

MURPHY'S CHOPHOUSE



Dinner

Starters

Hand Battered Fresh Mozzarella Lollipops with MCH Marinara Sauce	5.95
Warm Maryland Crab and Cheddar Dip with Crisp Tortillas	7.95
Battered Onion Blossom with a Cajun Ranch Dressing	5.95
Crispy Colossal Shrimp Spring Rolls with a Cilantro-Ponzu Dipping Sauce	8.95
Flash Fried Buttermilk Tender Calamari with San Marzano Tomato Sauce	6.95
Seared Tuna ~ Suggested Rare with a Sesame Salad, Wasabi and Soy Sauce, <i>Chopsticks Optional</i>	9.95

Soups and Salads

Seasonal Soup of the Day ~ The Chef's daily inspiration	3.50
Charleston She Crab Soup ~ Blue Crab, Sweet Peppers, Cream and a Touch of Sherry	4.50
French Onion Soup ~ Baked with a Garlic Crouton and Melted Swiss	3.95
"The Wedge" ~ Crisp Lettuce, Tomatoes, Red Onion, Bacon, Bleu Cheese and Chunky Bleu Cheese Dressing	5.95
Chophouse Salad ~ Chopped Greens, Tomatoes, Carrots, Chick Peas, Bermuda Onions, Hard Boiled Egg, and our House Dressing	4.95
Classic Caesar Salad ~ Romaine Hearts, Garlic Croutons, Shaved Parmesan, Puffed Capers, and Homemade Caesar Dressing	4.95
Summer Berry Salad ~ Mixed Greens, Strawberries, Toasted Pecans, Bleu Cheese Crumbles, Baby Tomatoes with a Light Berry Vinaigrette	5.95
Maryland Lump Crabcake ~ Grilled Golden Brown over Crisp Greens with a Cajun Tartar Sauce	9.95

Pastas ~ All pastas served with Soup, Chophouse Salad or Caesar and Freshly Baked Bread

Eggplant Parmesan ~ Lightly Breaded and Layered with Three Cheeses and Rich Marinara Sauce. Served with a Side of Linguini	13.95
Grilled Basil Rubbed Chicken or Shrimp Alfredo with Sun Dried Tomatoes, Broccoli and Penne Pasta	Chicken 14.95
Also available with Marinara Sauce	Shrimp 16.95
Sizzling Shrimp Scampi with Tomato, Garlic and Parsley served over Angels Hair Pasta	16.95

Join us at our newest location :



828-488-2826

Sandwiches All Sandwiches served with French Fries or Sweet Potato Fries

Flame Grilled Fresh USDA Burger with Choice of Cheese, Lettuce, Tomato and Onion on a Toasted Kaiser	6.95
Bison Bacon Cheeseburger ~ All American Bison, grilled with Crisp Bacon and Melted American Cheese	9.95
Grilled, Blackened or Fried Grouper Sandwich ~ Served on a Torpedo Roll with Lettuce, Tomato and Homemade Tartar Sauce	9.50
Chicken "Cordon Bleu" Panini ~ Golden Chicken, Ham, Swiss and Dijonnaise on Pressed Sourdough	7.95

Steaks and Chops All entrees served with Soup or Salad, Freshly Baked Bread, Today's Vegetable Preparation and Yukon Gold Mash, Sweet Potato Mash, Baked Potato, Baked Sweet Potato, Herbed Rice, French Fries or Sweet Potato Fries

MURPHY'S CHOPHOUSE SIGNATURE SLOW ROASTED PRIME RIB

Garlic and Herb marinated and seasoned Prime Rib. Slow roasted for four hours, served from rare to well in the following cuts:

10oz - 15.95

14oz - 19.95

16oz - 22.95

Hand Carved "USDA" Filet Mignon ~ Port Wine - Thyme Reduction	6 oz	21.95
* Béarnaise Sauce available upon request.	8 oz	26.95
Blackened Rib Eye Steak ~ 14 oz with a Melted Bleu Cheese and Herb Crust		23.95
"The Chophouse" Mixed Grill ~ 6 oz Filet Mignon and Three Jumbo Shrimp		26.95
Center Cut Sirloin Steak ~ 12 oz Flame Grilled, Marinated with Jack Daniel's, Dijon Mustard, Garlic and Worcester		17.95
Country Fried Delmonico Steak ~ 10 oz cut, lightly pan fried with a Three-Peppercorn Sauce		18.95
Appalachian Pork Scaloppini ~ Sautéed Thinly Sliced Cutlets with White Peaches and a Chipotle Sauce		16.95

Chophouse Entrees

Maine Lobster Tails ~ Butter Roasted with Fresh Lemon	Single	21.95
* Add Lobster to any Entrée 8.00	Double	31.95
Grouper "Française" ~ Battered and Lightly Pan Fried with Lemon Caper Sauce		15.95
Grilled Fresh Atlantic Salmon ~ Sesame Crusted with an Asian Teriyaki Glaze		16.95
North Carolina Trout ~ Locally Farmed with Toasted Pecans and Maple Reisling Sauce		17.95
#1 Grade Tuna Steak ~ Suggested Rare with a Ginger ~ Citrus Glaze		21.95
Maryland Lump Crabcakes ~ Sweet Lump Crab with Peppers, Shallots, Fresh Herbs and Housemade Tartar Sauce		20.95
Grilled Garlic-Basil Jumbo Shrimp Kabobs ~ Layered with Mushrooms, Peppers and Vidalia Onions		20.95
Macadamia Nut Crusted Chicken ~ Pan Roasted Breast with a Golden Pineapple - Coconut Fresca		15.95
Fish and Chips ~ Buttermilk Battered Grouper, French Fries, Cole Slaw, Hush Puppies and Housemade Tartar Sauce		13.95

James Reaux ~ Chef/Owner

Mark Counts - Chef de Cuisine

Jeff Holden ~ General Manager

Gift Cards and Menus available at the hostess stand.

*Feel free to share our generous portions for an additional 5.00

*A 20% gratuity will be added to parties of 6 or more