

Murphy's Grill

The local choice for a great dining experience

www.murphysgrillboulder.com

Appetizers

Italian Stuffed Mushrooms

Button mushrooms stuffed with Italian sausage, parmesan and cream cheese baked to perfection. Served with Murphy's own marinara sauce. 8.50

Crab Cakes

Two healthy sized fresh crab cakes lightly sautéed and served with an Asian inspired chili-sake sauce and mixed greens. 9.50

Potato Skins

Hollowed out baked potato skins fried and topped with melted cheddar-jack cheese and diced green onions. Served with sour cream and picante.

7.50 Add bacon 1.50

Greek Quesadilla

A large flour tortilla topped with fresh tomatoes, red onion, kalamata olives, spinach and melted feta cheese. Served with creamy cucumber-dill sauce. 7.50

Monster Nachos

Multi-color tortilla chips topped with vegetarian refried beans, melted cheddar-jack cheese, fresh tomatoes, green chiles, and jalapeños. 7.95

Sour cream and guacamole, 95¢ each.

With ground beef or chicken, add 3.50

Beer Battered Onion Rings

Beer battered and fried golden brown, served with ranch dressing. 5.50

Coconut Shrimp

Coconut breaded butterfly shrimp deep-fried and served with a tangy apricot dipping sauce. 8.50

Chicken Quesadilla

A large flour tortilla topped with marinated charbroiled chicken, fresh pico de gallo and cheddar-jack cheese. 8.25

Hot Wings

Spicy chicken wings served with Murphy's North Carolina Hot Wing Sauce. You can choose hot or extra hot. 8.95

Mini Burrito

Mexican spiced ground beef and refried beans folded in a flour tortilla. Topped with green salsa and cheese. 5.50

Spinach and Artichoke Dip

Back by popular demand! Blended spinach, sour cream, artichokes, jalapenos and cream cheese. Served focaccia bread, carrots and celery. 8.25

Salads**Salad dressings:**

Soy-honey, chive-tarragon, blue cheese, ranch, basil-pesto, Italian vinaigrette, 1000 island, honey mustard. All salads (except house dinner salad) served with a light wheat roll.

Wasabi Salmon Salad

Seared Atlantic salmon filet crusted with dried wasabi green peas over fresh salad greens with peppers, cucumber, tomato, onion and carrots tossed in a teriyaki ginger dressing. 10.50

Asian Chicken Salad

Grilled chicken, water chestnuts, chopped lettuce, cabbage, scallions, red peppers and carrots. Tossed with a tangy Oriental sesame dressing and topped with almonds and sugared wonton strips. 10.25

Gorgonzola Chicken Salad

Lightly spiced chicken breast over mixed salad greens with crumbled gorgonzola cheese, beets, avocado, red onion and smoked bacon. Served with your choice of dressing. 10.50

House Dinner Salad

Fresh salad greens with carrots, tomatoes, cucumbers, onions and toasted croutons. 4.25

Fiesta Steak Salad

Lightly seasoned grilled sirloin over fresh salad greens with avocado and red pepper. Topped with crumbled feta cheese, fried corn tortilla strips and green onion. Served with a tangy chipotle dressing. 10.95

Greek Salad

Mixed salad greens topped with cucumbers, tomatoes, bermuda onion, feta cheese and kalamata olives. Served with a side of balsamic-tomato vinaigrette. 8.25

Caesar Salad

Chopped romaine lettuce, fresh parmesan cheese, tomatoes, cracked black pepper, and homemade buttered croutons tossed in an olive oil-anchovy dressing. 8.25

Add to any salad: Steak 4.25, Chicken 3.50, shrimp 3.50 Portabella mushroom or Tofu 2.95

Soup of the Day

A new homemade soup made fresh daily. 5.50/bowl and 3.50/cup

Sandwiches

All burgers and sandwiches are served with a choice of French fries or fresh salad. Substitute caesar salad or onion rings for just \$1.25 more.

Murphy Burger

An American classic. You **choose** either a USDA choice natural beef or healthy buffalo patty with lettuce, tomato, onion and pickles on a toasted Kaiser roll.

Beef 8.95, Buffalo 10.25 Add cheese 95¢

Deluxe BBQ Burger

Wisconsin cheddar cheese, smoked bacon, tangy BBQ sauce and crisp onions rings.

Beef 10.25 Buffalo 11.50

Mushroom & Onion Burger

Melted Swiss cheese topped with sauteed mushrooms and onions.

Beef 10.25 Buffalo 11.50

Blue Moom Burger

Melted Gorgonzola blue cheese crumbles and fresh avocado slices.

Beef 10.25 Buffalo 11.50

Garden Burger

Vegetables and whole grains blended together in a meatless patty. Choose from the

burger styles listed above. 8.50

Salmon BLT Club

Grilled Atlantic salmon topped with smoked bacon, lettuce, tomato and chipotle-mayo on toasted focaccia bread. 10.25

Hot Ham & Swiss

Pit smoked ham piled high on a toasted French club roll, with melted Swiss cheese, grilled onions and dijonnaise sauce. 9.25

Tuscan Smoked Turkey Sandwich

Deli sliced smoked turkey topped with fresh spinach, sliced avocado, provolone cheese and roasted red pepper mayo on toasted focaccia bread. 9.25

Mr. Bob's Steak Sandwich

USDA choice beef sirloin grilled and served on garlic bread with tomato and fresh béarnaise sauce. 10.50

Traditional Greek Gyro

Sliced Mediterranean seasoned lamb and beef stuffed in a warm pita with tomatoes, onions, lettuce, cucumber, feta cheese and cucumber-dill sauce. 9.25

Grilled Portobella

Grilled marinated Portobella mushroom served on toasted bread with roasted red pepper, mozzarella, spinach and sun-dried tomato pesto. 8.50

Reuben Sandwich

Juicy corned beef or smoked turkey, sauerkraut, Swiss cheese and Russian dressing all piled high on toasted marble rye. 9.25

Philly Cheese Steak Sandwich

Thinly sliced beef piled high on a toasted French baguette with sauteed peppers, onions and melted Provolone cheese. 9.25

Poblano Chicken Sandwich

Marinated chicken breast topped with roasted poblano chiles, tomato, melted jack cheese and mild chipotle spread.
Served on toasted bread. 9.50

Entrées

Vegetable and Cashew Stir-Fry

Broccoli, red bell pepper, green beans, snow peas, red chiles, zucchini and onion sautéed in peanut oil with garlic, basil, and black pepper. Topped with cashews over jasmine rice and served with a dinner roll. 9.95 Add tofu 2.95

BBQ Baby Back Ribs

Danish Baby Back Ribs slowly cooked in our own BBQ sauce and finished off on the grill. Served with coleslaw and your choice of golden fries or mashed potatoes. 17.25

Pasta a la Murphy

Fresh mild chiles, monterey jack cheese and red pepper cream sauce tossed with char broiled chicken, sautéed shrimp and spaghetti. Served with garlic bread. 13.95

Flat Iron Steak with Gorgonzola Butter

Grilled USDA choice flat iron steak topped with a warmed gorgonzola butter chip. Served with steamed vegetables, dinner roll and mashed potatoes. 16.25

Chicken Marsala

Lightly seasoned floured chicken breast sautéed and topped with a porcini mushroom and shallot Marsala wine sauce. Served with mashed potatoes, steamed vegetables and garlic bread. 13.95

Favorites

Fish and Chips

Beer battered cod fillets deep fried and served over seasoned French fries with fresh coleslaw and lemon-caper tartar sauce. 10.25

Chicken Chimichanga

Fresh roasted chicken, chiles and jack cheese stuffed in a flour tortilla then deep-fried. Topped with green salsa, cheddar-jack cheese and guacamole. Served with black beans. 10.25

Murphy's Burrito

Charbroiled chicken or ground beef with all the burrito fixin's, in a flour tortilla topped with sour cream, cheddar-jack cheese, and green salsa. 10.25

Vegetable black bean burrito 9.25

Chicken Finger Platter

Murphy's chicken fingers served on a bed of French fries and comes with your choice of BBQ sauce or Honey Mustard for dipping. 9.25

Country Fried Steak

Sirloin cubed steak cooked Texas style, with steamed vegetables, mashed potatoes and dinner roll. 10.95

Fresh Turkey Platter

Roasted turkey breast served with steamed vegetables, cranberry sauce, mashed potatoes and turkey gravy and dinner roll. 10.95

Homemade Meatloaf & Mashers

A mixture of beef and pork with spices. Served with real mashed potatoes, country gravy, steamed vegetables and dinner roll. 10.95

Ultimate Spaghetti

Steaming hot spaghetti topped with our own marinara sauce, melted jack and parmesan cheese. With toasted garlic bread. 9.25 Add meatballs 3.50

Desserts

“The Smallest Dessert In Town”

You deserve it and it's so small.

Chocolate cream cheese brownie

with French vanilla ice cream. .99

Cookies and Cream Mud Pie

Super whipped cookies and cream ice cream sandwiched between a crushed almond and Oreo cookie crust. 5.50

Fresh Carrot Cake

Painstakingly hard to make, but oh so worth it! Double layered carrot cake with lemon-maple cream cheese icing. 5.50

Apple Crunch Pie

Baked the old fashioned way with plenty of cinnamon, nutmeg and granny smith apples. Served with French Vanilla ice cream. 5.95

Root Beer Float

An American classic with rich, creamy vanilla ice cream and Thomas Kemper® Draft Brewed Root Beer. 5.25

BEER

Beer on Tap

Guinness Stout

Fat Tire

O'dell Five Barrel

Labatt Blue

Budweiser

Coors Light

Rotating Draft Selections

Ask your server about
our seasonal tap beers!

Microbrews

12 oz. Bottled

Avalanche Amber

Avery Ellie's Brown

Blue Moon Belgian White

Bridgeport ESB

Black Jack Porter

O'dell 90 Shilling

Oskar Blues Dale's Pale

Samuel Adams

Sawtooth Ale

Sierra Nevada Pale

Sunshine Wheat

Imported Beer

12 oz. Bottled

Amstel Light

Bass

Beck's

Corona

Foster's

Heineken

Negra Modelo

Newcastle

Paulaner Pils

Tecate

Domestic Beer

Bottled

Budweiser

Bud Light

Coors Light

Coors Original
Michelob Ultra
MGD
Miller Lite
Rolling Rock

Non-alcoholic Beer

Kaliber
O'Doul's

WINE LIST

By The Glass

Montevina White Zinfandel (California) \$4.25
Reserve St. Martin Chardonnay (Languedoc, France) \$4.25
Hess Select Chardonnay (California) \$7.00
Joel Gott Sauvignon Blanc (California) \$7.00
Zenato Pinot Grigio (Veneto, Italy) \$7.95
Tortoise Creek Cab-Merlot (Languedoc, France) \$4.25
Rosemount Cab-Shiraz (SE Australia) \$6.95
Yalumba Merlot (Barossa, Australia) \$6.75
Alberti 154 Malbec (Argentina) \$7.00
Paringa Shiraz (Australia) \$6.50
Rosenblum Vintners Cuvee Zinfandel (California) \$7.75
Lockwood Cabernet Sauvignon (Monterey, CA) \$7.50

By The Bottle

White

Zardetto Prosecco, Sparkling (Italy) \$21.00
St. Supery Sauvignon Blanc (Napa, California) \$33.00
Hugel Riesling (Alsace, France) \$34.00

Frei Brothers Chardonnay (California) \$31.00

Bethel Heights Pinot Gris (Willamette, Oregon) \$27.00

Casa Lapostolle Cuvee Chardonnay (Chile) \$38.00

Whitehall Lane Sauvignon Blanc (Napa, California) \$30.00

Chateau Souverain Chardonnay (Sonoma, California) \$28.00

Red

Hayman and Hill Pinot Noir (Santa Lucia, CA) \$27.00

Tre Donne Dolcetto d'Alba (Piedmont, Italy) \$39.00

Sierra Cantabria Rioja (Rioja, Spain) \$34.00

Frescobaldi Castiglioni Chianti (Tuscany, Italy) \$23.00

Masi Valpolicella (Veneto, Italy) \$31.00

Kunde Merlot (Sonoma, California) \$28.00

Fairview Goats do Roam (Grenache, S. Africa) \$20.00

Penny's Hill "Red Dot" Shiraz (Australia) \$35.00

Yalumba "Bush Vines" Grenache (Barossa, Australia) \$29.00

Chateau Ste. Michelle "Indian Wells" Merlot (Columbia, WA) \$35.00

Falesco Vitiano (Sangiovese/Merlot-Umbria, Italy) \$21.00

Elk Cove Pinot Noir (Willamette, Oregon) \$45.00

Sebastiani Cabernet Sauvignon (Sonoma, California) \$26.00

Rosenblum North Coast Appellation Zinfandel (California) \$35.00

Wente Syrah (California) \$31.00

Louis M. Martini Cabernet Sauvignon (Sonoma, CA) \$32.00

Robert Mondavi Cabernet Sauvignon (Napa, California) \$43.00

Martino Malbec (Mendoza, Argentina) \$37.00

Green Point Shiraz (Victoria, Australia) \$45.00

Specials

Tuesday

\$1.00 off

Wines by the Galss

Wednesday

\$1.00 off

Pints of Guinness

Irish Whiskey

Car Bombs

Thursday

\$2.00 off

Pitchers of Beer

Table side Magic Night

Friday

Prime Rib Special

\$6 Top Shelf Martinis

Saturday

Prime Rib Special

\$5 Top Shelf Margaritas

\$10 off Bottles of Wine

With purchase of two entrées

Sunday

Local's favorite brunch

\$2.75 Bloody Marys

11 AM to 2 PM

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