

Upcoming Events

The Chef's Weekend Specials

March 8th/9th

*Catch: Pan Fried Fresh Local Mountain Trout with a Hot Honey-Garlic Sauce
Cajun Idaho "Hash Browns" and the Chef's Nightly Vegetables \$28.99*

*Special: Flame Grilled Prime New York Strip Steak 12oz.
with "Chophouse Steak Sauce", Cheddar Truffle Potato Wedges, Garlic Field Mushrooms and the
Chef's Nightly Vegetables
\$38.99*



April Wine Pairing Dinner at Murphy's Chophouse

"A Celebration of All Things Spring 2024"

April 18th - 828-835-3287

Dinner starts promptly at 7:00pm

Menu priced at \$79.99 per person

\$35.00 advance deposit required

1st Course

Crisp Colossal Shrimp Spring Roll

Glass Noodles, Napa Cabbage, Calypso Cilantro, and Lumpia Wrap

Yuzu Ponzu Sauce

Wine:: Chemistry Sauvignon Blanc Columbia Valley Washington

2nd Course

Spring Floral Salad

Rocket Greens, Feta Cheese, Spring Radish, Blossoms and Blueberry

Lehua Honey Vinaigrette

Wine: King Estate Chardonnay Willamette Valley Oregon

3rd Course

Traditional Cassoulet

A Rich Stew of White Beans, Duck, Pork and Aromatics

Crusty French Bread

Wine: King Estate Pinot Noir Willamette Valley Oregon

4th Course

Kuro American Wagyu Steak with Whipped Fois Gras Butter

Caramelized Shallots, Gratin Dauphinois Maple Glazed Heirloom Baby Carrots and Turnips

Wine: Chemistry Cabernet Sauvignon Columbia Valley Washington

Dessert

Lemon Cheesecake Parfait

with Graham Crumbs, Crème Fraiche, Fresh Raspberries and Candied Lemon



For Information and Reservations Call: 828-835-3287

Special Events

Next Wine Dinner – April 18

St. Patrick's Day – March 17

Easter Sunday – March 24

Mother's Day – May 12

Memorial Day – May 27