

Murphin Ridge Inn
~ Spring 2010 ~

Spring is nature's way of saying, "Let's Party!" - Robin Williams

Begin your dinner with Chef Joanne's Carrot-Potato Soup and Spring Salad of Arugula, Radish, Kalamata Olives and Bleu Cheese tossed with Lemon-infused Extra Virgin Olive Oil.

All meals served with Homemade Bread and Sweet Butter.

Rustic Chicken	\$ 28.00
Seared Chicken Breast with Artichokes and Orange Orzo finished with Salsa Verde.	
Murphin Freshest Catch Ever	\$ 32.00
Filet of Wild Chinook Salmon served over a Cucumber Rhubarb Salad and finished with Garlic Yogurt	
Will's Harvest	\$ 25.00
A classic combination of rice and peas. Creamy risotto with Young Peas, Fresh Goat Cheese, Herbs and Lemon Zest.	
Wheat Ridge Pork	\$ 30.00
8 oz. Roasted Pork Loin with a Tomato – Fennel Ragu and Country Grits.	
Red Dog's Favorite Steak	Market Price
Hand-Cut Chef's Choice of Steak with Creamy Spinach served on a bed of Cannellini Beans with Tomato, Bacon and Fresh Herbs.	
Soup and Salad Supper	\$ 18.00
When you want a little less, ask your server about our soup and salad supper, an entrée salad with chicken or fish.	

Because we utilize the freshest of ingredients, your server will keep you up to date with any of Chef Joanne's choices of the day.

We care about our food and environment.
We have a seasonal kitchen and, when possible, use local ingredients.