



The Water Hole Restaurant

Circa 1854

100 Murphy Creek Road
Murphy, OR • 862-7190
Open Tuesday - Sunday 11am - 9pm

In 1854, city slicker Barney O.R. Murphy arrived in the Pacific Northwest and staked his claim on a 160 acre plot on the lower Applegate River. The larger part of the claim lay south of the river including the mouth of Gray's Creek and the property we affectionately refer to as "here".

By the spring of 1855, a steady stream of 50 to 200 mules daily traveled the inland trails from the mines to the coast. "Murphy" became a major stopping point to rest the animals and feed the packers.

In 1875, Murphy sold his claim and made a handsome profit from a deal with

Jacob Wimer and his hard working sons. The Wimers, in the spirit of Westward expansion, would soon build a hotel, livery, post office, sawmill and gristmill to provide the growing population with all the comforts they'd come to expect "back East."

Wherever you call home, we welcome you to the heart of the Great Northwest! Pull up a chair and enjoy salads and entrées prepared with the finest local produce available; fish and seafood from Pacific Coastal waters; and regional wines and microbrews from Oregon, Washington and California.

Starters

- Pan Seared Scallops**— Tender sea scallops wrapped in bacon, lightly seasoned and sizzling hot from the pan.....**\$10.95**
- Calamari Rings**— Lightly battered, crispy fried calamari (great with one of our regional microbrews).....**\$9.95**
- Crab Rangoon**— Stuffed with crab meat, cream cheese and scallions. These deep fried darlings will have you yelling for more!.....**\$9.95**
- Beer Battered Onion Rings**— Sweet smellin' Onions lightly battered & golden browned...**\$7.95**

Dinner

Steaks and Chops

- New York Strip**— In honor of Brooklyn born O.R. Murphy - 10 oz. of beautiful beef charbroiled the way you like it. A fast favorite.....**\$19.95**
- Rocky's Rib Eye**— Get ready for a flood of flavor - richly marbled beef makes your tastebuds roar10 oz. **\$19.95**....16 oz. **\$24.95**....22 oz. **\$27.95**
- Wild West Whisky Steak**— We marinate this big boy in a secret blend of Tennessee Whisky, peppercorns and garlic.....10 oz. Sirloin **\$14.95**
- Prime Rib**— Rubbed in spices and sloooooow cooked to keep in the flavor and juiciness. Makes a meal to write the folks back home about.12 oz. **\$19.95**.....16 oz. **\$24.95**
- Stuffed Porterhouse Chop**— We start with a tender Porkchop, stuff it, broil it with a blend of spices, and smother it with creamy Apov and cracked peppercorn.....10 oz. chop **\$16.95**
- Great Plains Porterhouse Chop**— A great big beautiful porkchop charbroiled and served up sizzlin!.....10 oz. **\$12.95**

Options

- Add scampi with your steak.....**\$7.95**
- Add scallops with your steak.....**\$7.95**
- Smother it with sautéed mushrooms.....**\$2.95**
- Top it with crumbled bleu cheese.....**\$2.95**
- Spice it up with Hometown Honey BBQ.....**\$2.95**

Chicken and Pasta

- Pacifico Primavera**— We scoured the local landscape for the freshest veggies. From the farm to your plate - lightly sautéed and tossed on a bed of steamy pasta.....**\$14.95**
- Fettucine Alfredo**— "Little ribbons" in Italian - always prepared fresh and served steamy hot. Smell the garlic and basil - Mamma Mia!...**\$12.95**Add Chicken **\$14.95**.....Add Shrimp **\$16.95**
- Seafood Portofino**— A heaping portion with a tasty medley of scallops, shrimp, and clams sautéed in a creamy sauce with local white wine and spice blend.....**\$18.95**
- Chef's Chicken Apov**— A plump chicken breast split and stuffed with our own recipe of spiced bread cubes, baked and smothered in a creamy peppercorn Apov sauce.....**\$14.95**
- Hazelnut Halibut**— Pacific Coast Halibut baked in fresh Oregon butter with a hint of Nuttiness - a fish lovers delight!.....**\$18.95**
- Wild West Salmon**— Local fishermen wrestle these wild beauties from the Pacific. We lightly season and grill 'em, flaky and fresh just the way you like it. Served with a wild dill sauce, drives folks WILD!.....**\$16.95**

Desserts

- Lonestar Bread Pudding**— Brought to the west, this British & French favorite goes down swell with a scoop of good old fashion American ice cream**\$5.95**
- Water Hole Cobbler**— Sweet local fruits baked into a hearty cobbler. A favorite with locals and visitors from back East.....**\$6.95**

Lunch is served Tues. - Fri. 11am - 2pm

Salads

- Crispy Canton Chicken Salad**— Fresh crispy greens, crispy chicken, crispy won tons topped with a delicate Asian dressing and sesame seeds**\$6.95**
- Classico Caesar Salad**— Caesar Cardini failed as a gunslinger, but made this salad and creamy dressing famous around the world.....**\$6.95**Add Chicken **\$8.95**.....Add Shrimp **\$10.95**
- Blackened Salmon Salad**— Wild coastal salmon blackened with our own mix of spices served on a fresh bed of greens drizzled with raspberry vinaigrette dressing.....**\$7.95**

Burgers

- Your Choice of Beef, Chicken, or Veggie Burgers served with fries, onions rings or salad - with lettuce, onions, pickles and our own famous sauce.*
- Chuckwagon Cheeseburger**— Get your fill with our version of an American classic.....**\$6.50**add bacon **50¢**
- Mushroom Swiss**— A juicy burger served with sautéed mushrooms, fresh garlic, melted Swiss and mayo.....**\$6.95**
- Water Hole Stacker**— This burger's stacked high with crispy bacon, cheddar cheese, an onion ring and topped with mouthwatering barbecue sauce**\$6.95**
- Rio Grande**— A burger with a little southwest kick! We add some sizzle with pepper jack cheese and ortega chilis.....**\$6.95**

Salads

- Crispy Canton Chicken Salad**— Fresh crispy greens, crispy chicken, crispy won tons topped with a delicate Asian dressing & sesame seeds**\$10.95**
- Water Hole Greens**— Only the freshest local produce will do for our signature salad. Plump tomatoes, red onions, black olives with Applegate Ranch dressing and crispy bacon topping.....**\$9.95**
- Classico Caesar Salad**— Caesar Cardini failed as a gunslinger, but made this salad and creamy dressing famous around the world!.....**\$8.95**Add Chicken **\$10.95**.....Add Shrimp **\$12.95**
- Blackened Salmon Salad**— Wild coastal salmon blackened with our own mix of spices served on a fresh bed of greens drizzled with raspberry vinaigrette dressing.....**\$13.95**
- Water Hole Steakhouse Salad**— A hearty helping of tender sirloin served on a bed of romaine, red onions, tomatoes, with crumbled bleu cheese sprinkled with a balsamic vinaigrette dressing**\$14.95**

Lil' Buckaroos

- Mini Fettucine Alfredo**— "Little ribbons" in Italian - for a littler appetite. With a Grown-up hunk of Italian Bread.....**\$4.95**
- Rooster Toes & Chicken Fingers**— Deep fried tender chicken strips & hearty potato fries...**\$4.95**
- Ranchero Cheeseburger**— A western classic with lettuce, pickles & cheese if you please. Served with a pile of hearty fries.....**\$4.95**
- Mini Mac & Cheese**— For the hungry cowpoke. Served with a pile of hearty fries.....**\$4.95**
- Chuckwagon Grilled Cheese**— Just like the pioneers ate! Served with a pile of hearty fries...**\$4.95**
- Yippie-Aye-A Corn Doggie**— Golden fried goodie on a stick. Served with a pile of hearty fries..**\$4.95**
- Buckaroo Broiler**— A sizzlin' kids cut sirloin steak, served with a choice of potato & veggies**\$6.95**

- New York Cheesecake**— This is one thing those city slickers really do best! Top it with Northwest grown cherries, strawberries or blackberries - the best of both worlds.....**\$6.95**

Favorites

- Rooster Toes & Chicken Fingers**— Deep fried tender chicken strips & a pile of hearty potato fries**\$6.95**
- Fish & Chips**— Fluffy white fresh Pacific Halibut deep fried golden brown. Served with coleslaw**\$6.95**
- Sandwiches**
- French Dip**— Hearty slices of juicy prime rib loaded with flavor piled on a hoagie bun.....**\$6.50**
- Southwest Prime Melt**— Hearty slices of juicy prime rib loaded with flavor piled on a hoagie bun - covered with melted pepper jack and ortega chilis.....**\$6.95**
- Trails End Tri-Tip**— Hope yer hungry! Delicious Tri-tip slices served with sautéed onions, peppers, melted cheese and our own steak sauce.....**\$7.95**
- Patty Melt**— How the West was won! A burger with sautéed onions, smothered with melted Swiss on Rye bread.....**\$7.95**
- San Fran Sourdough Melt**— A half pound Beef patty served on a parmesan crusted sourdough roll and topped with our own special sauce.....**\$7.50**

Sides

- Soup of the Day**.....Cup **\$2.95**.....Bowl **\$4.95**
- Side Salad**.....**\$3.95**