



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

CHILI-FRIED OYSTERS

cumin cream sauce | roasted corn relish 16

GENERAL TSO FRIED CAULIFLOWER

small 5 | large 8

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-crusting, 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

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

