

DINNER MENU

SOUPS

CAROLINA SHE CRAB

Rich lobster cream broth 5/ 7

SOUP DU JOUR 4/ 6

SALADS

Grilled or blackened additions:
Chicken 5 Salmon 6 Shrimp 7

HOUSE

Spring mix, julienne veggies, red onion, cherry tomatoes, croutons, balsamic vinaigrette 6/9

CAESAR

Romaine, shaved parmesan, croutons, caesar dressing 6/10

ROASTED BEET

Spring mix, goat cheese, orange segments, candied walnuts, tarragon shallot vinaigrette 13

FLATBREADS

TUSCAN

Roasted tomato, spinach, pomodoro sauce, fresh basil, mozzarella, and shaved parmesan on lavash 12

BUFFALO CHICKEN

Buffalo sauce, blue cheese crumbles, mozzarella, and ranch dressing on lavash 11

BACON TRUFFLE MUSHROOM

Applewood smoked bacon, mushrooms, spinach, mozzarella, shaved parmesan, and truffle oil on lavash 12

SAUSAGE & PEPPERONI

Italian sausage, pepperoni, pomodoro sauce, mozzarella, and shaved parmesan on lavash 12

STARTERS

*Select appetizers \$7 during happy hour: Monday-Friday 5-7pm

CHEESE BOARD

Brie, blue cheese, and herbed pepper goat cheese with fresh berries, candied walnuts, dried tart cherries, habanero honey, fried pita crisps 18

PEPPER-BACON WRAPPED SCALLOPS

Pan seared, drizzled with smokey BBQ sauce and topped with fried leeks 12

REUBEN EGG ROLLS

Housemade egg rolls with thousand Island dipping sauce 10

MURPHY'S FRIES *

Old bay seasoned fresh cut fries, white cheddar fondue dip 8

FRIED CHICKEN TENDERS *

Hand battered fresh chicken tenders with honey mustard and BBQ sauce 10
Buffalo style with celery and blue cheese 10

LOADED NACHOS *

Seasoned corn chips topped with monterey jack, cheddar, and cheese fondue, pickled jalapenos, refried beans, guacamole, pico de gallo and sour cream 10

Add grilled chicken 2

Add short rib 4

HUMMUS *

Feta cheese, kalamata olives, roasted red peppers, carrots, cucumbers and grilled pita 10

POTATO PIEROGIES

Sauteed onions and applewood smoked bacon, sour cream 9

SPINACH & ARTICHOKE DIP

Parmesan, cream cheese, toasted almonds, grilled pita 10

STUFFED POTATO SKINS *

Idaho potato skins, hickory smoked bacon, cheddar cheese, sour cream, pico de gallo 11

CILANTRO-LIME CHICKEN QUESADILLA

Cilantro-lime marinated chicken breast, cheddar and monterey jack cheese, side of pico de gallo, guacamole, and sour cream 10

WINGS

Served with celery and blue cheese 10

CLASSIC BUFFALO

HONEY CHILI GLAZE

GARLIC PARMESAN

SNACKS

SWEET SALSA & CHIPS

Seasoned tortilla chips 5

MALT VINEGAR CHIPS & DIP

Housemade potato chips drizzled with malt vinegar, ranch dip 4

Parties of 6 or more may be subject to 20% gratuity

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ENTREES

FISH & CHIPS

Harp lager battered cod, fresh cut fries, coleslaw, and tartar sauce 16

GUINNESS BEEF STEW

Braised beef, potatoes, carrots, onions, Guinness gravy 15

SHEPHERD'S PIE

Braised lamb, peas, carrots, and onions in a savory gravy topped with truffle mashed potatoes 16

BACON WRAPPED MEATLOF

Truffle mashed potatoes, green beans and red wine sauce 20

SEARED GROUPER

Grouper filet, thin sliced roasted fingerling potatoes, sautéed leeks, asparagus, shitake mushrooms and lobster cream sauce 19

HONEY MUSTARD SALMON

Sauteed Salmon, granny smith apple-cranberry relish, root vegetable hash, sauteed spinach 21

MAX 'N' CHEESE

Gouda, fontina, and american cheese, truffle oil, topped with buttered panko bread crumbs 13

SHORT RIB MAX 'N' CHEESE

Chef Max's original mac 'n' cheese with braised short rib 18

PROSCIUTTO CARBONARA

Prosciutto, green peas, and shitake mushrooms in a cream sauce over penne pasta 17

N.Y. STRIP

Truffle mashed potatoes, haricot verts, burgundy gravy, parsley herb butter 26

CHICKEN POT PIE

Sautéed chicken breast, carrots, corn, and green peas in an herb cream sauce topped with puff pastry 16

BURGERS

Served with lettuce, tomato, and red onion on a brioche bun

Choice of: american, swiss, cheddar or blue cheese

Choice of: fresh cut fries, housemade malt vinegar chips,
house salad or fruit cup

Add: caramelized onions, applewood smoked bacon, sauteed mushrooms 1.5

CON MURPHY'S BURGER

8oz seasoned black angus beef 13

THE CADILLAC

Two stacked black angus patties, a trio of spicy pickled peppers, bacon, american and cheddar cheese, murphy sauce, shredded lettuce, red onion 15

BBQ BACON BLUE

BBQ sauce, applewood smoked bacon, blue cheese crumbles 14

VEGGIE

Housemade patty loaded with veggies, herbs, and spices 12

TURKEY

Housemade patty with ground turkey breast 13

SIDES

FRESH CUT FRIES 5

TRUFFLE MASHED POTATOES 4

SAUTEED SPINACH 4

SANDWICHES

Served with choice of fresh cut fries,
housemade malt vinegar chips,
house salad or fruit cup

CON'S REUBEN

Tender house corned beef, braised sauerkraut, swiss cheese, and thousand island dressing on marble rye 13

PHILLY CHEESESTEAK

Sliced beef sirloin, american cheese, sauteed onion on an Amoroso's hoagie roll 12

BUTTERMILK FRIED CHICKEN

Hand-battered chicken breast, applewood smoked bacon, cheddar and bacon aioli on a brioche bun 13

HOT ROAST BEEF

Oven roasted hot roast beef smothered in gravy with melted horseradish havarti on a brioche bun 12

SHORT RIB GRILLED CHEESE

Braised short rib grilled with new yorker american, cheddar and horseradish havarti on brioche bread 13

HONEY CHILI CHICKEN

Grilled chicken breast tossed in a honey chili glaze, hot house cucumber, red onion, avocado, cilantro, soy ginger mayo 14

DESSERTS

All desserts made in-house

PECAN PIE CHOCOLATE CHEESECAKE

Pecan graham cracker crust, dulce de leche, chocolate cheesecake topped with whipped cream 8

BRIOCHE BREAD PUDDING

Drizzled with a sweet whiskey sauce 7

FLOURLESS DARK CHOCOLATE CAKE

Drizzled with chocolate ganache sauce, whipped cream 7

GRAND MARNIER CREME BRULEE

Berries, whipped cream 8

GODIVA CHOCOLATE CREME BRULEE

Berries, whipped cream 8

WARM APPLE CRISP

Topped with vanilla ice cream 7