



D I N N E R

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

## BEGINNINGS

### CHEF'S DAILY SOUP

cup 7 | bowl 9

### AWARD-WINNING CRAB, SHRIMP AND ANDOUILLE GUMBO

cup 7 | bowl 9

### NO FILLER CRAB CAKES

crab | herbs | spices | pickled green bean salad 25

### SIN CITY BBQ SHRIMP

shrimp | garlic cheddar stone grits | mushrooms | spicy creole garlic butter 16

### FRIED GREEN TOMATOES

cornmeal-encrusted | onion strings | comeback dressing 13

### SPINACH CRISP

flour tortilla | spinach | bacon | mozzarella | baby greens | tomato-basil relish 13

### CRAB CLAWS

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

### MOZZARELLA TOMATO TOWER

mozzarella | red onions | basil | tomatoes | French vinaigrette 12

### HUMMUS

fresh basil | feta cheese | toasted pita wedges 10 *add: fresh veggies 3*

### CHILI-FRIED OYSTERS

cumin cream sauce | roasted corn relish 16

### GENERAL TSO FRIED CAULIFLOWER

small 5 | large 8

### CHARCUTERIE

chef's selection of three cheeses | three meats | accompaniments 20 | 30

## SALADS

add to any salad: chicken 8 | scallop 9 | tuna 10 | salmon 10 | shrimp 10 | steak 12 | crab cake 12.5

### CHAR SALAD

greens | bacon | cheddar | egg | tomatoes 10

### CAESAR

romaine | parmesan | croutons | roasted garlic dressing 10

### WEDGE OF ICEBERG

iceberg lettuce | bacon | Maytag bleu cheese dressing | tomatoes | egg | scallions 12

### GINGER-PEANUT CHICKEN SALAD

fried chicken tenders | baby greens | roasted peanuts | green onions | carrots | cucumbers | cilantro |  
toasted sesame seeds | sesame ginger dressing 18

### STEAK AND BLEU

tenderloin, prepared medium-rare only | baby greens | Maytag bleu cheese | roasted pecans | red onions |  
red bell peppers | garlic croutons | raspberry vinaigrette 20

### 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 20

### CHICKEN AND STRAWBERRY CHOPPED SALAD

grilled or fried chicken | mixed greens | garden vegetables | strawberries | blueberries | almonds | golden raisins |  
poppseed dressing 18

### 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

Add House, Caesar or Wedge salad \$7

**FILET** maître d' butter | choice of side 8oz 46 | 12oz 59

**ORIGINAL COWBOY RIBEYE** prime 20oz bone-in chili rubbed | maître d' butter | choice of side 59

**RIBEYE** 16oz | maître d' butter | choice of side 43

**NEW YORK STRIP** prime 16oz | maître d' butter | choice of side 54

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

### CHAR CUT ADD-ONS

bleu cheese crust 4

béarnaise 4

au poivre 4

shrimp 5

jumbo lump crab meat 10

crab cake 12.5

scallop 9

oscar 18

## SEAFOOD

Add House, Caesar or Wedge salad \$7

### PAN-SEARED SCALLOPS

roasted vegetable, arugula and pesto quinoa | fried artichoke | rice wine butter sauce 34

### PECAN-CRUSTED BLACKFISH

deviled crab meat-stuffed | garlic potatoes | Worcestershire butter sauce 33

### REDFISH

choice of pan-seared or grilled | broccoli | lemon meunière sauce 32

### AHI TUNA

sesame-crust, chili-marinated ahi tuna | general tso stir fried vegetables | fried cauliflower | rice 32

### CHARGRILLED MAHI

garlic cheddar stone grits | grilled asparagus | jumbo lump crab meat | Sriracha butter sauce 35

### PAN-SEARED ATLANTIC SALMON

citrus couscous | sundried tomato caper butter | fresh dill emulsion 30

## POULTRY | VEAL | CHOPS

Add House, Caesar or Wedge salad \$7

### LONG ISLAND DUCKLING BREAST

whipped sweet potatoes | almond-studded sautéed spinach | honey-merlot demi-glace 31

### RANGE CHICKEN

roasted Ashley Farms breasts | garlic potatoes | asparagus | pearl onions | spring peas | lemon herb butter sauce 30

### VEAL OSCAR

tender, milk-fed scallopini | grilled asparagus | jumbo lump crab meat | béarnaise sauce 34

### PICCATA

lightly breaded pan-roasted chicken breast | sautéed spinach | garlic potatoes | lemon caper butter sauce 26

### THE CHOP

14oz pork chop | garlic potatoes | sautéed broccolini | cognac and green peppercorn cream sauce 35

### COLORADO LAMB CHOPS

charbroiled t-bone lamb chops | muscadine jelly demi | garlic smashed potatoes | sautéed broccolini 43

## SIDES TO SHARE

baked potato | baked sweet potato 6

garlic mashed potatoes | house-cut fries | seasoned onion rings | creamed spinach gratin | sautéed mushrooms |

broccolini with garlic, chives and olive oil | couscous | fried okra | sweet potato fries | asparagus and mushroom gratin 10

## DESSERTS

### FAMOUS HOUSE-MADE PECAN PIE

French vanilla ice cream 10

### PECAN CARAMEL BUTTER CRUNCH

French vanilla ice cream | cinnamon-braised Granny Smith apple sauce 10

### DOUBLE-CUT FUDGE BROWNIE

pecan praline ice cream | caramel sauce 10

### HOUSE-MADE BLUEBERRY BREAD PUDDING

whiskey sauce 10

### GLUTEN-FREE CHEESECAKE

fresh strawberries 10

### CHEF FEATURED DESSERT 10

For your convenience, a 20% gratuity will be added to reservations of five 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](http://CHARRESTAURANT.COM)

