

# MURPHY'S CHOPHOUSE

Join us for our  
**Australian Wine Dinner**  
Thursday, March 18<sup>th</sup>, 6:30pm  
Here's what Chef James has planned this weekend

## **Friday, March 12th**

### **Appetizer**

Prince Edward Island Black Mussels  
Steamed in Basil, Garlic and Sambuca Butter  
served with Warm French Baguette

### **Chef's Special Entrée**

Crispy Scottish Salmon  
on Spring Vegetable Risotto Rice  
with a Porcini Mushroom Sauce

### **The Pastry Chef's Special**

Bailey's Irish Cream Cheesecake  
on a Dark Cookie Crust  
with Chocolate Sauce

### **Signature Drink Special**

"Nutty Irishman"

## **Saturday, March 13th**

### **Appetizer**

Crispy Portobello Mushroom Fries  
with a Gulf Shrimp and Jack Cheese Fondue

### **Chef's Special Entrée**

"Surf and Turf"

Garlic Grilled Center Cut Rib Eye Steak  
with Blackened Jumbo Shrimp,  
Rosemary Roasted Yukon Potatoes  
MCH Steak Butter

### **The Pastry Chef's Special**

Bailey's Irish Cream Cheesecake  
on a Dark Cookie Crust  
with Chocolate Sauce

### **Signature Drink Special**

"Lemon Drop Martini"

with a Sugared Rim

## **Sunday Brunch, March 14th**

Join us for brunch from 11:00am-2:30pm

This weeks brunch specials:

- \***Fresh Banana-Caramel Pancakes** and Crisp Bacon
- \***Steamed Mussels Fra Diabolo** over Angels Hair Pasta
- \***Steak and Eggs** with Crispy Onion-Home Fries
- \***Grilled 14oz Prime Rib Steak** with Horseradish Sauce

Brunch pricing starts at \$6.99

\***Australian Wine Dinner Event ~ Thursday, March 18<sup>th</sup> ( menu below)**

Five Courses with Wine for \$39.99 Call Now for Reservations

\*Pick up your "Free-quent lunch card, it's good on Sunday's too!

Located at 130 Valley River Ave., Downtown Murphy, NC

828-835-3287 telephone

Visit our website at [www.murphyschophouse.com](http://www.murphyschophouse.com)

# MURPHY'S CHOPHOUSE

*Australian Wine Dinner*  
*Thursday, March 18, 2010*  
*7:00 pm*  
*\$39.99 per person*  
*828-835-3287*

## *Amuse Bouche*

*Warm Lentil Soup with Spiced Tuna Tartar and Serrano Chili Chips*  
*Marquis Phillips, Holly's Blend, Southeast Australia 2008*

## *1<sup>st</sup> Course*

*Fresh White Gulf Shrimp "Off the Barbe"*  
*with Baby Pear Tomatoes and Imported Olive Tapenade Bruschetta*  
*Paringa, Chardonnay, South Australia 2007*

## *2<sup>nd</sup> Course*

*Cast Iron Seared Guinea Hen*  
*on Toasted Garlic Winter Kale and Cape Gooseberry Essence*  
*Luchador, Shiraz, South Australia, 2007*

## *3<sup>rd</sup> Course*

*"Southern Cross" Australian Lamb Chops*  
*with Macadamia Nut-Rosemary Pesto*  
*Barley Risotto and Baby Bloomin' Onions*  
*Marquis Phillips, Sarah's Blend, McLaren Vale, 2008*

## *4<sup>th</sup> Course*

*Damper Sweet Bread and Butter Pudding*  
*with Late Harvest Sultanas and White Chocolate Petals*

*Coffee and Selected Teas*

