

Upcoming Events

Planning an office holiday party? Give the Chophouse a call!
We have private rooms available and can work with you on a menu that suits your needs. Let us make those party plans easy for you. Give us a call today!



Murphy's Chophouse
December 21, 2023 / 7:00pm
\$74.99 Per Person
\$35.00 Advanced Deposit Required
Reservations Required / 828-835-3287

1ST COURSE

*Maine Sea Scallop on an English Pea Butter
with Crisp Pastrami Bacon and Shaved Parmesan
Decoy Sauvignon Blanc*

2ND COURSE

*Artesian Baby Greens, Almond Crusted Goats Milk Cheese, Candied Black Walnuts
Kumquat Vinaigrette
Decoy Chardonnay*

3RD COURSE

*Spiced Duck Confit, Porcini Mushroom Bisque, Cranberry Chutney, Micro Beet Greens
Decoy Red Blend*

ENTREE

*Christmas Wellington
Wrapped in Wild Mushrooms, Leeks, Roquefort Cheese and Puff Pastry
Green Peppercorn Bordelaise Sauce
Decoy Cabernet Sauvignon*

DESSERT

*Crème Brûlée Cheesecake with Brandied Egnog Anglaise
Bailey's Irish Cream Fraiche*



Christmas Eve at Murphy's Chophouse
Sunday, December 24, 2023

Lunch: 11:00AM - 4:00PM

Dinner: 4:00pm - 8:00pm

Our full menu will be offered in addition to the following specials

"Santa's Sleigh Cocktail" - "The White Christmas Dream"
White Chocolate Liquor, Vodka, Chocolate Syrup
and a Touch of Cream

Rimmed with Crushed Candy Canes, SANTA loves this one! \$13.00

Dinner Specials For The Evening

Maryland Blue Crab Crusted Red Grouper
with Truffled Lemon Hollandaise Sauce,
Parmesan Risotto and Fresh Winter Vegetable Medley \$38.99

Christmas Beef Wellington
Black Angus Tenderloin of Beef, Wrapped in Wild Mushrooms and
Puff Pastry with a Bordelaise Sauce, Rosemary-Shallot Whipped
Yukons and Fresh Winter Vegetable Medley \$44.99

Entrees accompanied by a choice of Salad or the Chef's Soup,
Housemade Bread and Garlic-Herb Dipping Oil

Christmas Dessert Special
Warm Chocolate Gingerbread Pudding
with a Bourbon Pecan Ice Cream
and Salted Caramel Sauce \$8.99

Call for reservations
Murphy's Chophouse
828-835-3287

Happy New Year 2024!

**C E L E B R A T I N G A N O T H E R Y E A R O F
P R O S P E R I T Y , H A P P I N E S S
A N D C H E E R !**

Lunch 11:00am - 4:00pm

Dinner 4:00pm - 9:00pm

Live music by Mark Mentzer 5:00pm - 9:00pm

*Our full menu will be offered in addition to the following
Chef's Special Creations*

Cheers To The New Year Cocktail

"The Resolution Old Fashioned"

*Marker's Mark, Honey Infused Simple Syrup, Angostura Bitters
with Orange Peel and Cinnamon Stick \$13.00*

Appetizer

*Butter Roasted Maine Lobster Tail and Micro Greens
Garlic Infused Drawn Butter, Fresh Lemon \$18.00*

Entrees

*Jumbo Maine Sea Scallops, Pan Seared with a Prosecco Butter Sauce,
Grilled Asparagus and Bacon Chive Whipped Yukons \$39.00*

*Chateaubriand of Beef Tenderloin with Béarnaise Sauce
and Port Wine Demi*

Served with Winter Vegetables au Gratin and Choice of Side \$48.00

*Entrees accompanied by a Choice of Salad or the Chef's Soup Creation
Housemade Bread and Herb Dipping Oil*

New Year's Eve Dessert Creation

*Dark Chocolate-Grand Marnier Crème Brûlée
with a Chocolate Pirouette Cookie \$8.99*

Murphy's Chophouse ~ Reservations Recommended ~ 828-835-3287

**CALL TODAY
828-835-3287**

For Information and Reservations Call: 828-835-3287

Special Events

Holiday Gift Card Special now through Christmas Eve

Christmas Eve – Sunday, December 24th - Closed Christmas Day
New Year's Eve – Sunday, December 31st - Closed New Year's Day

Wine Dinners for 2023

December 21st – Yuletide Wine Dinner