

MURPHY'S CHOPHOUSE



Lunch

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 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	2.95
Charleston She Crab Soup ~ Blue Crab, Sweet Peppers, Cream and a Touch of Sherry	3.95
French Onion Soup ~ Baked with a Garlic Crouton and Melted Swiss	3.95

Soup and Salad ~ Enjoy a cup of today's soup and a half size portion of any salad 6.50

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
Oriental Salad ~ Spring Mix, Napa Cabbage, Bell Peppers, Crisp Won Tons and Peanuts with our Sesame Ginger Dressing	5.50
Light Tuna Salad on Mixed Greens with Fresh Seasonal Fruit and Sherbert	6.95

Enhance any of our Salad's by adding one of the following:

Herb Grilled Chicken Breast	2.95
Grilled or Blackened Grouper	3.95
Atlantic Salmon Filet	3.95
Jumbo Shrimp	4.95
Lump Crabcake	5.95
Grilled Rib Eye Steak	5.95

Join us at our newest location :





828-488-2826

Chophouse Burgers


Flame Grilled Fresh USDA Burger with Choice of Cheese, Lettuce, Tomato and Onion on a Toasted Kaiser	5.95
Black and Bleu Burger ~ Pan Blackened and topped with Bleu Cheese Crumbles and Carmelized Onions	6.95
So - Cal Burger ~ Flame Grilled with Monterey Jack Cheese, Avocado, Salsa, and Sprouts	6.95
Veggie Burger piled high with the seasons best Vegetables, Melted Swiss Cheese and Basil Mayonnaise	6.75
Bison Bacon Cheeseburger ~ All American Bison, grilled with Crisp Bacon and Melted American Cheese	7.95

Sensational Sandwiches

 Chicken "Cordon Bleu" Panini ~ Golden Chicken, Ham, Swiss and Dijonnaise on Pressed Sourdough	7.95
Grilled, Blackened or Fried Grouper Sandwich ~ Served on a Torpedo Roll with Lettuce, Tomato and Homemade Tartar Sauce	8.50
 Prime Rib Dip Sandwich ~ Shaved Prime Rib with Melted Provolone on Toasted French Bread with Rich au Jus	7.95
Maryland Crab Cake Sandwich ~ Served Open Faced with Caper Tartar Sauce on Toasted English Muffin	7.95
 Albacore Tuna Melt Panini ~ Pressed with Melted Cheddar on Sourdough or Whole Wheat Bread	6.95
Southwestern Chicken Quesadilla with Sautéed Peppers and Onions, Jack and Cheddar Cheeses on a Grilled Tortilla with Salsa	7.95
 California BLT-A ~ Crisp Smoked Bacon, Lettuce, Tomato, Cool Avocado and Mayonnaise on Toasted Whole Wheat	6.50

All Sandwiches are Served with French Fries, Sweet Potato Fries, Cole Slaw or Pasta Salad

*Substitute a cup of today's soup or side salad add 2.00

Soup and Sandwich ~ Enjoy a cup of today's soup and a half of any selected sandwich 	6.95
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Specialty Plates

Buttermilk Chicken Fingers ~ Tender, Boneless and Hand Breaded with Crisp Fries, Ranch or Honey Mustard Sauce	7.95
Eggplant Parmesan ~ Lightly Breaded and Layered with Three Cheeses and Rich Marinara Sauce, Choice of Side	7.95
Blackened Rib Eye Steak ~ 8 oz cut, Lightly Spiced with Horseradish Sauce and Choice of Side	9.95
Fish and Chips ~ Buttermilk Battered Grouper, French Fries, Cole Slaw, Hush Puppies and Tartar Sauce	8.95
Homemade Deep Dish Ham and Cheese Quiche ~ with a Chophouse Salad	7.95
Seared Lemon Pepper Atlantic Salmon with Fresh Fruit and Choice of Side	9.95
Maryland Lump Crabcake ~ Grilled Golden Brown over Crisp Greens, Tomatoes, Cucumbers and Carrots, Choice of Dressing	10.95
Grilled Basil Rubbed Chicken Alfredo with Sun Dried Tomatoes, Broccoli and Penne Pasta	8.95

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 2.00

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