

SIGNATURE STEAKS

HAND TRIMMED WITH CHOICE OF POTATO AND SOUP OR SALAD

HAND CUTTING STEAKS SINCE THE 1950’S

- **FILET MIGNON 25 / 33**
6 OR 9 OUNCE FILET OF ANGUS BEEF TENDERLOIN & DEMI GLAZE
- **CHAR-GRILLED RIBEYE 24 / 29**
8 OR 12 OUNCE CHAR-GRILLED RIBEYE & CHEF’S BUTTER
- **NEW YORK STRIP 23 / 35**
10 OR 20 OUNCE CHAR-GRILLED NEW YORK STRIP

SIGNATURE STYLE STEAK TOPPERS

- SURF & TURF ... SAUTÉED SHRIMP 8**
- WESTERN STYLE ... BBQ & ONION RINGS 5**
- DRY RUBBED ... & BRAKER SAUCE 4**
- BLACK & BLUE ... BLUE CHEESE CRUMBLES 3**
- SAUTÉED MUSHROOMS ... 3**
- GARLIC PEPPER CRUSTED ... 3**
- BOURBON GLAZED ... 3**



FRIDAY & SATURDAY NIGHT

- HERB CRUSTED PRIME RIB 34**
12 OUNCE SLOW ROASTED PRIME RIB, AU JUS & HORSERADISH CREAM

ENTREE’S

ADD SOUP OR SALAD \$2

- **CHOPPED STEAK 19**
12OZ HAND GROUND STEAK TOPPED WITH CARAMELIZED ONIONS, DEMI GLAZE, GREEN BEANS & POTATO WEDGES
- **CABERNET PORTOBELLO MEDALLIONS 24**
BEEF TENDERLOIN MEDALLIONS, PORTOBELLOS WITH A CABERNET SAUCE & MASHED POTATOES

- COUNTRY FRIED CHICKEN 19**
MASHED POTATOES, WHITE GRAVY & GREEN BEANS

- PUBHOUSE TERIYAKI STIR-FRY 13**
ADD PROTEIN: CHICKEN 6 / SHRIMP 8 / STEAK 10
OVER CITRUS RICE PILAF AND A SIDE OF STEAMED BROCCOLI

- FETTUCCINE ALFREDO 13**
ADD PROTEIN: CHICKEN 6 / SHRIMP 8 / STEAK 10

- NORTH ATLANTIC SALMON 21**
SEASONED AND TOPPED WITH CHEF’S BUTTER, SIDE OF CITRUS RICE

- BEER BATTERED FISH & CHIPS 17**
FRIED FILLET OF COD WITH COLESLAW AND PUBHOUSE FRENCH FRIES

- HERB CRUSTED BARRAMUNDI 23**
PAN SEARED OR HERB CRUSTED, CITRUS RICE AND ASPARAGUS

SIDES

- CRAFT SIDES 4**
FRENCH FRIES / HOUSE CHIPS / BAKED POTATO / GREEN BEANS / HOUSE SALAD / COLE SLAW
MASHED POTATOES / CITRUS RICE / BROCCOLI

- PREMIUM SIDES 5**
SWEET POTATO FRIES / CAJUN FRIES / GARLIC FRIES
FRESH FRUIT / ASPARAGUS / CAESAR SALAD

DESSERTS

IF YOU DON'T HAVE ROOM... ORDER DESSERTS TO GO!

- CHOCOLATE FUDGE CAKE 7**
- BLACKBERRY COBBLER A LA MODE 6**
- COOKIE DOUGH DELIGHT 9**
- SUGAR CREAM PIE 5**
- NEW YORK STYLE CHEESECAKE 7**
CHOICE OF: CHOCOLATE - CARAMEL - RASPBERRY SAUCE

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

12 & UNDER

SERVED WITH A SIDE & KIDS DRINK

- | | |
|----------------------|----|
| CHICKEN TENDERS | 7 |
| MAC AND CHEESE | 7 |
| JR. CHEESEBURGER | 7 |
| GRILLED CHEESE | 7 |
| CORN DOG | 7 |
| KIDS STEAK TIPS | 10 |
| CHEESE PIZZA 10” | 8 |
| + NO SIDE WITH PIZZA | |

- KIDS SUNDAE \$2**
WITH CHOCOLATE OR CARAMEL, WHIPPED CREAM & SPRINKLES



KIDS SIDES

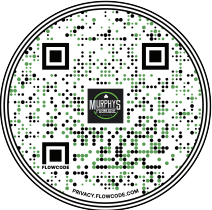
- FRENCH FRIES
- MASHED POTATOES
- APPLE SAUCE
- FRESH FRUIT
- JR. SALAD

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.