

APPETIZERS

GF STEAK HOUSE SHRIMP COCKTAIL* 15/18/21

4, 6 OR 8 PIECE WITH FRESH HORSERADISH COCKTAIL SAUCE

PUB PRETZELS 7/13/19

1, 2 OR 3 SOFT BAKED PRETZELS WITH QUESO CHEESE AND **HOUSE MUSTARD**

FRIED GOAT CHEESE 6 FOR 12 / 12 FOR 20

BALSAMIC HONEY REDUCTION, ARUGULA, BACON CRISP

MUSHROOM MEDLEY 11

HORSERADISH CREAM SAUCE (SERVED FRIED OR GRILLED)

SWEET FRIED BISCUITS 9

TOSSED IN CINNAMON AND SUGAR WITH A SIDE OF APPLE BUTTER

HOUSE CHIPS & QUESO 8 WARM TORTILLAS, QUESO AND SALSA

DEVILED EGGS 12

BACON, MUSTARD JAM, SCALLIONS

LOADED POTATO SKINS 12

BACON, CHEDDAR, SCALLIONS, SALSA AND SOUR CREAM

ONE POUND SERVED WITH CARROTS AND CELERY

PUBHOUSE WINGS* 13

JUMBO WINGS SLOW ROASTED AND FRIED CRISPY TOSSED IN YOUR CHOICE OF A HOUSE SAUCE

CRAFT HOUSE WINGS* 14

FLASH FRIED AND CHAR GRILLED, TOSSED IN OUR SIGNATURE SWEET & SPICY BREAKER SAUCE AND SERVED OVER ONION STRINGS

BONELESS WINGS* 13

HOUSE CRUSTED. FRIED AND TOSSED IN YOUR CHOICE OF OUR **HOUSE SAUCES**

SAUCES:

HONEY BUFFALO / TERIYAKI / GARLIC PARMESAN / BBQ BOURBON GLAZE / SRIRACHA DRY RUB / LEMON PEPPER DRY RUB SIGNATURE BRAKER SAUCE (HOT)

BURGERS

SERVED WITH FRIES OR CRAFT HOUSE CHIPS

THE CRAFT CLASSIC* 15

1/2 LB. CHEESEBURGER ON A BRIOCHE BUN

SMOKED BBQ WHISKEY* 17

CHERRYWOOD SMOKED BACON, AGED CHEDDAR, FRIED ONION STRINGS, BBQ SAUCE

BARSTONER* 17

PEPPERED BACON, CHEDDAR, FRIED EGG, BOURBON GLAZE ON A BRIOCHE BUN

MURPHY FRISCO* 15

CHEDDAR AND SWISS, 1000 ISLAND ON GRILLED SOURDOUGH

CAJUN BACON HOT BURGER* 17

THICK CUT BACON, CAJUN SPICE, SECRET SAUCE, PEPPER JACK CHEESE ON A BRIOCHE BUN

BEYOND BURGER 16

PLANT BASED, MIXED GREENS AND TOMATO, PEPPER JACK,

HORSERADISH MAYONNAISE

GF GLUTEN FREE BUN 2.00 / DOUBLE BURGER 6 SUBSTITUTE CHICKEN BREAST 6

BEEF TENDERLOIN SLIDERS (3)* 18 ONION STRAWS AND HORSERADISH MAYONNAISE

CHEESE BURGER (3) \$16

CHEDDAR CHEESE

BEYOND BEEF (2) \$16 PEPPER JACK, GREENS, HORSEY MAYO

HONEY BUFFALO CHICKEN (3) \$16 **RANCH DIPPING SAUCE**

MARCH 2024

GF = GLUTEN FREE

CRAFT HOUSE THIN AND CRISPY CRUST 10" / 16"

GF GLUTEN FREE 10" CRUST \$3 / CAULIFLOWER 10" CRUST \$4

THE CRAFT* 18 / 22

MARINARA, FRESH MOZZARELLA, PEPPERONI, SAUSAGE, BACON

CRAFT VEGGIE 15/19

MARINARA, PEPPERS, ONION, SPINACH, MUSHROOM AND BALSAMIC DRIZZLE

BBQ WHISKEY CHICKEN* 18 / 22

BBQ SAUCE, CHICKEN, BACON, RED ONION

THAI CHICKEN* 17/22

CHICKEN, RED ONION, SHAVED CARROTS, CRUSHED PEANUTS, MOZZARELLA, THAI PEANUT SAUCE AND FRESH CILANTRO

TACO SEASONED GROUND BEEF, RED ONION, DICED TOMATO, JALAPEÑO. CHEDDAR CHESE, SHREDDED LETTUCE, BAJA RANCH DRIZZLE, SIDE OF SALSA

HOT BRAKER SUPREME* 18 / 22

BRAKER HOT SAUCE, PEPPERONI, SAUSAGE, BACON, RED ONION, MUSHROOM, PEPPERS, MOZZARELLA

MARGHERITA 15/19

ROASTED TOMATO, FRESH MOZZARELLA, BASIL, OLIVE OIL

CHEESE 13/17

MARINARA, FRESH MOZZARELLA

ADD CHICKEN* 6 ADD SALMON* 10 ADD STEAK TIPS* 10

GF FUJI APPLE SALAD 13

MIXED GREENS, CANDIED PECANS, GOAT CHEESE, APPLE, DRIED CHERRIES, **FUJI APPLE DRESSING**

ROASTED BEET SALAD 16

MIXED GREENS, ROASTED RED AND YELLOW BEETS, GOAT CHEESE, TOASTED ALMONDS, RASPBERRY VINAIGRETTE OR YOU MAY CHOOSE A DRESSING OF YOUR CHOICE

CRAFT HOUSE CLUB SALAD 16

TURKEY, HAM, BACON, CHEDDAR, HARD BOILED EGG, CUCUMBER, TOMATO AND OUR FRESH SALAD MIX AND CHOICE OF DRESSING

GF CRAFT HOUSE WEDGE 13

ICEBERG WEDGE, BLUE CHEESE CRUMBLES, ROMA TOMATOES, CRAFT BACON, WITH BLUE CHEESE DRESSING

CRAFT HOUSE TACO SALAD* 15

TACO BEEF, SHREDDED LETTUCE, CHEDDAR, TOMATO, ONION, JALAPENO, SERVED IN A TACO SHELL WITH A SIDE OF SALSA AND SOUR CREAM

CLASSIC CAESAR SALAD 12

WHOLE LEAF ROMAINE, FRESH PARMESAN CAESAR DRESSING

RANCH / FRENCH / THOUSAND ISLAND / CAESAR BLUE CHEESE / ITALIAN / HONEY MUSTARD / BALSAMIC VINAIGRETTE / RASPBERRY VINAIGRETTE APPLE DIJON VINAIGRETTE

SERVED WITH FRIES OR CRAFT HOUSE CHIPS

HOOSIER PORK TENDERLOIN*

CRISPY INDIANA PORK, LETTUCE, TOMATO, AND RED ONION ON A **BRIOCHE BUN**

CRAFT HOUSE GROUPER SANDWICH* 22 FIRM AND MILD! FRIED CRISPY, GRILLED OR BLACKENED UPON REQUEST

CLUB CROISSANT*

OVEN ROASTED TURKEY, HAM, CRISPY PEPPER BACON, CHEDDAR, SWISS. LETTUCE, TOMATO AND HOUSE HONEY DIJON TOASTED ON A CROISSANT

QQ GRILLED HAM & CHEESE PRETZEL* 15

HONEY HAM, PROVOLONE CHEESE, HOUSE DIJON ON A GRILLED PRETZEL BUN

BOURBON BACON MELT* 16

BOURBON GLAZED THICK CUT HOUSE BACON AND PROVOLONE CHEESE ON A GRILLED PRETZEL ROLL

PHILLY CHEESESTEAK* 20

SHAVED RIBEYE STEAK, PEPPERS, ONIONS, MUSHROOMS AND CHEESE

HONEY BUFFALO CHICKEN* 16

HOUSE CRUSTED CHICKEN, HONEY BUFFALO SAUCE, SHREDDED LETTUCE, ON A BRIOCHE BUN GRILLED UPON REQUEST.

○ PORTOBELLO MELT* 16

SAUTÉED PORTOBELLO MUSHROOM, PROVOLONE CHEESE, RED ONION AND TOMATO ON A PRETZEL BUN

Craft Food • Beers • Wines • Cocktails

SIGNATURE ENTREES

TERIYAKI CHICKEN BOWL* 20 SEARED CHICKEN, HOUSE FRIED RICE, BROCCOLI SUB STEAK TIPS 5

COUNTRY FRIED CHICKEN* 20
MASHED POTATOES, WHITE GRAVY AND GREEN BEANS

CRAFT HOUSE CHOP STEAK* 20

120Z HAND GROUND CHOPPED STEAK WITH CARMELIZED ONIONS,
DEMI GLAZE, GREEN BEANS AND FRIED POTATOES

CRAFT CHICKEN ALFREDO* 20

CREAMY HOUSEMADE ALFREDO, FRESH SPINACH, SUN DRIED TOMATOES, FRESH PARMESAN, GRILLED CHICKEN AND GARLIC TOAST



SIGNATURE STEAKS

HAND TRIMMED USDA ANGUS BEEF FROM HALPERNS' SERVED WITH CHOICE OF POTATO

160Z. BONE-IN KANSAS CITY STRIP 39 HOUSE SEASONING WITH CHEF'S BUTTER

10 OZ. NEW YORK STRIP* 25
TENDER AND FLAVORFUL

FILET MIGNON* 25 / 30
6 OR 8 OUNCE FILET OF ANGUS BEEF TENDERLOIN AND DEMI GLAZE

ANGUS RIBEYE* 29
12 OZ CHAR-GRILLED ANGUS RIBEYE AND CRAFT HERB BUTTER

STEAK TIPS OF BEEF TENDERLOIN* 22
SAUTÉED TIPS OF BEEF TENDERLOIN, BUTTERED MASHED
POTATOES, DEMI GLAZE AND ASPARAGUS

MAKE IT YOUR STEAK...

DEMI GLAZE 2
BLACK & BLUE 3
BOURBON GLAZE 3
GARLIC PEPPER CRUSTED 3

SAUTEED MUSHROOMS AND ONIONS 3

WESTERN STYLE ... BBQ & ONION STRINGS 4

BRAKER STYLE ... SRIRACHA DRY RUBBED & BRAKER SAUCE 4

SEAFOOD

FRESH GRILLED SALMON* 22

BOURBON GLAZED, HOUSE RICE, ASPARAGUS

BEER BATTERED FISH N CHIPS* 20
BEER BATTERED CANADIAN WALLEYE, SIDE WINDER FRIES,
HOUSE CREAMY COLESLAW

GOLDEN FRIED COCONUT SHRIMP* 22
WITH A RASPBERRY DIP, COLESLAW AND FRENCH FRIES

BLACKENED GROUPER 25

LOBSTER RAVIOLI 25

HOUSE RICE, ASPARAGUS, LEMON AND TARTAR



CRAFT SIDES 4

FRENCH FRIES / HOUSE CHIPS / SIDE SALAD / FRESH FRUIT BROCCOLI / CRAFT RICE / MASHED POTATOES

PREMIUM SIDES 5

SIDEWINDER FRIES / SWEET POTATO WAFFLE FRIES / CAJUN FRIES
TATER TOTS / BAKED POTATO / ASPARAGUS / CAESAR SALAD

FLORENTINE CREAM SAUCE, SUN DRIED TOMATO, FRESH PARMESAN

SOUPS

ALL SOUPS ARE HAND CRAFTED EACH DAY

FRENCH ONION 6

SERVED IN A CROCK TOPPED WITH MELTED SWISS AND MOZZARELLA AND HOMEMADE CROUTONS

GF CHILI 5/7

THICK AND HEARTY WITH CHEESE AND ONIONS

SOUP OF THE DAY 4/6



MURPHYS

STEAK HOUSE / PUB HOUSE / CRAFT HOUSE A FAMILY TRADITION SINCE 1950'S

A TRADITION OF QUALITY VALUE AND SERVICE HAS ALWAYS BEEN OUR FAMILY FOCUS. GET TO KNOW YOUR CUSTOMERS, EMBRACE THE COMMUNITY, AND TREAT YOUR EMPLOYEES LIKE FAMILY. WE HOPE YOU ENJOY OUR CRAFT HOUSE CONCEPT. WE TRULY APPRECIATE YOUR BUSINESS! WE'RE GLAD YOU ARE HERE, AND WE AWAIT YOUR RETURN!

7

8

The Stonebrakers

5

8

8

8

DESSERTS

BLACKBERRY COBBLER

CHOCOLATE CAKE

NY CHEESECAKE TOPPED WITH CHOICE OF: CHOCOLATE, CARAMEL OR RASPBERRY SUGAR CREAM PIE
CINN-A-PRETZEL

SWEET FRIED

HALF-BAKED COOKIE

BISCUITS

SKILLET ALA MODE

TIP THE KITCHEN \$5

KIDS 12 & UNDER

SERVED WITH A SIDE AND KIDS DRINK

PASTA WITH BUTTER
ALFREDO OR MARINARA
CHICKEN TENDERS*

MAC AND CHEESE
JR. CHEESEBURGER*

JR. CHEESEBURGER* 6
CHEESE PIZZA 6
GRILLED CHEESE 6

GRILLED CHEESE
KIDS STEAK TIPS*

6 KIDS SIDES

FRENCH FRIES
MASHED POTATOES

APPLE SAUCE FRESH FRUIT

JR. SALAD

*ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS INCREASES YOUR RISK OF FOODBORNE ILLNESS.

8

6

6

GF = GLUTEN FREE

WE SERVE COKE PRODUCTS

MURPHY'S CRAFT HOUSE IS AVAILABLE FOR ALL YOUR SPECIAL EVENT NEEDS. ON AND OFF SITE CATERING SERVICES AVAILABLE.

CARRY OUT HOTLINE 317-723-3085













STAY CONNECTED

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