

SOUPS

SEAFOOD CHOWDER

Salmon, crab, grouper, and shrimp,
lobster fennel broth 4/ 6

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

GRILLED VEGGIE

Basil pesto, summer squash, zucchini,
asparagus, mushrooms, diced tomatoes,
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

TEQUILLA SHRIMP

Sautéed jumbo shrimp, tequila, pepper sauce, cilantro, lime
and grilled crostini 13

JUMBO LUMP CRABCAKE

Sauteed spinach, honey dijon mustard sauce, tabasco fried onions 13

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 11
Buffalo style with celery and blue cheese 11

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 3

Add short rib 4

SHORT RIB GRAVY FRIES*

Fresh cut fries, white cheddar fondue, gravy, short rib, cheddar cheese 11

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

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

SPICY DRY RUB

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 17

GUINNESS BEEF STEW

Braised beef, potatoes, carrots, onions, Guinness gravy 16

SHEPHERD'S PIE

Braised lamb, peas, carrots, and onions in a savory gravy topped with truffle mashed potatoes 17

MEDITERRANEAN SALMON

Sundried tomatoes, capers, black and green olives, onions, fresh basil and garlic, seared salmon over linguini 22

PASTA PRIMAVERA

Sautéed summer squash, carrots, onions, grape tomatoes, shitake mushrooms, asparagus, spinach pesto cream sauce over linguini, shaved parmesan 17

Add Grilled or Blackened Chicken 5 Shrimp 7

CHICKEN FRANCAISE

Lightly sauteed chicken breast in white wine, garlic & lemon juice with jasmine rice, asparagus 17

PORK KABOBS

Marinated grilled pork tenderloin kebabs tossed in a spicy asian glaze with roasted yellow corn, bacon and tomato salad, cilantro-infused jasmine rice 21

SEARED GROUPE

Tricolored couscous and quinoa, asparagus, and grape tomatoes with yellow pepper coulis 19

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

N.Y. STRIP

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

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, mixed greens salad or fruit cup

Add: caramelized onions, sauteed mushrooms 1.5

Add: applewood smoked bacon, avocado 2

CON MURPHY'S BURGER

8oz seasoned black angus beef 14

CHORIZO BURGER

Blend of fresh chorizo and angus beef with lettuce, tomato, red onion jam, thin sliced fried onion rings, pepper jack cheese, chipotle mayo 15

BBQ BACON BLUE

BBQ sauce, applewood smoked bacon, blue cheese crumbles 15

VEGGIE

Housemade patty loaded with veggies, herbs, and spices 12

TURKEY

Housemade patty with ground turkey breast 13

SANDWICHES

Served with choice of fresh cut fries, housemade malt vinegar chips, mixed greens 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, Amoroso's roll 13

BUTTERMILK FRIED CHICKEN

Hand-battered chicken breast, applewood smoked bacon, cheddar, pickles, lettuce and chipotle mayo on a brioche bun 13

FRENCH DIP

House roasted sliced beef, melted provolone, au jus on an Amoroso's hoagie roll 13

CAPRESE MELT

Tomato, fresh basil, mozzarella and basil pesto on multigrain 12

SNACKS

SWEET SALSA & CHIPS

Seasoned tortilla chips 5

MALT VINEGAR CHIPS & DIP

Housemade potato chips drizzled with malt vinegar, french onion dip 5

SIDES

FRESH CUT FRIES 5

TRUFFLE MASHED POTATOES 4

DESSERTS

All desserts made in-house

BLUEBERRY CHEESECAKE

Blueberry compote, whipped cream 8

BRIOCHE BREAD PUDDING

Drizzled with a sweet whiskey sauce 7

FLOURLESS DARK CHOCOLATE CAKE

Raspberry sauce, whipped cream 7

GRAND MARNIER CREME BRULEE

Berries, whipped cream 8

GODIVA CHOCOLATE CREME BRULEE

Berries, whipped cream 8

KEY LIME PIE

Whipped cream 7