

## BEGINNINGS

**CHEF'S DAILY SOUP** cup 5 | bowl 7

**AWARD-WINNING CRAB, SHRIMP AND ANDOUILLE GUMBO** cup 5 | bowl 8

**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 12

**FRIED GREEN TOMATOES** cornmeal-cruste | onion strings | comeback dressing 9

**SPINACH CRISP** flour tortilla | spinach | bacon | mozzarella | baby greens | tomato-basil relish 10  
add chicken 4 | add shrimp 8

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

## 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 4

**AHI TUNA** sushi grade | sesame-cruste, 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 butter | 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 4 | jumbo lump crab meat 4 | crab cake 7 | scallop 7 | oscar 12