



D I N N E R

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

# BEGINNINGS

## CHEF'S DAILY SOUP

cup 6 | bowl 8

## AWARD-WINNING CRAB, SHRIMP AND ANDOUILLE GUMBO

cup 6 | bowl 8

## NO FILLER CRAB CAKES

crab | herbs | spices | pickled green bean salad 20

## SIN CITY BBQ SHRIMP

shrimp | garlic cheddar stone grits | mushrooms | spicy creole garlic butter 12

## FRIED GREEN TOMATOES

cornmeal-encrusted | onion strings | comeback dressing 9

## SPINACH CRISP

flour tortilla | spinach | bacon | mozzarella | baby greens | tomato-basil relish 10 *add: chicken 6 | shrimp 8*

## CRAB CLAWS

fried, marinated, or sautéed | cocktail sauce 17 *(when available)*

## MOZZARELLA TOMATO TOWER

mozzarella | red onions | 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 | roasted red bell peppers | capers 15

## PORK RINDS

three cheese blend sauce | comeback dressing 8

## GENERAL TSO FRIED CAULIFLOWER

small 3 | large 6

## CHARCUTERIE

chef's selection of three cheeses | three meats | accompaniments 16 | 24

# SALADS

add to any salad: chicken 6 | salmon 8 | shrimp 8 | scallop 7 | crab cake 10 | steak 8 | tuna 8

## CHAR SALAD

greens | bacon | cheddar | egg | tomatoes 8

## CAESAR

romaine | parmesan | croutons | roasted garlic dressing 8

## WEDGE OF ICEBERG

iceberg lettuce | bacon | Maytag bleu cheese dressing | tomatoes | egg | scallions 8

## GINGER-PEANUT CHICKEN SALAD

fried chicken tenders | baby greens | roasted peanuts | green onions | carrots | cucumbers | cilantro |  
toasted sesame seeds | sesame ginger dressing 16

## STEAK AND BLEU

chargrilled flank steak, prepared medium-rare only | baby greens | Maytag bleu cheese | roasted pecans | red onions |  
red bell peppers | garlic croutons | raspberry vinaigrette 18

## ASIAN AHI TUNA SALAD

five-spice seared ahi tuna | baby greens | red onions | cucumbers | carrots | fried wontons | cilantro | French vinaigrette |  
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 ginger | French vinaigrette | buttermilk ranch | comeback |  
extra virgin olive oil | aged balsamic vinegar | honey mustard | raspberry vinaigrette | poppyseed

## CHAR CUTS

**FILET** maître d' butter | choice of side 8oz 39 | 12oz 54

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

**RIBEYE** 16oz | maître d' butter | choice of side 38

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

**We proudly serve Greater Omaha beef**

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

### CHAR CUT ADD-ONS

bleu cheese crust 3

béarnaise 3

au poivre 3

shrimp 4

jumbo lump crab meat 4

crab cake 10

scallop 7

oscar 12

## 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 | grilled shrimp 4*

### AHI TUNA

sesame-crust, chili-marinated ahi tuna | general tso stir fried vegetables | fried cauliflower | rice 30

### CHARGRILLED MAHI

garlic cheddar stone grits | grilled asparagus | jumbo lump crab meat | Sriracha butter sauce 30

### PAN-SEARED ATLANTIC SALMON

citrus couscous | sundried tomato caper butter | fresh dill emulsion 28

## POULTRY | VEAL | CHOPS

### LONG ISLAND DUCKLING BREAST

whipped sweet potatoes | almond-studded sautéed spinach | honey-merlot demi-glace 24

### RANGE CHICKEN

roasted Ashley Farms breasts | garlic potatoes | asparagus | pearl onions | spring peas | lemon herb butter sauce 26

### 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 caper butter sauce 22

### THE CHOP

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

### COLORADO LAMB CHOPS

charbroiled t-bone lamb chops | muscadine jelly demi | garlic smashed potatoes | sautéed broccolini 41

## 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 | fried okra | sweet potato fries 6

asparagus and mushroom gratin 8

## 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 8

### DOUBLE-CUT FUDGE BROWNIE

pecan praline ice cream | caramel sauce 8

### HOUSE-MADE BLUEBERRY BREAD PUDDING

whiskey sauce 6

### GLUTEN-FREE CHEESECAKE

fresh strawberries 7

### CHEF FEATURED DESSERT 8



*We proudly serve Greater Omaha beef on our menu. Located in Omaha, Nebraska amidst the largest supply of Angus and Hereford cattle in the world, Greater Omaha Packers is a family-owned beef facility that leads the industry in their commitment to quality, sustainability and humane treatment practices.*

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.

### MESSAGE FROM THE MISSISSIPPI STATE DEPARTMENT OF HEALTH

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, 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 more information.

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.

**CHARRESTAURANT.COM**

