

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

Cheese Board

Smoked gouda, brie & herbed pepper goat cheese, fresh berries, candied walnuts, dried tart cherries, habanero honey, fried pita crisps 17

Starters

Tequila Shrimp

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

Roasted Brussels Sprouts

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

Fresh Ricotta

Homemade ricotta cheese, spicy habanero honey, toasted almonds, french baguette 12

Fried Grouper Bites

Buttermilk battered grouper bites, remoulade sauce 10

Cheesesteak Egg Rolls

Housemade egg rolls, sriracha aioli 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 Short Rib 4 BBQ Pulled Pork 4

Spicy Fried Cauliflower

Jalapeno ranch dip 10

Blackened Fish Tacos

Seared blackened grouper, pineapple avocado salsa, lettuce, queso fresco & sriracha 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

Cilantro-Lime Chicken Quesadilla

Cilantro-lime marinated chicken breast, cheddar & pepper jack cheese, side of pico de gallo, guacamole & sour cream 9

Fresh Cut Fries

Short Rib Gravy*

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

Murphy's*

Old bay seasoning, side of white cheddar fondue dip 9

Parmesan Truffle

Roasted garlic aioli 9

*Chicken Tenders**

Fresh, hand battered chicken tenders with BBQ & homemade honey mustard 11

Spicy Dry Rub

Traditional Hot Buffalo

Honey Chili Glaze

Served with celery & blue cheese

Chicken Wings

Spicy Dry Rub

Traditional Hot Buffalo

Honey Chili Glaze

Served with celery & blue cheese 10

Soups & Snacks

Seafood Stew

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

Soup du Jour 4/6

Chips & Dip

Homemade potato chips, french onion dip 6

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

Salads

Add Grilled or Blackened:

Chicken 5 Salmon 6 Shrimp 7

Seared 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

Toasted pecans, sliced honey crisp apples, dried tart cherries, feta cheese, applewood smoked bacon & sherry vinaigrette 14

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, sun dried tomatoes, artichokes, black & green olives, capers, onions, fresh basil & garlic over linguine 23

Spinach Pesto Linguine

Grape tomatoes, asparagus, carrots, wild mushrooms & onions with spinach pesto cream sauce, 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 19

Potato Gnocchi

Homemade gnocchi with jumbo lump crab & sun dried tomatoes in a wild mushroom cream sauce, parmesan cheese 22

Sweet Yellow Pepper Grouper

Seared grouper, tri-colored couscous & quinoa with yellow pepper coulis, zucchini, squash & carrots 20

Chili Glazed Pork Loin

Seared center cut pork loin, spicy asian glaze, cilantro jasmine rice, roasted yellow corn, bacon & tomato salad 21

N.Y. Strip

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

Max 'n' Cheese

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

Add Braised Short Rib 5

Burgers

CHOICE OF: fresh cut fries, homemade potato 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, homemade potato 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 14

Caprese Grilled Cheese

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

Roast Pork

Sliced slow roasted pork, lettuce, tomato & balsamic mayo on a french baguette 15

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

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.