

## LUNCH MENU

### 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, parmesan, brioche croutons, caesar dressing 6/ 10

#### ROASTED BEET

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

#### JUMBO LUMP CRAB CAKE

Spring mix, julienne veggies, red onions, cherry tomatoes, green beans, citrus vinaigrette 15

#### COBB

Romaine, applewood smoked bacon, tomatoes, red onion, turkey, ham, cheddar, blue cheese crumbles, hard boiled egg, caesar dressing 14

### FLATBREADS

#### TUSCAN

Spinach, roasted tomato, pomodoro sauce, fresh basil, mozzarella, 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, mushroom, spinach, mozzarella, shaved parmesan, and truffle oil on lavash 12

#### SAUSAGE & PEPPERONI

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

### SOUPS

#### CAROLINA SHE CRAB

Rich lobster cream broth 5/ 7

**SOUP DU JOUR** 4/ 6

### STARTERS

#### 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 tortilla 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 PLATE

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

#### SPINACH & ARTICHOKE DIP

Parmesan, cream cheese, toasted almonds, grilled pita 10

### WINGS

Served with celery and blue cheese 10

#### CLASSIC BUFFALO

#### HONEY CHILI GLAZE

#### GARLIC PARMESAN

### BURGERS

Served with lettuce, tomato, and red onion on a brioche bun  
Choice of: american, swiss, cheddar or blue cheese crumbles  
Choice of: fresh cut fries, housemade malt vinegar chips, house salad or fruit cup

Additions: 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 pickled peppers, bacon, american and cheddar cheese, murphy sauce, shredded lettuce and 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 with ground turkey breast 13

## 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 brown sauce with melted horseradish havarti on a brioche bun 12

### HONEY CHILI GRILLED CHICKEN

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

### SHORT RIB GRILLED CHEESE

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

### SALMON BLT

Seared salmon, applewood smoked bacon, lettuce, tomato and chipotle mayo on grilled pita 14

### CUBAN

Pulled pork, thinly sliced ham, swiss cheese, cuban mayo spread and dill pickles on an Amoroso's hoagie roll 14

### BLACKENED GROUPER BURRITO

Seared blackened grouper, jasmine rice, avocado, shredded lettuce, cilantro, and pico de gallo in a whole wheat wrap with a side of sour cream 14

### TURKEY JACK

Oven roasted turkey, marinated mix of onions, mushrooms, yellow and red peppers, melted pepper jack cheese, alfalfa sprouts, on ciabatta 13

## ENTREES

### FISH & CHIPS

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

### CHICKEN POT PIE

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

### GUINNESS BEEF STEW

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

### SHEPHERD'S PIE

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

## 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

Topped with a sweet whiskey sauce 7

### FLOURLESS CHOCOLATE

Drizzled with chocolate ganache sauce, whipped cream

### 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

## SNACKS

### SWEET SALSA & CHIPS

Seasoned corn tortilla chips 5

### MALT VINEGAR CHIPS & DIP

Housemade potato chips drizzled with malt vinegar, ranch dip 4

## BEVERAGES

### COFFEE 2.5

### BARRY'S IRISH BREAKFAST TEA 2.5

### ICED TEA 2.5

### MILK 3

### CHOCOLATE MILK 3.5

### JUICE

Orange, Apple, White Grapefruit, Pineapple, Tomato (5.5oz) 2.5  
Cranberry (16oz) 3

### FOUNTAIN SODA

Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Lemonade 2.5

### HANK'S ROOT BEER 3.5