

Murphy's Chophouse Events

October Music

*19th – Philip Brooks / 20th Scott Mark
26th – Philip Brooks / 27th Troy Underwood*

Chop-tober Fest Specials 2018 Lunch and Dinner Specials

*October 15th – 19th
Wiener Schnitzel-Breaded Thin Pork Cutlets with German Potato Pancakes, Sautéed
Mushrooms and a Apple Cider Sauce
Featuring Special Seasonal Beers*

*October 22nd – 26th
and October 29th - 31st
German Sausage Plate
Bratwurst and Knockwurst with German Potato Pancakes, Bacon Onion Sauerkraut,
Dusseldorf Mustard and Thick Sliced Toast
Featuring Special Seasonal Beers*

Week Day Items Subject To Change



Murphy's Chophouse October Beer Dinner Blowing Rock Brewery, NC

*Don't Drink Beer? We'll be glad to pair wines for each course for no additional charge
6 Course Gourmet Dinner with pairings for each course
Thursday, October 25, 2018 ~ 7:00pm / \$54.99 per person
Call for Reservations 828-835-3287*

MENU

Table Pleaser

Warm Bavarian Pretzels with Togarashi Salt and Whole Grain Mustard

2nd Course

*Smoked Pork Street Taco
with Taqueria Style Fire Roasted Salsa
Bowling Rock High Country Ale*

3rd Course

*Asian Duck and Baby Kale Salad
with Ginger ~ Miso Dressing
Blowing Rock IPA*

4th Course

*Roasted "Baby Bear" Pumpkin Bisque
with Pumpkin Seed Crusted Shrimp and Ancho Crema
Blowing Rock Oktoberfest, Traditional German Marzen*

5th Course

*Stout Braised Boneless Short Ribs
with Carmelized Root Vegetables and Wild Mushroom ~ Gorgonzola Polenta
Blowing Rock Red Rider American Red Ale*

Dessert

*Mercier Orchards Apple Fritter Bread Pudding
with Butterscotch Sauce and Smoked Maple ~ Bourbon Ice Cream
Blowing Rock Big Chocolate Porter*



"Thanksgiving To-Go By Chef Reaux"

Having Thanksgiving Dinner at Home this Year?

The Chophouse will be offering a complete Thanksgiving Meal Package.

You can pick it up hot and ready on Thanksgiving Day between

10:00am - 12:00pm

OR

Completely oven ready with warming instructions on Wednesday, November 21st between 12:00pm - 8:00pm.

All orders must be placed by Thursday, November 15th!

*Prices start at:
\$84.99 serving 2 to 4 people
\$119.99 serving 6 to 8 people*

*All Thanksgiving Dinners include:
Deluxe Whole Butter Basted, Bone –In, Tom Turkey
Mashed Potatoes ~ Baked Sweet Potatoes
Sausage, Herb and Cornbread Dressing
Fresh Green Beans ~ Turkey Giblet Gravy
Cranberry Relish - Traditional Pumpkin Pie*

Happy Thanksgiving at The Chophouse

*Join us for a Special Family Event
Thursday, November 22, 2018
Adults \$26.99, Children 6 – 11, \$15.99, Under 5 Free
Open at 12-pm*

Menu

*Rich Lobster Bisque
with Asparagus and Brandy Creme Fraiche
or
Fall Harvest Salad
with Greens, Baby Arugula, Almonds, Goat Cheese, Tomatoes and Sun Dried Cranberries
with a Fresh Berry Vinaigrette*

Freshly Baked Yeast Rolls with Sweet Butter

Entrées

*Butter Basted Young Tom Turkey
with Natural Pan Giblet Gravy
Sausage-Herb and Cornbread Dressing
Fresh Cranberry Relish
Whipped Maple-Coconut Yams with Marshmallow
Buttermilk Mashed Idaho Potatoes
Fresh Green Beans with Bacon and Thyme
or
Chophouse Slow Roasted Prime Rib of Beef
Rosemary au Jus and Horseradish Cream Sauce
Garlic Sautéed Mushrooms, Buttermilk Mashed Idaho Potatoes*

Fresh Green Beans with Bacon and Thyme

Dessert

*Traditional Pumpkin Pie
with Freshly Whipped Cream*

or

*Warm White Chocolate and Cranberry Bread Pudding
with a Vanilla Bean Sauce*

Seconds are Complimentary!

Leftovers packed to-go for you