





TOP YOUR STEAK WITH GARLIC SAUTÉED MUSHROOMS

OR BLUE CHEESE CRUMBLES 3

- FILET MIGNON 23/32
  6 OR 9 OUNCE FILET OF ANGUS BEEF TENDERLOIN & DEMI GLAZE
- CHAR-GRILLED RIBEYE 23 / 28
  8 OR 12 OUNCE CHAR-GRILLED RIBEYE & CHEF'S BUTTER
- NEW YORK STRIP 22

  10 OUNCE CHAR-GRILLED NEW YORK STRIP

#### SIGNATURE STYLE STEAK TOPPERS

SURF & TURF ... SAUTÉED SHRIMP 7
WESTERN STYLE ... BBQ & ONION RINGS 5
BRAKER ... DRY RUBBED & BRAKER SAUCE 4

★ HAND CUTTING STEAKS SINCE THE 1950'S

# **ENTREE'S**

SERVED WITH SOUP OR SALAD

- CHOPPED STEAK 20
- 120Z HAND GROUND STEAK TOPPED WITH CARAMELIZED ONIONS, DEMI GLAZE, GREEN BEANS & POTATO WEDGES
- BLACK & BLUE STEAK TIPS 20

BEEF TIPS CAJUN RUBBED TOPPED WITH
MELTED BLUE CHEESE CRUMBLES OVER RICE

• CABERNET PORTOBELLO MEDALLIONS 24

BEEF TENDERLOIN MEDALLIONS, PORTOBELLOS WITH A CABERNET SAUCE & MASHED POTATOES

COUNTRY FRIED CHICKEN 20

MASHED POTATOES, WHITE GRAVY & GREEN BEANS

#### PUBHOUSE TERIYAKI STIR-FRY 11

ADD PROTEIN: CHICKEN 6 / SHRIMP 7 / STEAK 10

OVER CITRUS RICE PILAF AND A SIDE OF STEAMED BROCCOLI

#### FETTUCCINE ALFREDO 14

ADD PROTEIN: CHICKEN 6 / SHRIMP 7 / STEAK 10

#### NORTH ATLANTIC SALMON 20

SEASONED AND TOPPED WITH CHEF'S BUTTER, SIDE OF CITRUS RICE

#### BEER BATTERED FISH & CHIPS 16

FRIED FILLET OF COD WITH COLESLAW AND PUBHOUSE FRENCH FRIES

#### **SEAFOOD OF THE DAY**

ASK YOUR SERVER FOR TODAY'S SPECIAL FEATURE

## **SIDES**

#### CRAFT SIDES 4

FRENCH FRIES / HOUSE CHIPS / BAKED POTATO /
SEASONAL VEGETABLE / HOUSE SALAD /
MASHED POTATOES / CITRUS RICE / BROCCOLI

#### PREMIUM SIDES 5

SWEET POTATO FRIES / CAJUN FRIES / GARLIC FRIES FRESH FRUIT / ASPARAGUS / CAESAR SALAD

## **DESSERTS**

F YOU DON'T HAVE ROOM... ORDER DESSERT TO GO!

CHOCOLATE FUDGE CAKE 7

BLACKBERRY COBBLER A LA MODE 6

COOKIE DOUGH DELIGHT 8

SUGAR CREAM PIE 5

NEW YORK STYLE CHEESECAKE 7

CHOICE OF: CHOCOLATE - CARAMEL - RASPBERRY

WEEKLY FEATURE WHATS NEW.. ASK YOUR SERVER



# MURPHYS

### **STEAK HOUSE / PUB HOUSE / CRAFT HOUSE**

A FAMILY TRADITION SINCE 1950'S

MURPHYS PUBHOUSE IS A CONCEPT DESIGNED BY CRAIG & RYAN STONEBRAKER. THE FAMILY HAS BEEN ENTRENCHED IN THE FOOD AND BEVERAGE BUSINESS IN INDIANAPOLIS, SINCE THE 1950'S. STARTING WITH THE HUDDLE RESTAURANTS CO-OWNED & OPERATED BY OUR GRANDFATHER, "ORVILLE"

OUR ORIGINAL MURPHYS STEAKHOUSE ON NORTH KEYSTONE, NOW MURPHYS AT FLYNNS ON 52ND & ALLISONVILLE RD, ALONG WITH MURPHYS PUBHOUSE NORTH & SOUTH, HAVE ALSO BEEN FAMILY OWNED & OPERATED SINCE 2011.

A TRADITION OF QUALITY VALUE & 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 PUBHOUSE CONCEPT. WE TRULY APPRECIATE YOUR BUSINESS! WE'RE GLAD YOU ARE HERE, AND WE AWAIT YOUR RETURN!

The Stonebrakers



CHECK OUT ALL OUR SPECIALS AND EVENTS POSTED DAILY ON OUR FACEBOOK PAGE WWW.FACEBOOK.COM/MURPHYSPUBHOUSE

KIDS 10 & UNDER SERVED WITH A SIDE & KIDS DRINK

CHICKEN TENDERS 7
MAC AND CHEESE 7
JR. CHEESEBURGER 7
CHEESE PIZZA 10" 8
GRILLED CHEESE 7
CORN DOG 7
KIDS STEAK TIPS 10



#### KIDS SIDES

FRENCH FRIES
MASHED POTATOES
APPLE SAUCE
FRESH FRUIT
JR. SALAD

KIDS SUNDAE \$1.50

WITH CHOCOLATE OR CARAMEL, WHIPPED CREAM & SPRINKLES

## **DRINKS**

STRAWS UPON REQUEST...TO BE MORE ECO FRIENDLY
FRESH BREWED ICED TEA / SWEET TEA / LEMONADE
COKE / DIET COKE / SPRITE / COKE ZERO /
MR. PIBB / ROOT BEER / FANTA ORANGE

### **SCAN FOR SPECIALS**



CRAFT COCKTAILS



DAILY SPECIALS



BEER - WINE BOURBON

 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 food borne illness.





