



**DINNER**

# 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-crusting | 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** large order with deviled crab meat-stuffed | garlic potatoes | asparagus | Worcestershire butter sauce 29 | small order with garlic potatoes | Worcestershire butter sauce 19  
add jumbo lump crab meat 6

**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-crusting, 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  
small 16 | large 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 | small 15 | large 24

**VEAL OSCAR** tender, milk-fed scallopini | grilled asparagus | jumbo lump crab meat | béarnaise sauce  
small 22 | large 29

**PICCATA** lightly breaded pan-roasted chicken breast | sautéed spinach | garlic potatoes | lemon and caper butter sauce | small 14 | large 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

# 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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