

APPETIZERS

** SELECT STARTERS \$5 DURING HAPPY HOUR: MONDAY - FRIDAY 4-6PM*

SEAFOOD CHOWDER

Lobster Fennel Broth
CUP 4/ BOWL 6

SOUP DU JOUR

CUP 4/ BOWL 6

CHEESE PLATE 16

Three Seasonal Cheeses, Berries, Dried Cherries,
Candied Walnuts, Habanero Honey, Pita Crisps

MURPHY'S FRIES* 8

Old Bay Seasoned, White Cheddar Fondue Dip

CHICKEN TENDERS* 10

Fresh Hand Battered, Honey Mustard & BBQ Sauce
or

Buffalo Style, Celery, Bleu Cheese

WINGS 10

Classic Buffalo Style, Celery, Bleu Cheese

SPINACH & ARTICHOKE DIP 10

Parmesan & Cream Cheese, Toasted
Almonds, Grilled Pita

POTATO PIEROGIES 8

Fried Onions, Applewood Smoked Bacon,
Sour Cream

SNACKS

CHIPS & SALSA 5

Housemade Seasoned Tortilla Chips

VINEGAR CHIPS & DIP 4

Housemade Potato Chips, Malt Vinegar,
Ranch Dressing

LOADED NACHOS* 10

Monterey Jack, Cheddar, Pickled Jalapenos, Refried Beans,
Guacamole, Pico de Gallo, Sour Cream

/Add Grilled Chicken or Beef Chili 2/

CILANTRO-LIME CHICKEN QUESADILLA 9

Cilantro-Lime Marinated Chicken Breast, Cheddar &
Monterey Jack Cheese, Pico de Gallo, Guacamole & Sour Cream

HUMMUS* 10

Feta Cheese, Kalamata Olives, Roasted Red Peppers, Carrots,
Cucumbers, Grilled Pita

REUBEN SPRING ROLLS 8

Thousand Island Dipping Sauce

CHILI GARLIC SHRIMP KABOBS 12

Honey Sriracha Marinade

FLATBREADS

TUSCAN 10

Spinach, Roasted Tomato, Fresh
Mozzarella, Parmesan, Pomodoro
Sauce, Lavash Bread

BUFFALO CHICKEN 10

Buffalo Sauce, Crumbled Bleu
Cheese, Fresh Mozzarella,
Ranch Dressing, Lavash Bread

BACON TRUFFLE MUSHROOM 12

Spinach, Applewood Smoked Bacon,
Mushroom, Fresh Mozzarella, Parmesan,
Truffle Oil, Lavash Bread

SALADS

Grilled or Blackened Additions:

CHICKEN 5 SALMON 6

HOUSE 5/8

Spring Mix, Julienne Vegetables, Red Onions, Cherry
Tomatoes, Croutons, Balsamic Vinaigrette

CAESAR 6/10

Cherry Tomatoes, Parmesan, Brioche Croutons, Caesar
Dressing

ROASTED BEET 14

Spring Mix, Goat Cheese, Orange Segments, Candied
Walnuts, Tarragon-Shallot Vinaigrette

BABY SPINACH 12

Applewood Smoked Bacon, Red Onions, Toasted
Pecans, Bleu Cheese Crumbles, Dried Tart Cherries,
Raspberry Vinaigrette

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PARTIES OF 6 OR MORE MAY BE SUBJECT TO 18% GRATUITY

BURGERS

Served with Lettuce, Tomato & Red Onion on a Brioche Bun

CHOICE OF: Fresh Cut Fries, Housemade Malt Vinegar Chips, House Salad or Fruit Cup

CHOICE OF CHEESE: American, Swiss, Cheddar or Bleu

\$1.50 ADDITIONS: Caramelized Onions, Applewood Smoked Bacon, Rasher (Irish Bacon)

CON MURPHY'S BURGER 13

8oz Seasoned Black Angus Beef

BBQ BACON BLEU CHEESE 14

BBQ, Bleu Cheese, Applewood Smoked Bacon

VEGGIE 12

Housemade Patty with a Mix of Fresh Vegetables, Herbs & Spices

TURKEY 12

Seasoned Fresh Ground Turkey Breast

SANDWICHES

CHOICE OF: Fresh Cut Fries, Housemade Malt Vinegar Chips, House Salad or Fruit Cup

CON'S REUBEN 12

Tender House Corned Beef, Braised Sauerkraut, Swiss, Thousand Island, Marble Rye

/Available with Roasted Turkey/

PESTO CHICKEN 13

Marinated with Basil & Garlic, Fresh Mozzarella, Pesto, Lettuce, Tomato, Brioche Bun

FRENCH DIP 13

House Roasted Sliced Beef, Melted Provolone, Au Jus, Amoroso's Hoagie Roll

PHILLY CHEESESTEAK 12

Sliced Beef Sirloin, American, Sautéed Onion, Amoroso's Hoagie Roll

BUTTERMILK FRIED CHICKEN 12

Fresh, Hand-Battered Chicken Breast, Applewood Smoked Bacon, Cheddar, Smoked Bacon-Red Onion Aioli, Brioche Bun

GRILLED CAPRESE 12

Tomato, Basil, Fresh Mozzarella, Basil Pesto, Grilled Pita

ENTREES

SHEPHERD'S PIE 16

Braised Lamb, Peas, Carrots, Savory Gravy, Truffle Mashed Potatoes

GUINNESS BEEF STEW 15

Braised Beef, Potatoes, Carrots, Onions, Guinness Gravy

FISH & CHIPS 15

Harp Lager Battered Cod, Fresh Cut Fries, Coleslaw, Tartar Sauce

BLACKENED NORTH ATLANTIC SALMON 19

Mango-Pineapple Chutney, Baby Arugula, Orange & Grapefruit Segments, Avocado, Citrus Vinaigrette Drizzle

CHICKEN FRANCAISE 17

Lightly Sautéed Chicken Breast in White Wine, Garlic & Lemon, Rice Pilaf, Sautéed Spinach

JUMBO LUMP CRAB CAKES 24

Dijon Mustard Sauce, Sautéed Spinach, Truffle Mashed Potatoes

PASTA PRIMAVERA 14

Summer Squash, Carrots, Onions, Asparagus, Mushrooms, Diced Tomato, Basil Pesto, White Wine, Parmesan over Linguini

ADD Shrimp 6 ADD Chicken 5

N.Y. STRIP STEAK 26

Truffle Mashed Potatoes, Gravy, Parsley Herb Butter

CURRIED CHICKEN 16

Carrots, Onions, Curry, Potatoes, Coconut Milk and Herbs, Jasmine Rice

SHRIMP FRA DIABLO 19

Jumbo Shrimp Sautéed in a Spicy Chile Pepper Tomato Sauce Over Linguine

DESSERTS

BLUEBERRY CHEESECAKE 7

Fresh Whipped Cream

BREAD PUDDING 7

Whiskey Sauce

GODIVA CHOCOLATE CRÈME BRULEE 7

Berries & Whipped Cream

FLOURLESS CHOCOLATE CAKE 7

Raspberry Drizzle & Whipped Cream

GRAND MARNIER CRÈME BRULEE 7

Berries & Whipped Cream

KEY LIME PIE 7

Whipped Cream