

Upcoming Events

Friday, May 10th – Mark Mentzer / Saturday, May 11th – Jared Smith “Blue”

The Chef's Weekend Specials

May 10th and May 11th

Catch

Grilled Atlantic Grouper Paired with Maine Sea Scallops
with a Key Lime Glaze and Fresh Mango Pico de Gallo
Served with Chef's Nightly Vegetables and Jasmine Basmati Rice \$31.99

Sommeliers Wine Recommendation

FEL, Chardonnay, Anderson Valley, Ca. \$13.00 glass \$39.00 bottle

Chef's Special

Flame Grilled Center Cut Rib Eye Steak -14oz
with Blackened Mushrooms and Spring Onions, Foie Gras Butter
and Horseradish Whipped Yukon Potatoes \$44.99

Sommelier Wine Recommendation

Gun Bun, Cabernet Sauvignon, Sonoma County, Ca. \$12.00 Glass \$38.00 bottle

Mother's Day 2024
Sunday, May 12th 11am - 4pm



FROM THE BAR

Deluxe Bloody Mary

Tito's Vodka, Housemade Bloody Mary Mix, Stuffed Olives Celery & Fresh Lime \$11.00

The Watermelon Mojito

White Rum, Watermelon Liquor, Mint, Fresh Watermelon Wedge, Lime & Soda \$12.00

FROM THE BRUNCH SIDE

Deep Dish Quiche with Three Cheeses & Fresh Herbs with Seasonal Fruit or Petit Salad \$15.99

Omelet "Lorraine" with Swiss Cheese, Smoked Bacon and Caramelized Onions.

Served with Seasonal Fruit or Chophouse Home Fries \$14.99

Imported Smoked Salmon Plate with Toasted Bagel, Cream Cheese, Red Onion & Capers \$18.99

Belgian Waffle with Fresh Berry Mélange, Whipped Cream and Bacon or Ham \$12.99

Traditional Eggs Benedict-Poached Eggs, Ham, Toasted English Muffins & Hollandaise Sauce.

Choice of Seasonal Fruit or Chophouse Home Fries \$15.99

Smoked Salmon Benedict with Poached Eggs, Imported Smoked Salmon & Hollandaise Sauce.

Choice of Seasonal Fruit or Chophouse Home Fries \$17.99

ENTREES FROM THE KITCHEN

Authentic New England Clam Chowder Bowl with Crackers \$10.99

Spring Berry Salad - Baby Spinach, Seasonal Berries, Blue Cheese Crumbles, Candied Pecans & Tomatoes \$14.99 / Add Chicken \$4.99 or Shrimp \$6.99

Roasted Halibut with a Buttered Crumb Crust, Fresh Mango Pico & Lemon Beurre Blanc \$24.99

Seafood Scampi Pasta with Maine Lobster, Shrimp & Crab with a White Wine,

Herb Butter Broth over Fresh Pasta \$26.99

Crispy Coconut Shrimp with a Hot Honey Dipping Sauce \$25.99

Pan Roasted Boneless Chicken Piccata with a Caper-Parsley Sauce \$23.99

Grilled Petit Filet Mignon - 6oz Garlic Mushrooms & Porcini-Peppercorn Sauce \$34.99

*Entrees accompanied by Seasonal Spring Vegetables & Parmesan S&P Potatoes

FROM THE PASTRY SHOP

Strawberry Shortcake

with Vanilla Pound Cake, Sliced Berries, Whipped Cream & Sugar Dust \$8.99

Dark Chocolate Crème Brulee \$8.99

All offered in addition to our full dessert menu

Murphy's Chophouse 828-835-3287

For Information and Reservations Call: 828-835-3287

As of Sunday, May 5th, we will be open until 8pm

Mother's Day – May 12th - 11am – 4pm / Memorial Day – May 27

Next Wine Dinner – June 20th