

Murphy's Chophouse and Patio Bar

Live Music on the Patio

Friday, August 9th – Mark Mentzer / Saturday, August 10th – Bobby Wright

Sunday, August 11th – Scott Stambough

The Chef's Recommendations For:

August 9th – August 10th

Catch:

Grilled Red Grouper Filet

with a Summer Sweet Corn and Roasted Red Pepper Salad

Lemon-Thyme Butter, Jasmine Rice and The Chef's Vegetable Preparation

\$29.99

Wine Recommendation:

La Crema, Chardonnay, Sonoma County, California

\$14.00 glass \$44.00 bottle

Chef's Special:

Cider Brined Center Cut Pork Chop 12oz

Flame Grilled with a Meyer Rum-Osage Farm Peaches-Brown Sugar Compote

Candied Pecan Sweet Potatoes and The Chef's Vegetable Preparation

\$26.99

Wine Recommendation:

Cline Cellars, Pinot Noir "Diamond Select" Sonoma County, California

\$10.00 glass \$32.00 bottle

Sunday Brunch at The Chophouse

~~ **\$5.00 Bloody Mary's** ~~

Classic Eggs Benedict with Toasted English Muffins, Ham and Hollandaise Sauce

Served with your choice of Chophouse Home Fries, Grits or Fresh Fruit 13.99

All American Breakfast- Two Eggs, any style, Crisp Bacon, Chophouse Home Fries or Grits, Biscuit, Preserves and Butter 10.99

Old Fashioned Pancakes with Crisp Bacon, Warm Maple Syrup and Butter 9.99

Mountain Man Breakfast Two Eggs, any style, Chophouse Home Fries, 2 Pancakes, Butter and Syrup 13.99

The Chef's Omelet Ask your Server for Today's Special Chef Creation 13.99

Biscuits -n- Gravy Two Buttermilk Biscuits, White Pepper Sausage Gravy, Two Eggs "any style" and Home Fries 10.99

For Information and Reservations Call: 828-835-3287

Chef's Weeknight Specials

Monday / Wednesday/ Thursday/Sunday

Friday Fish Lunch Special

Spanish Theme Wine Dinner – August 15th / 7pm / \$69.99 per person / \$35.00 advance deposit

September 2 – Labor Day

September 22 – 1st day of Fall

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