

McCarthy's

112 North Main Street
Anderson, South Carolina 29621
(864) 226 - 7435

Dinner

SOUPS AND SALADS

House Salad	\$4.50
Assorted mixed greens with seasonal tomatoes, carrots and cucumber with choice of dressing	
Add grilled chicken	\$1.50
Add grilled shrimp	\$2.00
Caesar Salad	\$4.75
Crisp romaine lettuce, shaved parmesan and tobacco onions tossed in a classic caesar dressing	
Add grilled chicken	\$1.50
Add grilled shrimp	\$2.00
Asian Chicken Salad	\$6.25
Grilled boneless breast of chicken over baby spinach, sliced almonds, fresh orange, crispy lo mein noodles and sesame-ginger dressing	
McCarthy's Onion Soup	\$5.25
Traditional French onion soup with sourdough crouton and gruyere cheese	
She Crab Soup	\$6.00
Creamy she crab soup with a dusting of dried crab roe and a splash of sherry	
Soup du Jour	\$5.00

STARTERS

Potato Chips with Blue Cheese Fondue	\$5.25
Our homemade potato chips served with a creamy blue cheese fondue	
Smoked Shrimp Egg Roll	\$6.50
House smoked baby shrimp with braised collard greens served with a chipotle cole slaw	
Roasted Pepper Quesadilla	\$6.25
Made with freshly shredded cheddar cheese and served with cilantro sour cream	
Hot Spinach and Artichoke Dip	\$5.75
Served with fresh ciabatta toast points	
Fried Green Tomatoes	\$6.00
Topped with smoked cheddar fondue and blackened crab meat	
Crispy Fried Calamari	\$5.75
Flash fried calamari tossed in a jalapeno pesto with parmesan marinara for dipping	

SANDWICHES

Classic American Burger	\$7.50
Grilled 8oz certified angus beef hamburger with lettuce, tomatoes, onions, american cheese, ketchup and mustard with choice of french fries or homemade potato chips	
Teriyaki Burger	\$7.75
Grilled 8oz certified angus beef hamburger with teriyaki glaze, lettuce, tomatoes, onion, fried shitake mushroom fingers and sesame-ginger sauce with french fries and wasabi dipping sauce	

Portobello Muenster Burger	\$8.00
Grilled 8oz certified angus beef hamburger with grilled portobello mushroom, green leaf lettuce, tomatoes, fried shallots and melted muenster cheese with choice of french fries or homemade potato chips	

ENTRÉES

Grilled 8oz Filet Mignon	\$22.50
Topped with béarnaise sauce and served with ranch style mashed potatoes and fresh vegetable medley	
Fettuccini Alfredo	\$17.25
Served with choice of grilled chicken breast or sautéed shrimp and fresh vegetable medley	
Grilled Boneless Chicken Breast with Natural Gravy	\$15.00
Served over wild rice blend and fresh vegetable medley	
Crab Cakes with Creole Mustard Sauce	\$19.00
Served with ranch style mashed potatoes, sweet corn and green beans	
Braised Beef Sirloin	\$14.50
Slow braised beef with potatoes, carrots and onions in natural jus	
Grilled Atlantic Salmon	\$17.00
Topped with grapefruit butter sauce on wild rice blend and fresh vegetable medley	
McCarthy's Potato Crusted Grouper	\$17.50
Topped with roasted shallot sour cream over white rice and crawfish etouffée	
Exotic Mushroom Meatloaf	\$14.00
Accompanied by ranch style mashed potatoes, broccoli and charred tomato veal jus	
Buttermilk Brined Pork Tenderloin	\$16.00
Pork tenderloin medallions marinated in buttermilk brine, pan seared and served with a glazed apple sauce and Anson mills grits	

Desserts

Apple Spice Crème Brûlée	\$6.50
<i>Vanilla-spice crème brûlée with thinly sliced apples with caramelized cinnamon sugar on top</i>	
Key Lime Tart	\$6.00
<i>Classic key lime tart with graham cracker crust served with fresh berries and whipped cream</i>	
Chocolate Amaretto Truffle Cake	\$7.00
<i>Dark chocolate and amaretto flavored cake with melted chocolate center</i>	
Lemon Blueberry Mascarpone Cheesecake	\$6.50
<i>Fresh lemon and blueberries in a classic cheese cake with fresh berries and whipped cream</i>	

18% Gratuity added to parties of 12 or more.



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