

Wine Menu

Chardonnay

	<u>Glass / Bottle</u>	
Clos Du Bois Chardonnay	\$6.95	\$22
14 Hands Chardonnay	\$6.50	\$21
Kendall Jackson Chardonnay	\$8.95	\$29
La Crema Chardonnay		\$33
CSM "Canoe Ridge" Chardonnay		\$35

Alternate White Wines

	<u>Glass / Bottle</u>	
La Di Da White Zinfandel	\$4.95	\$17
Chat. Ste. Michelle Jo. Riesling	\$5.50	\$17
Rodney Strong Sauv Blanc	\$6.95	\$22
Bolla Pinot Grigio	\$6.50	\$21

Cabernet

	<u>Glass / Bottle</u>	
337 Cabernet Sauvignon	\$9.00	\$28
Columbia Crest Cabernet	\$6.25	\$20
J.Lohr Cabernet	\$9.25	\$28

Merlot

	<u>Glass / Bottle</u>	
14 Hands Merlot	\$6.50	\$21
Red Rock Merlot	\$7.00	\$22

Alternate Red Wines

	<u>Glass / Bottle</u>	
Trinity Oaks Pinot Noir	\$6.50	\$21
Portteus Bistro Red	\$6.25	\$21
Wyndham Shiraz	\$6.75	\$22
Columbia Syrah	\$7.25	\$23
Estancia Meritage		\$38

House Selections (Salmon Creek)

Chardonnay, Merlot or Cabernet	\$5.25	\$18
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Champagne

	<u>Bottle</u>
Segura Viudas Split (375ml)	\$6
Segura Viudas Brut	\$16
Domaine Ste. Michelle Brut	\$21
Cinzano Asti (Italy)	\$23
Shingleback Black Bubbles (sparkling shiraz)	\$36

A 17% charge will be added to parties of 8 or more



Starters

Calamari squid rings quick fried & served with red pepper aioli sauce	7.95
Buffalo Wings with ranch served hot & spicy or sweet & tangy	9.50
Cajun Popcorn Shrimp served with mango chutney	9.95
Chicken Strips served with french fries	7.95
Southwest Chicken Quesadilla	9.95
grilled chicken, pico de gallo & cheddar cheese	
Creamy Spinach & Artichoke Dip with crustinis and corn chips	8.50
Traditional Prawn Cocktail	9.95
Coconut Prawns served with mango chutney	9.95
Appetizer Combo Platter	12.50
onion rings, coconut prawns, hot wings, & chicken strips. Served with four dipping sauces	

Soups

	<u>Cup</u>	<u>Bowl</u>
Northwest Clam Chowder	3.25	4.50
Soup of the Day	3.25	4.50

Salads

Traditional Caesar Salad			
Romaine lettuce & croutons tossed in our Caesar dressing and topped with a sprinkle of parmesan cheese.			
Appetizer Size	4.95	Entrée Size	9.95
Mixed Green Salad			
A variety of mixed greens, tomatoes, cucumber & croutons. Served with your choice of dressing.			
Appetizer Size	4.25	Entrée Size	8.50
Caprese Salad		8.50	
Our mixed greens salad tossed in a lemon vinaigrette served over sliced tomatoes, fresh mozzarella & sweet basil, finished with a drizzle of our balsamic reduction.			
Greek Steak Salad*		12.50	
A combination of mixed greens, grape tomatoes, black olives, red onion, cucumber, & feta cheese tossed in a vinaigrette dressing topped with thinly sliced grilled skirt steak (prepared medium unless otherwise requested).			
Spinach Salad		10.95	
Spinach, sliced avocado, red onions, strawberries, tomatoes, candied walnuts & feta cheese in light balsamic vinaigrette			
Puget Sound Cobb Salad		13.95	
Grilled salmon, prawns, tomatoes, bleu cheese crumbles, Tillamook cheddar, bacon bits, black olives & sliced egg over a bed of mixed greens. Served with your choice of dressing			

Add on to any salad or Entrée

Mesquite salmon	5.50
Blackened salmon	5.50
Grilled chicken breast	4.00
Grilled skirt steak*	5.50
Grilled shrimp (4)	5.99
Coconut shrimp (5)	5.99

*Add On" items are not available a la carte, and may only be purchased in combination with an entree or salad

Entrées

Add a McCarthy's mixed green salad or a Caesar salad to any entrée for \$2.99

<i>Parmesan Halibut</i>	24.50
<i>Parmesan crusted halibut fillet over a bed of wilted water crest with lemon caper sauce, and served over a saffron risotto cake</i>	
<i>Mesquite Salmon</i>	21.50
<i>Salmon fillet rubbed with mesquite seasonings, grilled & finished with our red pepper aioli sauce & served with Chef's wild rice blend</i>	
<i>Chipotle Pecan Salmon</i>	21.50
<i>Grilled salmon fillet, finished with lemon chipotle pecan butter. Served with cous cous & steamed vegetables</i>	
<i>Amaretto Prawns</i>	19.95
<i>Bacon wrapped prawns pan-seared, served over garlic mashed potatoes and sautéed spinach</i>	
<i>Gorgonzola Stuffed Chicken</i>	18.95
<i>Chicken breast stuffed with gorgonzola cheese then wrapped in prosciutto & topped with a port pine nut raisin glaze. Served with fresh steamed vegetables and garlic mashed potatoes</i>	
<i>Garlic Chicken</i>	17.95
<i>Garlic bread crumb encrusted chicken breast, baked & drizzled with a lemon cream sauce & served with fresh steamed vegetables and our garlic mashed potatoes</i>	
<i>Seafood Linguini</i>	18.95
<i>Halibut, salmon, shrimp, Dungeness crab, spinach & tomatoes tossed in a sun dried tomato cream sauce served over linguini</i>	
<i>Lemon Chicken Penne</i>	15.95
<i>Penne pasta, chicken, tomatoes, spinach, & toasted pine nuts sautéed in a lemon chicken broth</i>	
<i>Braised Pork Shank</i>	18.95
<i>Tender bone-in pork shank braised with our house made BBQ sauce. Served with a generous helping of garlic mashed potatoes & steamed vegetables</i>	
<i>Seafood Combo</i>	12.95
<i>Batter dipped cod fillets fried to a golden brown & served with coconut prawns & french fries</i>	

Desserts

<i>Apple Cobbler</i>	5.50
<i>Made fresh in – house with Washington apples & sweet crumbly topping, finished with a scoop of gourmet vanilla ice cream</i>	
<i>Crème Brulee</i>	4.50
<i>Classic vanilla bean custard finished with a caramelized sugar crust</i>	
<i>Seasonal Cheesecake</i>	4.95
<i>Please ask your server for our current flavor</i>	
<i>Triple Chocolate</i>	4.75
<i>Layers of silky white, milk & dark chocolate mousse</i>	
<i>Chocolate Monton</i>	4.95
<i>Chocolate fondant cream and pieces of premium chocolate cake; garnished with dark chocolate glaze and drizzled in white chocolate.</i>	
<i>Gourmet Ice Cream</i>	3.25
<i>Two scoops of Gourmet Ice Cream, available in a rich chocolate or vanilla bean</i>	
<i>Ask your server about our seasonal flavors</i>	

Steaks

McCarthy's steaks are served with fresh seasonal vegetables & your choice of wild rice blend, cous cous, garlic mashed potatoes, or a baked potato

<i>Cowboy Steak*</i>	27.50
<i>A hearty 16oz rib steak, charbroiled & topped with blue cheese butter & a cowboy sized onion ring</i>	
<i>Beef Medallions*</i>	24.95
<i>Two 4 oz beef medallions pan seared & finished with a morrel mushroom sauce</i>	
<i>New York Steak*</i>	25.95
<i>McCarthy's 12oz center cut New York grilled to perfection & finished with a sherry mushroom demi-glace</i>	
<i>Slow Roasted Prime Rib*</i>	22.50
<i>A 12oz cut, roasted in McCarthy's special blend of sea salt, pepper, garlic & fresh herbs</i>	

“Add on” to any entrée. . .

<i>Mesquite salmon</i>	5.50
<i>Blackened salmon</i>	5.50
<i>Grilled chicken breast</i>	4.00
<i>Grilled shrimp (4)</i>	5.99
<i>Coconut shrimp (5)</i>	5.99

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McCarthy's Grilles

McCarthy's grilles are served on a Kaiser bun with mayo, lettuce, tomato, onion & pickles. Each comes with your choice of French fries, cole slaw, onion rings, or fresh fruit.

<i>Bacon Cheddar "grille"</i>	9.50
<i>McCarthy's grille is a half-pound, charbroiled ground beef patty, served with bacon & Tillamook cheddar cheese</i>	
<i>Forest Mushroom "grille"</i>	9.50
<i>Charbroiled ground beef patty, topped with sautéed mushrooms & swiss cheese</i>	
<i>Chicken "grille"</i>	9.50
<i>Charbroiled chicken breast, topped with bacon & havarti cheese</i>	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.