



DINNER

BEGINNINGS

CHEF'S DAILY SOUP cup 4 | bowl 7

AWARD-WINNING CRAB, SHRIMP AND ANDOUILLE GUMBO cup 4 | bowl 7

NO-FILLER CRAB CAKES crab | herbs | spices | pickled green bean salad 15

SIN CITY BBQ SHRIMP shrimp | garlic cheddar stone grits | mushrooms | spicy creole garlic butter 11

FRIED GREEN TOMATOES cornmeal crust | onion strings | comeback dressing 9

SPINACH CRISP flour tortilla | spinach | bacon | mozzarella | baby greens | tomato-basil relish 9
add chicken 4 | add shrimp 5

CRAB CLAWS fried, marinated, or sautéed with cocktail sauce 16 (*when available*)

MOZZARELLA TOMATO TOWER mozzarella | red onion | basil | tomatoes | French vinaigrette 9

HUMMUS fresh basil | feta cheese | toasted pita wedges 8
add fresh veggies 3

CHILI-FRIED OYSTERS cumin cream sauce | roasted corn relish 12

CRABTINI jumbo lump crab | vinaigrette | lettuce 15

SALADS

add: chicken 4 | salmon 5 | shrimp 6 | scallop 7 | crab cake 7 | steak 8 | tuna 8

CHAR SALAD greens | bacon | cheddar shreds | egg | tomato 8

CAESAR romaine | Parmesan | white-bread croutons | roasted garlic dressing 8

WEDGE OF ICEBERG iceberg lettuce | bacon | Maytag bleu cheese dressing | tomato | egg | scallions 10

GINGER-PEANUT CHICKEN SALAD baby greens | fried chicken tenders | roasted peanuts | green onions | carrots | cucumber | cilantro | toasted sesame seeds | ginger-peanut dressing 15

STEAK AND BLEU chargrilled flank steak, prepared medium-rare only | Maytag bleu cheese | baby greens | roasted pecans | red onion | red bell peppers | garlic croutons | raspberry vinaigrette 17

ASIAN AHI TUNA SALAD baby greens | red onion | cucumber | carrots | fried won-tons | cilantro | French vinaigrette | five-spice seared Ahi tuna | wasabi cream | tomato-soy sauce 17

CHICKEN AND STRAWBERRY CHOPPED SALAD grilled or fried chicken | mixed greens | garden vegetables | strawberries | blueberries | almonds | golden raisins | poppyseed dressing 16

HOUSE-MADE DRESSINGS

Maytag bleu cheese | sesame peanut | French vinaigrette | buttermilk ranch | comeback | extra virgin olive oil | aged balsamic vinegar | honey mustard | raspberry vinaigrette | poppyseed

HOME-STYLE SIDES TO SHARE

garlic mashed potatoes 6 | house-cut fries 6 | seasoned onion rings 6 | creamed spinach gratin 6 | asparagus and mushroom gratin 8 | sautéed mushrooms 6 | baked potato 6 | baked sweet potato 6 | broccolini with garlic, chives and olive oil 6 | couscous 6 | sweet potato fries 6

STEAKS

FILET maître d' butter | choice of side 8 oz. 34 | 12 oz. 51

ORIGINAL COWBOY RIBEYE prime 20 oz. bone-in chili rubbed | maître d' butter | choice of side 54

RIBEYE 16 oz. | maître d' butter | choice of side 36

NEW YORK STRIP prime 16 oz. | maître d' butter | choice of side 49

We proudly serve The Great Steakhouse Steaks

Char is not responsible for steaks ordered medium well and well done.

SEAFOOD

PAN-SEARED SCALLOPS roasted vegetable, arugula and pesto quinoa | fried artichoke | rice wine butter sauce 30

PECAN-CRUSTED BLACKFISH deviled crab meat-stuffed | garlic potatoes | Worcestershire butter sauce 29

REDFISH choice of pan-seared or grilled | broccoli | lemon meunière sauce 28
add jumbo lump crab meat 4 | add grilled shrimp 3

AHI TUNA sushi grade | sesame-crust, chili-glazed tuna steak | stir fried vegetables | avocado relish 30

CHARGRILLED MAHI Delta Grind garlic cheddar grits | grilled asparagus | jumbo lump crab meat | Sriracha butter sauce 30

PAN-SEARED ATLANTIC SALMON citrus couscous | sundried tomato caper | fresh dill emulsion 26

POULTRY | VEAL | CHOPS

LONG ISLAND DUCKLING BREAST whipped sweet potatoes | almond-studded sautéed spinach | honey-merlot demi-glace 24

RANGE CHICKEN two roasted Ashley Farms breasts | garlic potatoes | asparagus | pearl onions | spring peas | lemon herb butter sauce 23

VEAL OSCAR tender, milk-fed scallopini | grilled asparagus | jumbo lump crab meat | béarnaise sauce 29

PICCATA lightly breaded pan-roasted chicken breast | sautéed spinach | garlic potatoes | lemon and caper butter sauce 22

THE CHOP 14 oz. pork chop | garlic potatoes | sautéed broccolini | cognac and green peppercorn cream sauce 28

ENTRÉE EXTRAS

bleu cheese crust 3 | béarnaise 3 | au poivre 3 | shrimp 3 | jumbo lump crab meat 4 | crab cake 7 | scallop 7 | oscar 12

DESSERTS

FAMOUS HOUSE-MADE PECAN PIE French vanilla ice cream 8.5

PECAN CARAMEL BUTTER CRUNCH French vanilla ice cream | cinnamon-braised Granny Smith apple sauce 7.5

DOUBLE-CUT FUDGE BROWNIE praline ice cream | caramel sauce 8

HOUSE-MADE BLUEBERRY BREAD PUDDING whiskey sauce 6

GLUTEN-FREE CHEESECAKE fresh strawberries 7

CHEF FEATURED DESSERT 8

*For your convenience, a 20% gratuity will be added to parties 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.*

MESSAGE FROM THE MISSISSIPPI STATE DEPARTMENT OF HEALTH

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if the foods are consumed raw or undercooked. Consult your physician or public health official for further information.

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