MURPHS HIDEAWA2 MENT



Kitchen Hours:

Monday 12-8pm
Tuesday CLOSED
Wednesday 12-8pm
Thursday 12-8pm
Friday 12-9pm
Saturday 12-9pm
Sunday 12-8pm

710 Route 940
Pocono Lake, PA 18347
(570) 355-1266

Catering &
Private Parties
Available

$\underline{\mathcal{S}\mathcal{O}\mathcal{V}\mathcal{P}}$				T	Vinas	
HOME MADE SOUP DU JOUR	CUP	BOWL	Roma in	6 Wings	\$7.50	12 Wings \$12
Chef made soup of the day	<i>\$5</i>	<i>\$7</i>		Small \$7.		_
HOME MADE CHILI	CUP	BOWL	Boneless	Siliali \$7.	.30	Large <i>\$12</i>
Topped with Melted cheddar cheese	-	<i>\$7</i>			OF SAUC	
CROCK OF FRENCH ONION SOUP \$6			Mild— Bourbon Raspberry— Hot— Mc Hales— BBQ Mandarin Sweet Chili—Mango habanera— Ginger Sesame			
<u>Starters</u>					_	era— Ginger Sesame ey Garlic— Hot Garlic
ONION RINGS		<i>\$7</i>	man canat	_	ry Rubs	ly darne Thot darne
Crispy batter dipped onions paired with ranch dipping			Lemon pepper - Bourbon Brown Sugar-Old Bay- Cajun-			
sauce		4_		Lime	Margarita	
FRIED PIEROGIES		\$7				
Potato stuffed pockets topped with fi onions served with sour cream	resn grille	ea				Co-
CRISPY RICE BALLS		ćo				
CRISPY RICE BALLS \$9 Risotto balls stuffed with beef , cheese and peas						
served in a puddle of tomato basil sa	•	15	25			
MOZZARELLA STICKS		<i>\$9</i>		S	alads	
Beer Battered mozzarella cheese stici	ks paired	•	HOUSE SALA	D <u>~</u>		\$6
fresh homemade Tomato basil dippin	ng sauce				matoes, red c	onions , shredded cheese
POTSTICKERS		<i>\$9</i>			l chicken \$11	- steak or shrimp \$15
Chicken and lemongrass stuffed dumplings drizzled with			PEACH TREE			\$13
a sweet chili sesame glaze and Balsamic glaze			Feta cheese topped			d onions, croutons and k or shrimp \$15
SPINACH ARTICHOKE AND TOM		-	CEASAR SALA			\$8
Creamy dip accented with fresh tomato, parmesan and					nesan cheese.	عود and Caesar dressing on
celery, paired with homemade Toast points			the side with choic			
STUFFED EGGPLANT ROLLATINI \$10 Thin battered eggplant stuffed with ricotta cheese			CAJUN CHOP			•
mozzarella cheese & baked in a fresh			Mixed greens with croutons and chop			oer jack cheese, bacon, Caiun dressina
		640	BLU MARBLE		Samon With	\$15
FRESH MOZZARELLA CAPRESE \$10 Fresh mozzarella layered with Prosciutto, tomatoes, red onion and roasted red peppers, drizzled with a			Harvest mix lettuce	e with tomato		routons and fresh
			blue Cheese crumb	ole topped wit	h Seasoned gi	rilled Steak
Balsamic basil glaze				KIDS	MEN	$\underline{\mathcal{U}}$
JUMBO SEAFOOD STUFFED CLA	AMS	\$11	GRILLED CHEE	·CF /FF 67	04AC ANI	O CHEESE \$7
Clams stuffed with Shrimp, Scallops (•	CHICKEN FING			GER/FF \$8
a parmesan and herb crumb topping	1		CHEESE BURG			PARM/SPAG \$9
CLAMS OR MUSSELS		\$12	FRIED SHRIMF	•		EATBALLS \$8
Cooked to perfection in choice of gar	rlic wine,	•				
marinara, posillipo or just steamed v	vith garli	c bread		Y O	<u>B FRIE</u>	<u> </u>
KEY LARGO SHRIMP		\$11	CAJUN FRIES	·	0 50156	\$5
Coconut coated shrimp paired with o	our pinea _l	ople	WAFFLE SWE			<i>\$7</i>
jalapeno sauce			OLD BAY FRIE TEXAS FRIES	:S WIIH K	ANCH	\$5 \$8
SHRIMP COCKTAIL		\$10		asoned beef, me	elted cheddar, l	90 bacon and sour cream
Chilled Shrimp served with a spicy co	cktail sau	ıce	PIZZA FRIES	•	ŕ	<i>\$7</i>
FRIED CALAMARI		\$11	Fries topped with ou	r homemade m	arinara & melto	
Seasoned flour dredged calamari ser	ved with	our	CHILI CHEESE	FRIES		<i>\$7</i>
homemade tomato and basil sauce			Fries topped with ho	memade chili a	nd melted chee	
NACHO SUPREME		<i>\$11</i>	DISCO FRIES Fries topped with gra	avv and molted	American chec	\$7
Fresh seasoned beef, onions, tomato	es, jalape	eños,				
homemade cheese sauce, lettuce, so	ur cream	& salsa		<u> MAC H.</u>	<u>IDEAW</u>	<u>AY</u>
SEARED CRABBY CAKES		<i>\$13</i>	BUFFALO MA			\$11
Seared hand packed crab cakes serve	ed with a	chipotle	Mac & Cheese t blue cheese cru			
remoulade sauce			CHILI MAC	and a	WILLI	\$10
IRISH CROQUETTES		\$5	Mac & Cheese l	ayered with	our homer	
Hand rolled mashed potato balls blended with bacon, caramelized onions, cheddar and a little cabbage.			CAJUN FIRE S	SHRIMP I	MAC	<i>\$13</i>
Served with a little gravy and homen		9	Mac & Cheese v	vith Seared	seasoned s	hrimp, spinach,
			tomatoes, jalap	reno s una L	ucon bits	642

\$12

VEGAN AND SPECIAL DIET OPTIONS AVAILABLE

Mac & Cheese blended with Black Forest ham and broccoli

PLEASE ASK YOUR SERVER

Take Out, Gift Certificates & Catering Available HAM & CHEESE MAC



HAND PACKED BLACK ANGUS



Hand packed Black Angus burger on a toasted Brioche Roll with lettuce, tomato, onion and mayonnaise.

MUSHROOM SWISS BURGER

CALI CHICKEN SANDWICH

Grilled chicken breast or Homestyle Chicken on a toasted Brioche Roll with lettuce, tomato, red onion & mayonnaise.

RUBEN SANDWICH

Grilled corned beef or Turkey on Marble Rye bread with sauerkraut, Swiss cheese & Russian dressing

CRISPY FISH SANDWICH

\$11

Beer Battered cod loins on a toasted Brioche roll with lettuce, tomato, red onion & tartar sauce

CHICKEN PARMESAN HERO

Hand breaded crispy chicken topped with our homemade marinara & mozzarella cheese

TRADTIONAL SAUSAGE & PEPPERS \$11 A blend of sausage peppers and onions topped with provolone

EGGPLANT PARMSEAN HERO

Layered eggplant baked with marinara sauce and topped with parmesan and mozzarella cheese

\$10 MOM'S MEATBALL PARM HERO

Homemade meatballs simmered in our tomato sauce topped with melted mozzarella cheese

\$12

HUNGRY MAN BEEF SANDWICH Slow cooked pulled short Ribs, bacon, onions, cheddar and gravy on grilled Texas toast

COLD ITALIANHam, Prosciutto, Genoa salami, pepperoni, provolone, fresh mozzarella, lettuce, tomato, onions, roasted peppers and zesty Italian dressing

VEAL PARMESAN HERO

\$11

Hand breaded crispy veal topped with our homemade marinara sauce and mozzarella cheese

WRAPS-PANINIS

GRILLED VEGGIE WRAP

\$9

Grilled peppers, onions, mushrooms, tomatoes, roasted red peppers and spinach with mozzarella cheese

CHICKEN CAESEAR WRAP

\$10

Chicken with romaine lettuce, Caesar dressing & shredded parmesan \$11

CRISPY CHICKEN CAPRESE WRAP Crispy chicken topped with fresh mozzarella, tomatoes, spinach

and roasted peppers with a balsamic basil glaze

SHRIMP PO' BOY WRAP

\$12

Battered shrimp, tomatoes, Pepper jack cheese, chipotle mayo sauce and coleslaw

TURKEY BACON SWISS PANINI \$11 Sliced turkey breast, bacon, Swiss cheese and thousand island dressing

THE NEOPALITAN PANINI

Ham, salami, pepperoni, spinach, sliced tomatoes and provolone with a basil balsamic drizzle

CHICKEN CORDON BLEU PANINI *\$12* Sliced Crispy Chicken breast, Ham, Swiss cheese and Honey Mustard dressing



IF YOU'RE HAPPY WITH OUR FOOD AND SERVICE TELL YOUR FRIENDS!

IF WE'RE NOT UP TO YOUR EXPECTATIONS TELL MIKE or BIANCA!

\$13

Hand packed Black Angus burger on a toasted Brioche Roll with Swiss cheese, sautéed mushrooms, spinach, tomato and onions.

CAJUN BLEU BURGER

Cajun seasoned hand packed Black Angus burger on a toasted Brioche Roll with burger topped with lettuce, onion, tomato and blue cheese crumbles.

FIRE JACK BURGER

\$13

Hand packed Black Angus burger on a toasted Brioche Roll with Pepper Jack cheese topped with sautéed mushrooms & onions.

COWBOY BURGER

Hand packed Black Angus burger on a toasted Brioche Roll with BBQ sauce, Onion rings, cheddar cheese & bacon on Texas toast.

Make it a double Angus Burger for \$6 more

LEAN BURGER

\$11

Homemade Seasoned turkey burger with lettuce, tomato, red onion & mayo

"BEYOND" PLANT-BASED BURGER

\$11

Vegan, plant based patty served with lettuce, tomato and red onion

CHEESESTEAKS

THE GREEK CHEESESTEAK

\$12

Shaved steak sautéed spinach and feta cheese with seasoned mayo \$12

GUIDO'S CHEESESTEAK Shaved steak with sautéed peppers & onions

topped with provolone cheese and marinara

CHILI CHEESESTEAK Shaved steak homemade chili and melted cheddar cheese

\$12

SMOKEHOUSE STEAK

Shaved steak melted cheddar & bacon with BBQ sauce

\$12

\$12

CALI CHEESESTEAK Shaved steak with lettuce, tomato, mayo and red onion

PHILADELPHIA CHICKEN CHEESESTEAK

\$12

Seasoned chicken chunks with sautéed peppers, onions, mushrooms and mozzarella

\$12 BUFFALO CHICKEN CHEESESTEAK Seasoned chicken chunks with house buffalo sauce, onions and blue cheese Crumbles

> All Sandwiches/Burgers/Wraps/Paninis and **Cheesesteaks come with French Fries**

Gluten-free bread available - ADD \$2.00**

ADILLAS

VEGGIE

\$9

Cheese quesadilla with grilled peppers, onions, mushrooms, tomatoes & spinach

CHICKEN

\$11

Cheese quesadilla with Seasoned chicken CHEESESTEAK

\$11

Grilled shaved steak with mushrooms & onion, peppers

BUFFALO CHICKEN

\$11

Cheese quesadilla with Seasoned chicken in our own buffalo hot sauce with blue cheese crumbles

CHICKEN BACON RANCH

\$11

Cheese quesadilla with Seasoned chicken, bacon and ranch dressing

SHRIMP

\$13

Cheese quesadilla with battered shrimp, spinach and tomatoes **COWBOY** \$13

Cheese quesadilla with pulled slow cooked short ribs, onions, bacon and barbeque sauce.

> * Consuming raw or undercooked meats, poultry, seafood, shell fish or eggs may increase your risk of food borne illness ** All gluten-free items are prepared in and served from a shared kitchen



MURPH'S AT NIGHT

<u>BUTCHER'S BLOCK</u>	
SH FILET MIGNON	\$32.99

Seasoning rubbed Filet Mignon served over a medley of Irish Bangers, potatoes, broccoli and onions.

PEPPERCORN STRIP STEAK \$27.99

Strip Steak covered in a creamy peppercorn sauce with sauteed mushrooms and onions, served with your choice of starch and a fresh vegetable medley.

ROSEMARY RUBBED LAMB CHOP'S \$22
Grilled lamb served with seared vegetables and garlic mash drizzled with aged balsamic

FRENCHED CENTER CUT PORK CHOP \$18
Seared seasoned chop smothered with sweet cherry pepper and caramelized onions choice of starch

SLOW COOKED BBQ RIBS 1/2 RACK \$18 FULL \$23 Choice of BBQ or Bourbon brown sugar rub with a choice of starch and vegetables

SLOW COOKED POT ROAST
Served with garlic mashed potatoes and vegetables

DOCK SIDE SEAFOOD

SHRIMP SCAMPI HIDEAWAY
Seasoned Shrimp tossed with garlic butter, grilled tomatoes and broccoli in a wine sauce
\$18\$

SCALLOPS ROCKAFELLER \$19
Seasoned Scallops topped with a homemade cheese garlic cream wilted spinach and toasted parmesan crumbs
STILEED SUSTICES OF THE PROPERTY OF THE PROPE

STUFFED FILET OF FISHStuffed with seasoned Crab topped with a garlic wine reduction

\$17

CAJUN LEMON LIME SALMONSeasoned with Murph's lemon lime Cajun spice, drizzled with spicy chipotle sauce and a balsamic glaze

FISH -N- CHIP
Guinness Beer Battered Crispy Cod Served with
Old Bay Fries
\$16

SHIPWRECK PLATTERBaked shrimp, scallops, seafood stuffed white fish filet, and salmon.

\$23

FISHERMANS FEAST \$23

Sautéed clams, mussels, scallops, calamari and shrimp served in a garlic white wine sauce or red sauce over linguine.

TRADITIONAL LINGUINE & CLAMS

Sautéed clams served in a garlic white wine sauce or red sauce

<u>BAKED</u>

PARMESAN

Baked with homemade marinara and mozzarella

Chicken Parmesan \$16

Veal Parmesan \$21

Shrimp Parmesan \$18

Eggplant Parmesan \$14





MURPHS PASTA

TRADITIONAL PENNE ALLA VODKA

\$12

Rendered prosciutto, onions and tomatoes in a pink vodka cream sauce

TORTELINI ALFREDO

\$16

Our homemade creamy parmesan sauce blended with chopped chicken cutlet, bacon, peas and onions.

GARLIC PARMESAN CAVATAPPI \$16
Served with grilled chicken, sundried tomatoes and

broccoli in a parmesan garlic wine sauce.

TREE HUGGER TORTELINI

\$15

TREE HUGGER TORTELINI \$1: Served with spinach, mushrooms, tomatoes, broccoli and onions in a creamy alfredo sauce.

PASTA & MEATBALLS

\$14

Choice of pasta served with homemade meatballs and marinara.



<u>CHEFS DELIGHTS</u>

TRADITIONAL SHEPARDS PIE

\$16

Simmered Beef, Pork and Lamb stew topped with Mashed Potatoes and Toasted Cheddar Cheese

CHICKEN MURPHY

\$18

Chicken tossed with hot peppers, potato chunks, onions and our homemade marinara served over a bed of saffron rice pilaf

CHICKEN MARSALA

\$17

Chicken sauteed to perfection in a marsala wine sauce with mushrooms and onions paired with potato wedges.

BANGERS & MASH

\$16

Irish Banger sausage on a mound of mashed potatoes, paired with a mushroom whiskey gravy and a mixed vegetables medley.

\$16