IGNATURE STEAK

HAND CUTTING STEAKS SINCE THE 1950'S

- FILET MIGNON 27/33 6 OR 9 OUNCE FILET OF ANGUS BEEF TENDERLOIN & DEMI GLAZE
- CHAR-GRILLED RIBEYE 26/31 8 OR 12 OUNCE CHAR-GRILLED RIBEYE & CHEF'S BUTTER
- NEW YORK STRIP 27/38 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

FIREBALL WHISKEY RIBS FULL 30 + HALF 25 BABY BACK RIBS WITH OUR FIREBALL WHISKEY BBQ SAUCE WITH FRENCH FRIES & COLE SLAW

- CHOPPED STEAK 19
- 120Z HAND GROUND STEAK TOPPED WITH CARAMELIZED ONIONS, DEMI GLAZE, GREEN BEANS & POTATO WEDGES
- CABERNET PORTOBELLO MEDALLIONS 26 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 19

FRIED FILLET OF COD WITH COLESLAW AND PUBHOUSE FRENCH FRIES

HERB CRUSTED BARRAMUNDI 23

PAN SEARED OR HERB CRUSTED, CITRUS RICE AND ASPARAGUS

CRAFT SIDES 4

FRENCH FRIES / HOUSE CHIPS / RAKED 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

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

CHOCOLATE FUDGE CAKE 7 BLACKBERRY COBBLER A LA MODE 6 COOKIE DOUGH DELIGHT SUGAR CREAM PIE 5

NEW YORK STYLE CHEESECAKE CHOICE OF: CHOCOLATE - CARAMEL - RASPBERRY SAUCE

SPECIAL FEATURE WHATS NEW.. ASK YOUR SERVER



STEAK · SEAFOOD · SPIRTS A FAMILY TRADITION SINCE 1950'S

MURPHYS PUBHOUSE IS A CONCEPT DESIGNED BY RYAN & CRAIG 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

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

KIDS SUNDAE \$2

+ NO SIDE WITH PIZZA

WITH CHOCOLATE OR CARAMEL, WHIPPED CREAM & SPRINKLES



KIDS SIDES **FRENCH FRIES MASHED POTATOES APPLE SAUCE FRESH FRUIT**

JR. SALAD

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



LEAVE US A **GOOGLE REVIEW**



MURPHYS WEBSITE **SPECIALS & RESERVATIONS**



MURPHYS FACEBOOK EVENTS & INFORMATION

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.



Steaks • Seafood • Spirits Burgers • Pizza • Wi

APPETIZERS

SHRIMP COCKTAIL 14 / 18 / 22

4, 6 OR 8 PIECE WITH FRESH HORSERADISH COCKTAIL SAUCE

SWEET CHILI CALAMARI 15

SWEET CHILI GLAZE WITH BELL PEPPERS AND SCALLIONS

PUB PRETZELS 7 / 13 / 19

1, 2 OR 3 PRETZELS WITH QUESO CHEESE OR PUBHOUSE MUSTARD

MOZZARELLA STICKS 9 / BUFFALO STICKS 12 SERVED WITH MARINARA / WITH HOMEMADE BLUE CHEESE

STACK-O-RINGS 10

TALL STACK OF CRISPY ONION RINGS WITH A SRIRACHA RANCH

PUB FRIED MUSHROOMS 10

HAND BREADED WITH HORSERADISH CREAM SAUCE

CHAR-GRILLED SALMON 14

GRILLED SALMON, TERIYAKI GLAZED OVER SAUTÉED VEGGIE BLEND

FRIED BISCUITS & APPLE BUTTER 9

TOSSED IN CINNAMON SUGAR WITH A SIDE OF APPLE BUTTER JAM

BUFFALO CHICKEN NACHOS 15

TORTILLA CHIPS WITH CHEDDAR, MOZZARELLA, BUFFALO CHICKEN, SHREDDED LETTUCE, TOMATO, RED ONION & HOMEMADE RANCH

LOADED POTATO SKINS 12

LOADED WITH SHREDDED CHEDDAR, BACON & CHIVES

CHIPS & SALSA 8

ADD QUESO CHEESE \$3 / CHILI QUESO \$5

PUBHOUSE WINGS 13

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

BONELESS WINGS 13

CHICKEN TENDER STRIPS, CHOICE OF BREADED OR GRILLED & TOSSED IN YOUR CHOICE OF SAUCE

SAUCES:

BRAKER (SWEET & SPICY) / BUFFALO (HOT OR MILD)

BOURBON GLAZE / CITRUS CHIPOTLE / TERIYAKI / GARLIC PARMESAN / NASHVILLE HOT / FIREBALL WHISKEY BBQ / SRIRACHA DRY RUB

MPH STYLE - SRIRACHA DRY RUBBED & A SIDE OF BRAKER SAUCE +2

PUBHOUSE THIN AND CRISPY CRUST 10" / 16"

THE SUPREME 19/24

PEPPERONI, SAUSAGE, MUSHROOM, GREEN PEPPER, RED ONION, BLACK OLIVES & MOZZARELLA

BUFFALO CHICKEN 17/21

BUFFALO SAUCE, CHICKEN, RED ONION, BACON, MOZZARELLA

BBQ CHICKEN 17/22

CHICKEN, BACON, RED ONION, MOZZARELLA & BBQ SAUCE

STEAKHOUSE 21/26

SHAVED STEAK, BACON, RED ONION, SMOKED GOUDA & MOZZARELLA

THAI CHICKEN 17/22

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

MEAT @ MURPHYS 19/24

PEPPERONI, SAUSAGE, BACON, HAM & MOZZARELLA CHEESE

VEGGIE 15/19

MUSHROOM, RED ONION, GREEN PEPPER, BLACK OLIVES TOMATO, BANANA PEPPER, SPINACH & MOZZARELLA

CHEESE 13/17

GLUTEN FREE CAULIFLOWER 10" CRUST 4

ALL SOUPS ARE HAND CRAFTED IN HOUSE EACH DAY

FRENCH ONION 6

SERVED IN A CROCK TOPPED WITH MELTED PROVOLONE & HOMEMADE CROUTONS

PUBHOUSE CHILI 5/8

THICK & HEARTY ADD \$1 SHREDDED CHEESE & ONION

SOUP OF THE DAY 4/6 (ADD A GRILLED CHEESE 5)

SERVED WITH FRIES OR HOMEMADE CHIPS

• PUB CLASSIC 14 / DOUBLE 19 LETTUCE, TOMATO, RED ONION ON A BRIOCHE BUN

WHISKEY BBQ BACON 17

HICKORY SMOKED BACON, AGED CHEDDAR, FIREBALL BBQ SAUCE ON A BRIOCHE BUN

BOURBON BLUE 18

BOURBON GLAZE, HICKORY SMOKED BACON, GUINNESS CARAMELIZED ONIONS & BLUE CHEESE ON A BRIOCHE BUN

 TERIYAKI SWISS ONION CRUNCH 17 FRIED ONION RINGS, SWISS CHEESE & TERIYAKI ON A BRIOCHE BUN

• PATTI MELT 16

CARAMELIZED ONIONS, SWISS CHEESE ON MARBLE RYE

ULTIMATE BURGER 19

SPLIT PATTY WITH FRIED EGG, BACON, TOMATO, SHREDDED LETTUCE PEPPER JACK CHEESE, SRIRACHA RANCH ON A BRIOCHE BUN

GLUTEN FREE BUN \$2 / PRETZEL BUN \$2 / SHREDDED LETTUCE NO BUN

& HORSERADISH MAYO ON A BRIOCHE BUN

 HOOSIER PORK TENDERLOIN 15 CRISPY INDIANA PORK, LETTUCE, TOMATO, RED ONION

SOUTHERN CRISPY FISH 15

FILLET OF COD, SHREDDED LETTUCE, SRIRACHA RANCH, ON A TOASTED HOAGIE BUN

GRILLED REUBEN 16

CORNED BEEF, SWISS, SAUERKRAUT, 1000 ISLAND, ON MARBLE RYE

TURKEY GOUDA PRETZEL 15

OVEN ROASTED TURKEY, HICKORY SMOKED BACON, GOUDA CHEESE, ON A PRETZEL BUN WITH A SIDE OF HOUSE HONEY DIJON

HAM & CHEESE PRETZEL 13

BAVARIAN HONEY HAM & PROVOLONE CHEESE ON A PANINI GRILLED PRETZEL ROLL & SIDE OF HOUSE HONEY DIJON

PUBHOUSE STEAK HOAGIE 17

SHAVED GRILLED STEAK, SAUTÉED PEPPERS, ONION & MUSHROOMS, MOZZARELLA, PROVOLONE ON A TOASTED HOAGIE BUN WITH AU JUS

PORTOBELLO MELT 13

GRILLED PORTOBELLO, TOMATO, RED ONION, PROVOLONE CHEESE, GRILLED ON MULTI-GRAIN BREAD & SIDE OF PARMESAN PORTO SAUCE

NASHVILLE HOT CHICKEN 15

CHICKEN BREAST, NASHVILLE HOT SAUCE, COLESLAW, SHREDDED LETTUCE AND PICKLES ON A BRIOCHE BUN

BLT 13

CRISPY BACON, LETTUCE, TOMATO, & MAYO ON TOASTED SOURDOUGH

PUB CLUB 16

TURKEY, HAM, CRISPY BACON, AMERICAN, SWISS, LETTUCE, TOMATO, & MAYO. PILED HIGH ON TOASTED SOURDOUGH

AVAILABLE GRILLED OR FRIED

ADD ON / CHICKEN 6 / SHRIMP 8 / SALMON 10 / STEAK TIPS 10

FUJI APPLE 13

MIXED GREENS, TOASTED PECANS, DICED APPLE, GOAT CHEESE, DRIED CHERRIES, CRUSHED BAGLE CHIPS AND FUJI APPLE VINAIGRETTE

BLACK N BLUE 10

MIXED GREENS, BACON, RED ONION, CHERRY TOMATOES, BLUE CHEESE CRUMBLES, AND OUR HOMEMADE BLUE CHEESE DRESSING

GARLIC PARMESAN CAESAR 10

CHOPPED ROMAINE, SHREDDED PARMESAN TOSSED IN CAESAR DRESSING & GARLIC CRUSTINI. PROTEIN TOSSED IN A GARLIC PARMESAN SAUCE

CLASSIC CHEF 15

TURKEY, HAM, BACON, CHEDDAR, EGG, DICED TOMATO, ON OUR FRESH SALAD MIX & CHOICE OF DRESSING

TACO SALAD 15

SEASONED BEEF, SHREDDED ICEBERG, CHEDDAR CHEESE, ONION, TOMATO, JALAPEÑOS & CRUSHED DORITOS, IN A FRIED TORTILLA SHELL SIDE OF SOUR CREAM AND SALSA

PUBHOUSE WEDGE 13

ICEBERG WEDGE, BLUE CHEESE CRUMBLES, BACON, TOMATO, AND OUR HOMEMADE BLUE CHEESE DRESSING

DRESSINGS RANCH / FRENCH / THOUSAND ISLAND / BLUE CHEESE / ITALIAN / HONEY MUSTARD BALSAMIC VINAIGRETTE / FUJI APPLE VINAIGRETTE / OIL & VINEGAR / CAESAR