



BEGINNINGS

DAILY SOUP

cup 5 | bowl 7

CRAB, SHRIMP AND ANDOUILLE GUMBO

cup 5 | bowl 7

PORK RINDS

white cheddar gruyère | comeback sauce 8

ONION RINGS

comeback sauce 8

FRIED GREEN TOMATOES

cornmeal-encrusted | tomato relish | comeback sauce 9

SPINACH CRISP

flour tortilla | spinach | bacon | mozzarella | baby greens | tomato-basil relish 9
add: chicken 5 | shrimp 6 | steak* 7

CRAB CLAWS

fried or sautéed | cocktail sauce 15 (*when available*)

PEI MUSSELS

tomato basil broth | toasted baguette 15

NOLA BBQ SHRIMP

Gulf shrimp | grits | mushrooms | spicy creole garlic butter 12

NO FILLER CRAB CAKES

jumbo lump crab | herbs | spices | lemon tarragon butter 18

SALADS

add to any salad: chicken 5 | shrimp 6 | steak* 7 | salmon 7 | tuna* 9

HOUSE

baby greens | cucumber | roasted red pepper | egg | tomato | red onion 8

CAESAR

romaine | parmesan | garlic crouton | house-made Caesar 8

CHAR WEDGE

iceberg | bacon | Maytag bleu cheese dressing | tomato | egg | scallion 10

SPINACH

baby spinach | Maytag bleu cheese | sliced strawberry | tart dried cherry | almond | balsamic vinaigrette 10

GINGER-PEANUT CHICKEN

baby greens | fried or grilled chicken tenders | roasted peanut | carrot | cucumber | cilantro | toasted sesame seed | scallion | ginger-peanut dressing 16

*STEAK AND BLEU

baby greens | tenderloin (prepared medium rare) | Maytag bleu cheese | roasted pecan | red onion | red bell pepper | garlic crouton | balsamic vinaigrette 18

*TUNA NICOISE

baby greens | ahi tuna | artichoke heart | tomato | egg | haricot verts | fried capers | honey white balsamic 18

HOUSE-MADE DRESSINGS

Maytag bleu cheese | ginger-peanut | buttermilk ranch | comeback | Caesar | balsamic vinaigrette

CHAR CUTS

All cuts are served with loaded baked potato. Add House, Caesar or Wedge salad \$5

* **FILET** 8oz 34 | 12oz 51

* **PRIME COWBOY RIBEYE** 20oz bone-in chili-rubbed 54

* **RIBEYE** 16oz 34

* **PRIME NEW YORK STRIP** 16oz 46

* **LAMB CHOP** cilantro mint relish 32

* **PORK CHOP** 14oz with Cognac and green peppercorn sauce 28

* **PRIME RIB** au jus and horseradish 12oz 28 | 16oz 32

CHAR CUT ADD-ONS

green peppercorn sauce 2

béarnaise 2

Maytag bleu cheese 3

cabernet mushrooms 5

shrimp 3

crab cake 9

oscar style 6

5oz lobster tail 22

ENTRÉES

Add House, Caesar or Wedge salad \$5

SEAFOOD CARBONARA

shrimp | jumbo lump crab | crawfish tail | garlic | bacon | tomato | green peas | parmesan | bucatini | egg yolk cream sauce 24

* SCALLOPS

roasted red bell pepper risotto | asparagus | thyme roasted grapes | caramelized leek cream 30

NOLA BBQ SHRIMP

Gulf shrimp | cheddar grits | mushroom | spicy creole garlic butter 21

* CORNBREAD DUSTED REDFISH

cheddar grits | spinach | Abita Amber crab & crawfish pan sauce 28

* PAN-SEARED ATLANTIC SALMON

roasted zucchini & squash | broccolini | sun-dried tomato caper vinaigrette 24

* SEABASS

jasmine rice | charred shishito pepper | grilled baby bok choy | soy ginger reduction 38

* MAPLE LEAF FARM DUCK BREAST

chipotle mashed sweet potato | broccolini | blueberry demi glacé 27

ASHLEY FARMS RANGE CHICKEN

garlic mashed potato | essence-spiced haricot verts with pecan | mushroom pan jus 24

THE BEEFEATER

whole wheat | roast beef | horseradish mayo | beefsteak tomato | Tillamook cheddar | house-cut fries 11

* CHAR BURGER

Evans ground beef | bacon | Tillamook cheddar | lettuce | beefsteak tomato | red onion | house-cut fries 14

* REDFISH SANDWICH

blackened | brioche bun | lemon aioli | tomato | red cabbage, parsley & coriander slaw | house-cut fries 16

* STEAK FRITES

8oz tenderloin tails | béarnaise | fries 24

SIDES TO SHARE 8

garlic mashed potato | creamed spinach gratin | blue cheese & spinach au-gratin potato | red wine mushroom | bacon braised brussels sprouts | caramelized onion mac & cheese | chipotle sweet potato mash | Southwestern-style creamed corn | hand-cut truffle fries

We proudly serve Evans Meats and Old Spencer Mill Grits

*These items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

DESSERTS

HOUSE-MADE PECAN PIE

vanilla bean ice cream 8

PECAN BUTTER CRUNCH

vanilla bean ice cream | cinnamon granny smith apple glaze 8

DOUBLE-CUT FUDGE BROWNIE

praline pecan ice cream | caramel sauce 8

BLUEBERRY BREAD PUDDING

blueberry glaze | whiskey sauce 8

BRAVO GELATOS & SORBETS

daily selection 5

For your convenience, a 20% gratuity will be added to reservations of 8 or more. Gratuity is a tip and thus entirely at your discretion. You may always pay a different amount by striking through the added gratuity and inserting a tip that you wish to pay.

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