

## SOUPS & SNACKS

### SEAFOOD CHOWDER

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

### SOUP DU JOUR 4/ 6

### CHIPS & DIP

Housemade potato chips, french onion dip 6

## SALADS

### Add Grilled or Blackened:

Chicken 5 Salmon 6 Shrimp 7  
Fried Crab Cake 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

### BABY SPINACH

Julienne apples, orange segments, red & green grapes, feta cheese, pecans & citrus vinaigrette 13

## FLATBREADS

### GRILLED VEGGIE

Basil pesto, squash, zucchini, asparagus, mushrooms, diced tomatoes, fresh basil, mozzarella, and shaved parmesan on lavash 12

### BUFFALO CHICKEN

Buffalo grilled chicken, sweet & spicy BBQ sauce, blue cheese crumbles, ranch drizzle & mozzarella on lavash 11

### BACON TRUFFLE MUSHROOM

Applewood smoked bacon, mushroom, spinach, mozzarella, shaved parmesan & truffle oil on lavash 12

### PROSCIUTTO & FIG

Prosciutto ham, goat cheese, fig jam, arugula, balsamic glaze & shaved parmesan on lavash 13

## STARTERS

\*SELECT APPETIZERS \$7 DURING HAPPY HOUR: MON-FRI 5-7PM

### CHARCUTERIE BOARD

Smoked gouda, herbed-pepper goat cheese, sopressata, prosciutto, red & green grapes, gerkins, mustard, habanero honey, fried pita 19

### TEQUILA SHRIMP

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

### BUFFALO CHICKEN EMPANADAS

Housemade empanadas with shredded buffalo chicken, American cheese & sauteed onions, chipotle sour cream 11

### ROASTED BRUSSELS SPROUTS

Smoked kielbasa sausage, shaved parmesan 13  
(Make it vegetarian 10)

### CHEESESTEAK EGG ROLLS

Housemade egg rolls, sriracha aioli 11

### SPICY FRIED CAULIFLOWER

Jalapeno ranch dip 10

### FRIED CHICKEN TENDERS \*

Hand battered chicken tenders, housemade honey mustard, BBQ sauce 11  
Buffalo style with celery & blue cheese 11

### LOADED NACHOS \*

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

Add Grilled Chicken 3

Add Short Rib 4

### BLACKENED FISH TACOS

Seared blackened grouper, pineapple avocado salsa, lettuce, queso fresco & siracha aioli, side salsa verde 12

### CRISPY CALAMARI

Fried calamari with pickled cherry, jalapeno & banana peppers, spicy remoulade 13

### HUMMUS \*

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

### POTATO PIEROGIES

Sauteed onions & applewood smoked bacon, sour cream 10

### SPINACH & ARTICHOKE DIP

Parmesan, cream cheese & toasted almonds with grilled pita 10

## WINGS

Served with celery & blue cheese 10

CLASSIC BUFFALO

HONEY CHILI GLAZE

SPICY DRY RUB

## FRESH CUT FRIES

### SHORT RIB GRAVY FRIES\*

White cheddar fondue, braised short rib & savory brown gravy 12

### MURPHY'S FRIES\*

Old bay seasoned, side of white cheddar fondue dip 9

### PARMESAN TRUFFLE FRIES

Roasted garlic aioli 9

## IRISH CLASSICS

### FISH & CHIPS

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

### GUINNESS BEEF STEW

Braised beef, potatoes, carrots & onions in a Guinness gravy 17

### SHEPHERD'S PIE

Braised lamb, peas, carrots & onions in a savory gravy topped with truffle mashed potatoes 18

## ENTREES

### MEDITERRANEAN SALMON

Seared salmon, sundried tomatoes, artichokes, black & green olives, capers, onions, fresh basil & garlic over linguini 23

### PASTA PRIMAVERA

Sautéed summer squash, carrots, onions, grape tomatoes, wild mushrooms, asparagus & spinach pesto cream sauce over linguini, shaved parmesan 17  
Add Grilled or Blackened: Chicken 5 Shrimp 7

### BLACKENED SHRIMP RISOTTO

Blackened gulf shrimp with parmesan risotto, prosciutto & green peas 21

### CHICKEN FRANCAISE

Sauteed chicken cutlet, lightly dusted with flour and egg, in a white wine, garlic & lemon sauce, jasmine rice & green beans 18

### CHILI GLAZED PORK KABOBS

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

### SWEET YELLOW PEPPER GROUPER

Seared grouper, tricolored couscous & quinoa with yellow pepper coulis, zucchini, asparagus, squash & carrots 19

### MAX 'N' CHEESE

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

### SHORT RIB MAX 'N' CHEESE

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

### N.Y. STRIP

Burgundy gravy, truffle mashed potatoes, haricot verts, parsley herb butter 26

## BURGERS

CHOICE OF: fresh cut fries, malt vinegar chips, mixed greens salad, or fruit cup

CHOICE OF: american, swiss, cheddar, blue cheese

Add: caramelized onions, sauteed mushrooms 1.5  
applewood smoked bacon, avocado 2

### CON MURPHY'S BURGER

8oz black angus beef, lettuce, tomato & red onion on a brioche bun 14

### CHORIZO BURGER

Chorizo & angus beef blend, lettuce, tomato, red onion jam, pepper jack cheese, thin sliced fried onion rings & chipotle mayo on a brioche bun 15

### VEGGIE BURGER

Housemade patty loaded with veggies, herbs & spices, lettuce, tomato & red onion on a brioche bun 12

### TURKEY BURGER

Housemade patty with ground turkey breast, lettuce, tomato & red onion on a brioche bun 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 & thousand island dressing on marble rye 13

### PHILLY CHEESESTEAK

Sliced beef sirloin, American cheese & sauteed onions on an Amoroso's hoagie roll 13

### BUTTERMILK FRIED CHICKEN

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

### CRAB CAKE SANDWICH

Fried crab cake, lettuce, tomato & spicy remoulade on a brioche bun 15

### CAPRESE GRILLED CHEESE

Tomato, fresh basil, mozzarella & basil pesto on multigrain 13

### FRENCH DIP

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

## DESSERTS

All desserts made in-house

### BLUEBERRY CHEESECAKE

Blueberry compote, whipped cream 8

### BRIOCHE BREAD PUDDING

Sweet whiskey sauce, caramel drizzle 7

### DARK CHOCOLATE FLOURLESS 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

FEATURING PHIALDELPHIA'S

 **COLOMBE**  
COFFEE ROASTERS

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.