

D I N N E R

FEATURED COCKTAILS

PAPER PLANE \$14

Knob creek bourbon, aperol,
montenegro amaro, lemon juice

NIGHT IN JALISCO \$14

Hornitos blanco, grapefruit syrup,
cranberry juice, lime juice,
cinnamon syrup

 @conmurphysphilly

Con Murphy's

RESTAURANT WEEK

January 18th - 31st 2026
4 p m - 11 p m

3 COURSES FOR \$45

APPETIZERS

SHEPHERD'S PIE STUFFED POTATO SKINS

russet potato skins filled with braised lamb,
peas, carrots & onions in a savory gravy, topped
with mashed potatoes and cheddar

ROASTED BRUSSELS SPROUTS

sauteed smoked Keilbasa sausage, garlic,
parmesan, balsamic drizzle

FIRECRACKER SHRIMP

tempura battered jumbo shrimp, tossed in
a chili garlic sriracha sauce

ENTREES

BRAISED SHORT RIB

slow braised short rib, truffle mashed potatoes,
sauteed broccoli, burgundy sauce

VEGETABLE TIMBALLO

crepe lasagne layered with fresh veggies &
mozzarella cheese, blush sauce

SEAFOOD ETOUFFEE

jumbo shrimp, calamari, cod, salmon, peppers,
onions and cajun spices with jasmine rice

CHICKEN ALFREDO

herbed cream sauce, parmesan cheese, choice of
blackened or grilled chicken

HOMEMADE DESSERTS

CLASSIC CHEESECAKE

raspberry sauce, whipped cream

GODIVA CHOCOLATE CREME BRULEE

whipped cream, berries

DOLCE BANANA BREAD PUDDING

vanilla ice cream, sweet whiskey sauce, caramel drizzle

**HAPPY
HOUR**

WEEKDAYS
3PM-6PM



**LIVE
MUSIC**
THURS
FRI &
SAT



**PRIVATE
EVENTS**

Let us host your
next gathering!
Groups of 15-115!

events@conmurphyspub.com

conmurphyspub.com #conmurphys @conmurphysphilly

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY
INCREASE YOUR RISK OF FOOD BORNE ILLNESS