

Wine & Dime

a SASSY magazine special presentation.



THE DISH:

Cuisine: Traditional American cuisine with a touch of Irish fare

Price Range of Wines/Glass: \$6-\$10
Bottles: \$22-\$125

Price Range of Entrees: Sandwiches: \$8-\$11
Dinner Entrees: \$11-\$34

Year Est: October 2009

Wines Included in the Wine Tour: 2009 "Glenwood Cellars" Cabernet Sauvignon Napa Valley

2010 "Glenwood Cellars" Sauvignon Blanc Napa Valley

2008 "White Oak" Chardonnay Russian River

WE SHOULD KNOW...

For someone who has never eaten here before, what should they expect? McCarthy's presents a fresh, new approach to dining, such as an open kitchen which allows customers to experience dining in a more intimate way. Beyond our unique design, customers can expect service with a smile and delicious food cooked to order. Our chef can even create a customized menu for parties and special events. Or if you need our services offsite, we also have an outstanding catering service.

Which dish is an all-out fan favorite? McCarthy's burgers are our number one sellers. Our burgers are hand pressed, specially seasoned and prepared on the wood fired grill. We also offer a wide variety of tasty toppings. Which favorite dishes compliment the featured wine on the tour? Cabernet sauvignon pairs well with our rack of lamb, pork tenderloin, steaks and Irish fare. Sauvignon blanc is fantastic with our smoked salmon, all of our appetizers and is a great starter wine. The White Oak chardonnay is a toasty oak and pairs wonderfully with Tuscan chicken, barramundi and all of our pastas!

What makes this place so special? Our unique blend of mouth-watering cuisine, outstanding service and ambiance really sets us apart. And thanks to Chef Javier's creativity and expertise, customers enjoy a diverse menu at a surprisingly reasonable price. What is this restaurant known for? We have great burgers, Hereford Beef steaks, Irish traditions, friendly service and beautiful outdoor seating. What's the chef's favorite dish to make? Chef Javier enjoys and highly recommends our fresh, sustainable, hand-cut Hereford Beef steaks, which are top-of-the-line choice, cut in house, prepared on a wood

fired grill and seasoned to perfection. Where's the best seat in the house? Table 207 for a group of 6 to 8 has a beautiful view of the river and the ice skating rink. Customers also love booth 106, which offers an intimate table that is secluded and also has a fantastic view of the rink. What is something unique about your restaurant? People are really amazed at the size of our patio, which seats over 80 people! In a few words describe the mood and ambiance of your restaurant. Comfortable. Cozy. Serene. Modish.

ABOUT THE HEAD CHEF...

Chef Javier Mendez studied and graduated from Washburn Culinary Arts in Chicago. With a passion for creating a memorable dining experience and delicious cuisine, Chef Javier relishes the time he spends in the kitchen. As a culinary expert, his overseeing of all kitchen production has

allowed him the freedom to develop a diverse menu customers can't help but enjoy. Most of the restaurant's dishes, dressings and corned beef are all from his personal recipes. Chef Javier loves engaging with guests and helping craft unique catering options for clients.



McCarthy's on the Riverwalk

ELKHART, IN

McCarthy's
On The Riverwalk

Tiedemann
Wines

REGULAR HOURS: Mon-Sat, 11:00am - 10:00pm
Sundays, 10:00am - 2:00pm (seasonal)

WINE TOUR HOURS: Mon-Sat, 11:00am - 10:00pm

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