



A Family Owned  
Eating and Drinking  
Establishment Since 2014

Signature Dishes

## SOUPS

Cup 3.95 Bowl 6.95

- Soup of the Day
- French Onion • Chicken Tortilla

## APPETIZERS

**House-made Boursin** with apple chutney, bacon lardons and crostini - 8.95

**Margherita Flatbread** with pesto, fresh tomato, provolone, parmesan and balsamic glaze - 9.95

**Loaded Pulled Pork Cottage Fries** with jalapeno cheese sauce and scallion - 10.95

**Fried Calamari** with Asian dipping sauce - 12.95

**Peanut Chicken Satay** with ginger soy dipping sauce - 9.95

**Fried Brie Wontons** with strawberry balsamic glaze - 9.95

**Seared Ahi Tuna** with wasabi slaw - 14.95\*

**Jalapeno Popper Dip** with tortilla chips - 7.95

**Mojo Pulled Pork Tacos** with cowboy caviar and queso blanco - 10.95

**Mussels** with white wine, shallot and garlic - 10.95

**House-made Three Cheese Fried Ravioli's** with marinara - 8.95

**Thai Peanut Chicken Lettuce Wrap** with cowboy caviar - 9.95

## SALADS

**Dressings - Champagne Lemon Vinaigrette, Sweet & Sour Bacon Vinaigrette, White Balsamic, French, Ranch, Creamy Blue Cheese, Caesar**

Add a protein to any salad:

- Grilled Chicken Breast - 3.95
- 4 oz Salmon - 6.95
- 4 oz Seared Ahi Tuna - 11.95\*
- Shrimp - 7.95
- 5 oz Sirloin - 8.95\*

**Salad of the Week** - Quoted Daily

**Roasted Beets**, spiced walnuts, orange sections, seasonal lettuces, feta with champagne lemon vinaigrette - 9.95

**Crispy Fried Tomatoes** with feta, red onion, baby spinach and sweet & sour bacon vinaigrette - 8.95

**Iceberg Wedge** with baby spinach, cherry tomato, red onion, bacon, gorgonzola and creamy blue cheese dressing - 8.95

## CHILDREN

Choice of shoestring fries or applesauce

**Noodles** with Butter or Marinara - 5.95

**Mac & Cheese** - 5.95

**Chicken Fingers** - 7.95

**Hot Dog** - 5.95

**Grilled Chicken Breast** - 6.95

## ENTREES

**Side house or caesar salad** - 3.95

**Catch of the Week** - Quoted Daily

**M's Chicken Parm** and house-made gnocchi with pesto cream - 16.95

**Seared Adobo Ahi Tuna** with spicy wild rice and sautéed kale - 22.95\*

**Shrimp & Mussel Linguini** in a spicy tomato broth - 23.95

**Chill Lime Half Chicken** with parmesan cottage fries and vegetable of the day - 18.95

**Dad's Pound Chicken** with dry sherry sauce and provolone, parmesan cottage fries and grilled zucchini - 16.95

**Cajun Chicken Mac & Cheese** with peppers and onions - 15.95

**Seared Scallops** and house-made sweet potato gnocchi with spicy brown butter and cowboy caviar, grilled asparagus and roasted red pepper beurre blanc - 28.95

**Adobo Sliced Sirloin** with roasted sweet potato, grilled zucchini and chimichurri - 22.95\*

**Grilled Tomahawk Pork Chop** with apple brandy sauce, house-made sweet potato gnocchi with spicy brown butter and vegetable of the day - 21.95

**House-made Gnocchi** with pesto cream - 14.95

**Bronzed Salmon** with spicy wild rice, grilled asparagus and roasted red pepper beurre blanc - 23.95

**Braised Duck Breast Ragu** over campanelle pasta - 24.95

**Vegetable Enchiladas** with spicy wild rice and vegetable of the day - 12.95

**Angus Reserve Steaks** with choice of baked potato, roasted sweet potato, shoestring fries or sweet potato fries and vegetable of the day:

Filet 8oz - 30.95\* Strip Steak 10oz - 27.95\*

## SANDWICHES

Choice of shoestring fries, sweet potato fries or side house salad

**M Burger** with lettuce, tomato and onion - 9.95\* add cheese +1.00 add bacon +1.00

**Burger of the Week** - Quoted Daily\*

**Roasted Beef & Swiss** with caramelized onion and mushrooms on sourdough - 12.95

**Black Bean & Chickpea Burger** with lettuce, tomato and onion - 9.95

**Fried Chicken Sandwich** with slaw and spicy honey garlic sauce - 10.95

## SIDES

Baked Potato - 2.95

Shoestring Fries - 2.95

Sweet Potato Fries - 2.95

Roasted Sweet Potato - 2.95

Spicy Wild Rice - 3.95

Vegetable of the Day - 3.95

Grilled Asparagus - 4.95

Grilled Zucchini - 4.95

## DESSERTS

Ask about our dessert specials

**Kyle's Cheesecake of the Day** - Quoted Daily

**Michelle's Cake of the Day** - Quoted Daily

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\* 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. If you have certain food allergies, gluten free, vegan or other dietary needs, please ask to see a manager.



## WINES

### WHITES

	glass	bottle
Stone Cellar by Beringer, Pinot Grigio	6.00	
Stone Cellar by Beringer, Chardonnay	6.00	
Beringer, White Zinfandel	6.00	
Kendall Jackson Chardonnay	8.00	30.00
Chateau Ste Michelle, Rose, Columbia Valley	8.00	30.00
Villa Pozzi, Moscato, Sicily	7.00	26.00
Dr. Pauly-Bergweiler, Riesling, Mosel, Germany	7.50	28.00
Danzante, Pinot Grigio, Delle Venezie IGT, Italy	11.00	44.00
Les Allies, Sauvignon Blanc, Southern France	8.00	30.00
Chateau Lamothe, White Bordeaux, France		35.00
Mer Soleil, Chardonnay, Santa Barbara County	8.50	32.00
Hope Estate, Chardonnay, New South Wales, Australia	9.00	34.00
Bocelli, Prosecco, Italy - Split	8.00	
Korbell, Champagne, California - Split	7.00	26.00
Tattinger, Brut Prestique Cuvee Champagne, France		78.00

### REDS

	glass	bottle
Fox Brook, Merlot	6.00	
Fox Brook, Shiraz	6.00	
Coastal Ridge, Cabernet Sauvignon	6.00	
Kendall Jackson, Pinot Noir	8.00	30.00
Kendall Jackson, Cabernet Sauvignon	8.00	30.00
Santa Carolina, Pinot Noir, Chile	7.50	28.00
Davis Bynum Jane's Vineyard, Pinot Noir, Russian River Valley		58.00
Mendoza Vineyards, 1907 Malbec, Argentina	8.50	32.00
Peter Lehmann, Barossa Clancy's Red Blend, Australia	8.00	30.00
Pasqua, Passimento Rosso Blend, Italy	9.50	36.00
The Federalist, Bourbon Aged Zinfandel, Mendocino County, California		45.00
Chateau Le Roc, Bordeaux Rouge, France	7.50	28.00
Josh Cellars, Cabernet Sauvignon Craftsman's Collection, California	7.50	28.00
The Counselor River Pass Vineyard, Alexander Valley Cabernet Sauvignon, Sonoma County		50.00

## BEER

### DRAFT

Ask about our 4 rotating drafts

Michelob Ultra	14oz 3.00
	22oz 4.00
Stella Artois	carafe only 5.00

### BOTTLES

Bud Light	3.00
Budweiser	3.25
Miller Lite	3.00
Corona Light	3.25
Yuengling	3.25
Labatt Blue Light	3.25
Labatt Blue	3.25
Labatt Non-Alcoholic	3.25
Heineken	4.00

## NON-ALCOHOLIC

Coca-Cola Products	2.25
S. Pellegrino Sparking Water 1 Liter	3.95
Espresso	2.25
Cappuccino	3.25
Latte	3.25
Coffee/Tea	2.25

## HANDCRAFTED COCKTAILS

### Shawshank Redemption - 8.50

Our twist on a traditional Old Fashioned with Redemption rye whiskey and orange bitters

### The Liz - 6.50

Vodka, club soda, splash of cranberry juice and fresh lime

### Buff Man - 8.50

Buffalo Trace bourbon, maple simple syrup, sweet vermouth and bitters

### Goldfinger - 7.25

Gin, sparkling grapefruit water, sours, simple syrup, fresh mint and lime

### Sweet Home Alabama - 7.25

Southern Comfort, peach schnapps, OJ and grenadine

### Lala Land - 7.25

Malibu rum, pineapple juice, sprite and blue curacao

### Red Sparrow - 7.50

Johnny Walker Red scotch, Peach schnapps, sours and grenadine

### Release the Kraken - 7.25

Kraken rum, fresh lime juice, sprite and OJ

### Mississippi Rising - 7.25

Rum, mixed berries, club soda, simple syrup, fresh mint and lime

## ROCKS & MARTINI'S

### Long Hot Summer - 8.50

Hendricks gin, dry vermouth, fresh cucumber and splash of elderflower liqueur

### The Jackitini - 8.50

Vodka, elderflower liqueur, fresh ginger and Key West lime juice

### St. Elder's Fire - 8.00

Hornito's tequila, elderflower liqueur, fresh lime juice, simple syrup and fresh jalapeno

### Lady Bird - 8.00

Pear vodka, triple sec, simple syrup and white cranberry

### Half Baked - 8.50

Licor 43, Cointreau, Grand Marnier, tequila, sours and fresh lime

### Vanilla Sky - 8.00

Vanilla vodka and Cointreau orange liqueur

### Moonraker - 8.00

Limoncello, prosecco and fresh berries over ice

- Ask about our cocktail specials