBIT \$10

A classic returns this week! Sweet tomatoes sauteed with garlic butter, smoked paprika and balsamic reduction. Served over fried brown bread smothered in Guinness fondue.



McCARTHY'S IRISH CREAM CHICKEN \$18

Flour dusted pan fried chicken breast finished with our McCarthy's Irish Cream sauce. Accompanied with red bliss mashed potatoes and the chef's vegetables.

HONEY BOURBON SALMON \$24

Pan seared Faroe Island salmon finished with bourbon honey glaze. Served with red bliss mashed potatoes and the chef's vegetables.

VIKINGS HONOR FLAT IRON \$18

Pepper seasoned flat iron on a bed of red bliss mashed potatoes. Surrounded by roasted carrots, parsnips and potatoes. Finished with whiskey peppercorn cream sauce.

STEAK & ALE PIE \$18

A rich stew of beef, carrots, onions and mushroom topped with flaky pie crust and baked to perfection. Served with buttered peas and brown bread.



STICKY TOFFEE PUDDING \$10

Warm cream Earl Grey tea date sponge cake, sticky toffee sauce, clotted cream

IRISH CREAM CHEESECAKE \$10

GrannyMac® Irish Cream cheesecake topped with rich chocolate ganache



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