

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

**La 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.