

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, asparagus, citrus vinaigrette 15

SOUTHWEST CHICKEN

Grilled chicken, romaine, black beans, roasted yellow corn, cheddar, pepper jack cheese, red onion, tomato, avocado, fried tortilla strips, cilantro-lime vinaigrette 14

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, 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

SEAFOOD CHOWDER

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

SOUP DU JOUR 4/ 6

STARTERS

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 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 3

Add short rib 4

HUMMUS

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

SPINACH & ARTICHOKE DIP

Parmesan, cream cheese, toasted almonds, grilled pita 10

MURPHY'S FRIES

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

WINGS

Served with celery and blue cheese 10

CLASSIC BUFFALO

HONEY CHILI GLAZE

SPICY DRY RUB

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, mixed greens salad or fruit cup

Additions: caramelized onions, sauteed mushrooms 1.5

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 with ground turkey breast 13

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

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 hoagie 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

HONEY CHILI CHICKEN

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

CAPRESE MELT

Tomato, basil, mozzarella and basil pesto on multigrain 12

SALMON BLT

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

CHICKEN DIABLO

Chicken breast marinated with diablo sauce, pepper jack cheese, lettuce, tomato, avocado, roasted tomato mayo on a brioche roll 14

BLACKENED GROUPER

Seared blackened grouper, lettuce, tomato, onion, chipotle mayo on a brioche roll 14

TURKEY BRIE

Oven roasted turkey, brie, apple butter, baby arugula, roasted caramelized granny smith apples on multigrain 13

ENTREES

FISH & CHIPS

Harp lager battered cod, fresh cut fries, coleslaw, and tartar sauce 17

GUINNESS BEEF STEW

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

SHEPHERD'S PIE

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

DESSERTS

All desserts made in-house

BLUEBERRY CHEESECAKE

Blueberry compote, whipped cream 8

BRIOCHE BREAD PUDDING

Topped with a sweet whiskey sauce 7

FLOURLESS CHOCOLATE

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

SNACKS

SWEET SALSA & CHIPS

Seasoned corn tortilla chips 5

MALT VINEGAR CHIPS & DIP

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

BEVERAGES



House Blend, Decaf 3

LA COLOMBE CANS

Pure Black Iced Coffee 5

Draft Iced Latte 5

Draft Iced Vanilla Latte 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 3

HANK'S ROOT BEER 3.5

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