



NASHVILLE, TN | MEMPHIS, TN | HUNTSVILLE, AL | JACKSON, MS

BEGINNINGS

DAILY SOUP

cup 7 | bowl 9

CRAB, SHRIMP AND ANDOUILLE GUMBO

cup 7 | bowl 9

PORK RINDS

white cheddar gruyère | comeback sauce 10

ONION RINGS

comeback sauce 12

FRIED GREEN TOMATOES

cornmeal-encrusted | tomato relish | comeback sauce 11

SPINACH CRISP

flour tortilla | spinach | bacon | mozzarella | baby greens | tomato-basil relish 12
add: chicken 7 | shrimp 8 | steak* 8

CRAB CLAWS

fried or sautéed | cocktail sauce 22 *(when available)*

PEI MUSSELS

tomato basil broth | toasted baguette 17

NOLA BBQ SHRIMP

Gulf shrimp | grits | mushrooms | spicy creole garlic butter 15

NO FILLER CRAB CAKES

jumbo lump crab | herbs | spices | lemon tarragon butter 25

SALADS

add to any salad: chicken 7 | shrimp 8 | steak* 8 | salmon 8 | tuna* 10

HOUSE

baby greens | cucumber | roasted red pepper | egg | tomato | red onion 9.5

CAESAR

romaine | parmesan | garlic crouton | house-made Caesar 9.5

CHAR WEDGE

iceberg | bacon | Maytag bleu cheese dressing | tomato | egg | scallion 11.5

SPINACH

baby spinach | Maytag bleu cheese | sliced strawberry | tart dried cherry | almond | balsamic vinaigrette 11.5

GINGER-PEANUT CHICKEN

baby greens | fried or grilled chicken tenderloins | roasted peanut | carrot | cucumber | cilantro | toasted sesame seed | scallion | ginger-peanut dressing 17.5

*STEAK AND BLEU

baby greens | tenderloin (prepared medium rare) | Maytag bleu cheese | roasted pecan | red onion | red bell pepper | garlic crouton | balsamic vinaigrette 19.5

*TUNA NICOISE

baby greens | ahi tuna | artichoke heart | tomato | egg | haricot verts | fried capers | honey white balsamic 19.5

HOUSE-MADE DRESSINGS

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

CHAR CUTS

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

* **FILET** 8oz 44 | 12oz 57

* **PRIME COWBOY RIBEYE** 20oz bone-in chili-rubbed 56

* **RIBEYE** 16oz 42

* **PRIME NEW YORK STRIP** 16oz 52

* **LAMB CHOP** cilantro mint relish 36

* **PORK CHOP** 14oz with Cognac and green peppercorn sauce 32

* **PRIME RIB** au jus and horseradish 12oz 36 | 16oz 40

CHAR CUT ADD-ONS

green peppercorn sauce 2

béarnaise 2

Maytag bleu cheese 3

sauteéd mushrooms 5

shrimp 4

crab cake 12

scallop 8

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 27

* SCALLOPS

roasted red bell pepper risotto | asparagus | thyme roasted grapes | caramelized leek cream 34

NOLA BBQ SHRIMP

Gulf shrimp | cheddar grits | mushroom | spicy creole garlic butter 24

* CORNBREAD DUSTED REDFISH

cheddar grits | spinach | Abita Amber crab & crawfish pan sauce 32

* PAN-SEARED ATLANTIC SALMON

roasted zucchini & squash | broccolini with garlic & chile flakes | sun-dried tomato caper vinaigrette 30

* SEABASS

jasmine rice | charred shishito pepper | grilled baby bok choy | soy ginger reduction 43

* MAPLE LEAF FARM DUCK BREAST

chipotle mashed sweet potato | broccolini with garlic & chile flakes | blueberry demi glacé 31

ASHLEY FARMS RANGE CHICKEN

garlic mashed potato | essence-spiced haricot verts with pecan | mushroom pan jus 28

THE BEEFEATER

whole wheat | shaved prime rib | horseradish mayo | beefsteak tomato | Tillamook cheddar | house-cut fries 16

* CHAR BURGER

ground beef | bacon | Tillamook cheddar | lettuce | beefsteak tomato | red onion | house-cut fries 16

* REDFISH SANDWICH

blackened | brioche bun | lemon aioli | tomato | red cabbage, parsley & coriander slaw | house-cut fries 18

* STEAK FRITES

8oz tenderloin tails | béarnaise | truffle fries 28

SIDES TO SHARE 10

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

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

Menu items are prepared in a kitchen that uses wheat, nuts, eggs, soybeans, fish, milk and shellfish. Please notify manager if you have a severe allergy prior to ordering.

DESSERTS

HOUSE-MADE PECAN PIE

vanilla bean ice cream 10

PECAN BUTTER CRUNCH

vanilla bean ice cream | cinnamon Granny Smith apple glaze 10

DOUBLE-CUT FUDGE BROWNIE

praline pecan ice cream | caramel sauce 10

BLUEBERRY BREAD PUDDING

blueberry glaze | whiskey sauce 10

BRAVO GELATOS & SORBETS

daily selection 7

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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