

## Appetizers

<b>Murphy's Giant Sautéed Shrimp</b>	20
prepared with Cajun spices and Stella Artois beer served with fresh baked bread	
<b>Escargot</b>	14
plump escargot sautéed in red wine with shallots, baked in garlic parsley butter and topped with Asiago cheese	
<b>Giant Shrimp Cocktail</b>	19
chilled shrimp served with zesty cocktail sauce and raw horseradish	
<b>Steamers or Mussels</b>	13
served in your choice of a butter ,white wine and garlic sauce or a lemon and white wine sauce served with Murphy's Bread	
<b>Pecan Encrusted Brie</b>	13
served with roasted garlic, sundried tomatoes and crostini	
<b>Carolina Crab Cakes</b>	21
served on a bed of fresh baby greens with remoulade sauce and roasted red pepper coulis	
<b>Calamari Fritti</b>	13
deep fried calamari served with cocktail sauce topped with Asiago cheese	
<b>Sauteed Mushrooms</b>	11
button mushrooms sautéed in garlic, butter and white wine topped with Asiago cheese	
<b>Oysters on the half shell*</b>	3.25 each

## Salads

<b>Ahi Nicoise Salad*</b>	23
seared Ahi tuna served over butter lettuce with grape tomatoes, black olives, cucumber and deep fried quail eggs	
<b>Steak Salad*</b>	19
baby greens with 8oz sirloin ,bleu cheese crumbles, roasted red peppers, Kalamata olives, tomatoes and pine nuts	
<b>Caesar Salad</b>	10
romaine lettuce tossed in Caesar dressing with asiago cheese, croutons and Bermuda onion	
<b>add chicken +7 add shrimp +11</b>	

We Will Do Our Best To Accomodate Any Special Dietary Or Favorite Food Requests

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition*

Allergy statement: Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. For more information, please speak with a manager.



## Murphy's Famous Prime Rib\*

45 day-aged beef served with au jus and creamy horseradish

**Petite 8 oz** 30

**Standard 12 oz** 44

**Murphy's 16 oz** 48

(subject to availability)

## Seafood Specialties

<b>Fresh Salmon*</b>	29
with honey mustard sauce	
<b>Fresh Basil Pesto Salmon*</b>	29
with balsamic tomato relish	
<b>Coconut Fried Shrimp</b>	28
with a sweet chile lime sauce	
<b>Shrimp Brochette</b>	28
grilled shrimp with drawn butter	
<b>Seared Ahi Tuna*</b>	26
with a citrus compound butter	
<b>Fresh Catfish</b>	22
hand breaded catfish with Louisiana hot sauce	
<b>Fresh Grilled Idaho Trout</b>	26
served with a maître d' butter sauce	
<b>Pan Seared Scallops</b>	36
sweet bourbon glaze, candied bacon bits, polenta grits, sugar snap peas, fried cauliflower	
<b>Alaskan King Crab or Lobster Tail</b>	market price
served with drawn butter	

## From the Grill

all steaks topped with maître d' butter

<b>Top Sirloin*</b>	29/32
8 or 10oz hand-cut beef	
<b>Tenderloin Filet*</b>	44
8 oz cut of beef tenderloin	
<b>Ribeye*</b>	44/49
12 or 16 oz hand-cut, 45 day aged beef	
<b>Baby Back Ribs</b>	27/34
half or whole slab of tender pork ribs glazed with your choice of Jamaican BBQ sauce or traditional BBQ sauce	
<b>Pork Tenderloin</b>	24
garlic and herb rubbed tenderloin topped with apple Bourbon chutney	

## Pasta

<b>Pasta Primavera</b>	19
served in a rich Alfredo cream sauce with fresh vegetables tossed with fettuccine	
<b>add chicken +7 add shrimp +11</b>	
<b>Beef Stroganoff</b>	26
seared tenderloin beef tips with sautéed mushrooms tossed in a red wine demi glace and topped with sour cream	
<b>Smoked Salmon Carbonara</b>	26
fresh salmon smoked in-house with applewood bacon and sweet onions in a creamy alfredo	

## Chicken Specialties

<b>Rotisserie Chicken</b>	19
fresh half chicken flame roasted in our French rotisserie with a choice of mushroom marsala sauce, Jamaican BBQ sauce or traditional BBQ sauce	
<b>Grilled Herb Chicken Breast</b>	23
topped with a mango, cilantro salsa	
<b>Grilled Chicken Cordon Bleu</b>	23
chicken breast stuffed with shaved Virginia ham, Swiss cheese, hand rolled and deep fried with Dijon cream sauce	

## Chardonnay

	glass	bottle
J. Lohr, Riverstone, Arroyo Secco, 2016	8	30
Kendall-Jackson, Central California, 2016	8	32
Sonoma Cutrer, Russian River Valley, 2016	11	38
William Hill, Napa Valley, 2015	11	40
Ferrari Carano, Sonoma, 2015		36
Markham, Napa Valley, 2016		37
Baileyana, Firepeak Vinyard Edna Valley, 2015		39
La Crema, Monterey, 2015		42
Alysian, Russian River Valley, 2012		51
Davis Bynum, Russian River Valley, 2013		53
Beringer, Private Reserve, Napa Valley, 2012		58
Frank Family, Napa Valley, 2014		70
Rombauer, Carneros, 2016		73

## Sauvignon Blancs

J. Lohr, Carol's Vineyard, Napa Valley, 2016*	8	30
Matua, Matua Valley, New Zealand, 2016	9	32
Long Meadow Ranch, Rutherford, Napa Valley, 2015	10	40
Ferrari Carano, Sonoma, 2013		31
Frogs Leap, Rutherford, Napa Valley, 2016		40
Merry Edwards, Russian River Valley, 2015		59

\*\$2 per bottle of J. Lohr's Vineyard Sauvignon Blanc donated to the NBCF

## Pinot Grigio/Gris

Stella, Leonardo Locscio Selection, Italy, 2013	7	26
Satori, Delle Venezie, Italy, 2017	8	30
Kris, Alto Adige, Italy, 2013		32

## Rieslings

J. Lohr, Bay Mist, Riesling, Monterey, 2016	8	30
Urbans Hof, Mosel, Riesling, Germany, 2016	8	30
Willamette Valley, Riesling, Oregon, 2016		32

## Blush/Sweet Whites/Rose

Beringer, White Zinfandel, Napa Valley	6	20
Zonin, Primo Amore, Moscato, Italy, NV	6	22
Victor Hugo, Les Mis Rose', Paso Robles, 2014		30

## Sparkling Wines

Chandon, Brut, Napa Valley, 187ml split	12	
La Marca, Prosecco, Italy, NV		30
Chandon, Brut Classic, Napa Valley, NV		36
Schramsberg, Blanc de Blanc, Napa Valley, 2015		62

## Champagne

Perrier Jouet, Grand Brut, France, NV		87
Veuve Clicquot, Brut, France, NV		95
Dom Perignon, Brut France, 2006		295

## Arizona Whites

	glass	bottle
Provisioner, Bonita Springs Vineyard, Arizona, 2016	8	30
Arizona Stronghold, Tazi, Cochise County, 2012		32

## Other Whites

Piattelli, Torrontes, Premium Reserve, Argentina, 2016		30
Victor Hugo, Estate Viognier, Paso Robles, 2013		32

## Cabernet Sauvignon

J. Lohr, Seven Oaks, Paso Robles, 2016	8	30
Rodney Strong, Sonoma, 2016	10	36
Slingshot, Napa Valley, 2015	11	42
Robert Mondavi, Napa Valley, 2014	12	46
Ferrari Carano, Alexander Valley, 2014		45
Black Stallion, Napa Valley, 2014		48
Franciscan Estates, Napa Valley, 2015		55
Buehler, Napa Valley, 2015		56
J. Lohr, Hill Top, Paso Robles, 2014		58
Markham, Napa Valley, 2014		58
Louis M. Martini, Napa Valley, 2013		62
Stags' Leap, Napa Valley, 2014		75
Heitz, Napa Valley, 2013		77
Robert Craig, "Affinity", Napa Valley, 2014		79
Jordan, Alexander Valley, 2013		90
Joseph Phelps, Estate Grown, Napa Valley, 2014		96
EJ Church, Long Meadow Ranch, Napa, 2013		106
Caymus, Napa Valley, 2015		110
La Jota, Howell Mountain, 2014		115
Frank Family, Reserve, Rutherford, 2013		118
Silver Oak, Alexander Valley, 2013		120
Rodney Strong, "Alexanders Crown", Sonoma, 2013		124
Opus One, Napa Valley, 2012		325

## Zinfandel

Seven Deadly Zins, Old Vine, Lodi, 2015	8	30
Brazin, Old Vine, Lodi, 2014	9	32
Sin Zin, Alexander Valley, 2013		38
Frank Family, Napa Valley, 2015		58

## Malbecs

	glass	bottle
Gascon, Malbec, Argentina, 2016	8	30
Pascual Toso Reserve, Argentina, 2015	10	36
Achaval Ferrer, Argentina, 2016		52

## Syrah Family

J. Lohr, South Ridge, Paso Robles, 2016	8	30
6th Sense, Lodi, 2015	9	32
Victor Hugo, Petite Sirah, Paso, Robles, 2016		39
Montes Folly, Apalta Valley, Chile, 2012		114

## Merlot

	glass	bottle
J. Lohr, Los Osos, Paso Robles, 2015	8	30
Chateau Ste. Michelle, Indian Wells, Colombia Valley, 2015	9	32
Napa Cellars, Oak Knoll District, Napa Valley, 2014	10	36
Markham, Napa Valley, 2014		41
Kendall Jackson, Vitners Reserve, Sonoma County, 2013		42
Emmolo, Napa Valley, 2015		52
Duckhorn, Napa Valley, 2014		78
Plumpjack, Napa Valley, 2015		83

## Pinot Noir

J. Lohr, Falcons Perch, Monterey County, 2016	8	30
Ron Rubin, Russian River Valley, 2016	9	34
Wild Horse, Central Coast, 2015	10	36
Erath, Dundee, Oregon, 2014		42
Pali, Bluffs, Russian River Valley, 2016		45
Coppola, Directors Cut, Russian River Valley, 2015		50
Stoller, JV Estate, Dundee Hills, 2015		62
Merry Edwards, Sonoma Coast, 2014		70
Domaine Serene, Evenstad Reserve, Oregon, 2014		90
Flowers, Sonoma Coast, Vintage 2015*		98

\*Vintage is subject to change

## Arizona Reds

Provisioner, Bonita Springs Vineyard, Arizona, 2016	8	30
Dos Cabezas, Red, Wilcox, 2014		33

## Other Reds

Niner Wine Estates, Red, Paso Robles, 2015	9	32
Ferrari Carano, Sienna, Sonoma County, 2014		35

## Ports

Dows, 20 Year Tawny Port, Portugal	12	
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## Beer

On Tap	Craft
Guinness	Ciderboys Hard Cider
Murphy's (Seasonal)	Deschutes Black Butte Porter
Stella Artois	Elysian Space Dust
Domestic	Four Peaks Golden Lager
Bud	Four Peaks Hop Knot IPA
Bud Light	Four Peaks Kilt Lifter
Coors	Lumberyard Flagstaff IPA
Coors Light	Mudshark Full Moon Belgian White Ale
Michelob Ultra	Prescott Brewing Co. IPA
Miller Light	Prescott Brewing Co. Liquid Amber
O'Douls	Sierra Nevada Pale Ale
Import	Stone Arrogant Bastard
Harp	Stone IPA
Heineken	Wasatch The Devastator Double Bock
Murphy's Irish Stout	Wasatch Hop Rising
Corona	Wasatch Polygamy Porter
Foster's	
Killians Irish Red	
Guinness Blonde	