

*Murphy's Chophouse and Patio Bar*

*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*

*Mother's Day – May 12th - 11am – 4pm*

*Memorial Day – May 27*

*Next Wine Dinner – June 20th*