

C.F. MCCARTHY'S

SHARED PLATES

WINGS - 7 flavors - house, firecracker, buffalo, creamy buffalo, chili-garlic-lime, garlic parmesan or dry rub - 13

FRIED PICKLES - dill pickle chips battered & fried, served with chipotle aioli sauce - 10

OVEN ROASTED BRUSSEL SPROUTS - crispy bacon and blue cheese crumbles - 12

BROILED SEA SCALLOPS - fresh jumbo sea scallops, with sauteed spinach, cherry tomatoes drizzled with sweet soy glaze - mkt

TACOS - choice of - haddock, shrimp, short ribs (+2) served with coleslaw, sour cream, cilantro, avocado, cotija cheese, pickled onion, salsa - 14

AHI TUNA TACOS - seared ahi tuna seasoned with nori flakes, kelp seaweed salad, avocado, pickled onion & jalapenos topped siracha crema - 16

POUTINE - hand cut fries topped with brown gravy and cheddar cheese curds - 10

fried egg +2 - **extra cheese** +3 - **extra gravy** +2 - **short rib** +5 - **poblano peppers** +1 - **serrano peppers** +1 - **caramelized onion** +1 - **bacon** +3

NACHOS POBLANOS - steak, chicken or short rib (+2) - tortilla chips, Mexican cheese, black beans, cilantro, pico de gallo, topped with avocado, jalapenos, sour cream, salsa - 12

JUMBO SOFT PRETZEL - served with house made honey mustard & creamy buffalo sauce - 9

TEMPURA CAULIFLOWER - served with a side of pineapple aioli or tossed in buffalo sauce with a side of blue cheese - 10

CALAMARI MISTO - banana peppers, cilantro aioli & marinara sauce - 13

PIZZA

CF MAC - overnight braised short rib, poblano peppers, caramelized onions - 14

ALOHA - black forest ham and cinnamon pineapple - 12

BUFFALO - creamy buffalo sauce and your choice of grilled chicken or tempura cauliflower - 12

BBQ CHICKEN - grilled chicken, mozzarella cheese, bbq sauce, jalapenos - 12

CUSTOM PIE - start with cheese and add your choice of toppings - 10 (bacon, chicken, ham, pepperoni, onion, tomato, mushrooms, poblano peppers, serrano peppers, cinnamon pineapple)

BOWLS & GREENS

POKE TUNA BOWL - sushi grade tuna, forbidden rice, kelp seaweed salad, cilantro, nori flakes, sesame seeds, avocado, siracha wonton crisps - 15

FIESTA BOWL - Mexican rice, cheese, mixed peppers, black beans, avocado salsa, lettuce, pico de gallo, fresh cilantro - 12

add: **chicken** +4 - **steak** +8 - **shrimp** +6

ALOHA BOWL - brown rice, grilled pineapple, edamame, broccoli, banana peppers, caramelized onions, sesame seeds and sweet chilli sauce - 12

add: **chicken** +4 - **steak** +8 - **shrimp** +6

MAPLE WALNUT SALAD - mixed greens, cherry tomatoes, topped with maple walnut sauce, roasted candied walnuts, dried cranberries, grilled apples and goat cheese - 14

add: **salmon** +10 - **steak** +10 - **chicken** +6 - **shrimp** +8

PICANHA WEDGE - Brazilian style sirloin, sauteed cherry tomatoes, bacon, blue cheese crumbles, blue cheese dressing, drizzled with balsamic glaze - 18

STRAWBERRY GOAT CHEESE SALAD - fresh strawberries, goat cheese and asparagus over a bed of arugula and mixed greens served with balsamic vinaigrette dressing - 14

add: **salmon** +10 - **steak** +10 - **chicken** +6 - **shrimp** +8

SANDWICHES

SHORT RIB GRILLED CHEESE - gouda, aged white cheddar, caramelized onions, au jus - 18

BLT GRILLED CHEESE - crispy applewood bacon, dijon mustard, beefsteak tomato, cheddar, arugula - 14

HOUSE BURGER - lettuce, tomato, white onion, house sauce - 15 - add fried egg +2

SMOKEHOUSE BURGER - applewood smoked bacon, fontina, cool garlic ranch - 17 - add fried egg +2

CAPRESE - fresh mozzarella, beefsteak tomato, pesto, balsamic glaze, served on seeded Ficelle bread - 14

SPICY CHICKEN - fried chicken breast with signature spicy batter, lettuce, tomato, pickles, chipotle aioli - 14

MAINS

HERB-ROASTED HALF CHICKEN - seasoned with fresh rosemary & thyme served with choice of house starch & veg - 22

GRASS FED RIB EYE TIPS - New Zealand grass fed rib eye cut into tips with a sweet bourbon, choice of house starch & veg - 24

GRILLED MAHI MAHI - wild caught pacific ocean mahi mahi grilled and topped with mango salsa & your choice of house starch & veg - mkt

SPICY SHRIMP AL FRESCO - pan seared wild caught gulf shrimp over angel hair, onion, cremini mushrooms, cherry tomatoes and baby spinach with a spicy white wine garlic olive oil sauce - 26

FISH & CHIPS - fried haddock, arugula, tartar sauce served with chesapeake or house fries - 18

SEARED SCALLOPS - fresh jumbo sea scallops served over seasonal risotto and asparagus - mkt

SESAME CRUSTED TUNA - served seared over seasonal risotto and asparagus, topped with a sweet soy glaze - mkt

DESSERTS

chocolate mousse trilogy - tres leches - flourless chocolate cake - red velvet cake - chocolate PB cheesecake

PLEASE INFORM YOUR SERVER IF YOU OR ANYONE IN YOUR PARTY HAS A FOOD ALLERGY BEFORE ORDERING.

* - THESE ITEMS MAY BE SERVED RAW OR UNCOOKED. CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS