



D I N N E R

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

BEGINNINGS

DAILY SOUP

cup 5 | bowl 7

CRAB, SHRIMP AND ANDOUILLE GUMBO

cup 5 | bowl 7

PORK RINDS

white cheddar gruyère | comeback sauce 8

ONION RINGS

comeback sauce 9

FRIED GREEN TOMATOES

cornmeal-encrusted | tomato relish | comeback sauce 9

SPINACH CRISP

flour tortilla | spinach | bacon | mozzarella | baby greens | tomato-basil relish 9
add: chicken 5 | shrimp 6 | steak* 7

CRAB CLAWS

fried or sautéed | cocktail sauce 16 (*when available*)

CHILI-FRIED OYSTERS

cumin cream sauce | roasted corn relish 10 half dz | 20 dz

NOLA BBQ SHRIMP

Gulf shrimp | grits | mushrooms | spicy creole garlic butter 12

NO FILLER CRAB CAKES

jumbo lump crab | herbs | spices | lemon tarragon butter 19

SALADS

add to any salad: chicken 5 | shrimp 6 | steak* 7 | salmon 7 | tuna* 9

HOUSE

baby greens | cucumber | roasted red pepper | egg | tomato | red onion 8

CAESAR

romaine | parmesan | garlic crouton | house-made Caesar 8

CHAR WEDGE

iceberg | bacon | Maytag blue cheese dressing | tomato | egg | scallion 10

SPINACH

baby spinach | Maytag blue cheese | sliced strawberry | tart dried cherry | almond | balsamic vinaigrette 10

GINGER-PEANUT CHICKEN

baby greens | fried or grilled chicken tenders | roasted peanut | carrot | cucumber | cilantro | toasted sesame seed | scallion | ginger-peanut dressing 16

*STEAK AND BLUE

baby greens | tenderloin (prepared medium rare) | Maytag blue cheese | roasted pecan | red onion | red bell pepper | garlic crouton | balsamic vinaigrette 18

*TUNA NICOISE

baby greens | ahi tuna | artichoke heart | tomato | egg | haricot verts | fried capers | honey white balsamic 18

HOUSE-MADE DRESSINGS

Maytag blue cheese | ginger-peanut | buttermilk ranch | comeback | Caesar | balsamic vinaigrette

CHAR CUTS

All cuts are served with a loaded baked potato. Add House, Caesar or Wedge salad \$5

* **FILET** 8oz 36 | 12oz 51

* **PRIME COWBOY RIBEYE** 20oz bone-in chili-rubbed 54

* **RIBEYE** 16oz 35

* **PRIME NEW YORK STRIP** 16oz 46

* **LAMB CHOP** cilantro mint relish 33

* **PORK CHOP** 14oz with Cognac and green peppercorn sauce 29

* **PRIME RIB** au jus and horseradish 12oz 29 | 16oz 33

CHAR CUT ADD-ONS

green peppercorn sauce 2

béarnaise 2

Maytag blue cheese 3

sautéed mushrooms 5

shrimp 3

crab cake 9

scallop 6.5

5oz lobster tail 22

ENTRÉES

Add House, Caesar or Wedge salad \$5

SEAFOOD CARBONARA

shrimp | jumbo lump crab | crawfish tail | garlic | bacon | tomato | green peas | parmesan | bucatini | egg yolk cream sauce 24

* SCALLOPS

roasted red bell pepper risotto | asparagus | thyme roasted grapes | caramelized leek cream 31

NOLA BBQ SHRIMP

Gulf shrimp | cheddar grits | mushroom | spicy creole garlic butter 21

* CORNBREAD DUSTED REDFISH

cheddar grits | spinach | Innerspace Pub Ale crab & crawfish pan sauce 28

* PAN-SEARED ATLANTIC SALMON

roasted zucchini & squash | broccolini with garlic & chile flakes | sun-dried tomato caper vinaigrette 26

* SEABASS

jasmine rice | charred shishito pepper | grilled baby bok choy | soy ginger reduction 39

* VENISON

chipotle sweet potato mash | spiced pecans | broccolini with garlic & chile flakes | blueberry demi glace 30

ASHLEY FARMS RANGE CHICKEN

garlic mashed potato | essence-spiced haricot verts with pecan | mushroom pan jus 24

THE BEEFEATER

whole wheat | shaved prime rib | horseradish mayo | beefsteak tomato | Tillamook cheddar | house-cut fries 13

* CHAR BURGER

ground beef | bacon | Tillamook cheddar | lettuce | beefsteak tomato | red onion | house-cut fries 14

* REDFISH SANDWICH

blackened | brioche bun | lemon aioli | tomato | red cabbage, parsley & coriander slaw | house-cut fries 16

* STEAK FRITES

8oz tenderloin tails | béarnaise | truffle fries 25

SIDES TO SHARE 8

garlic mashed potato | creamed spinach gratin | au-gratin potato | red wine mushroom | bacon braised brussels sprouts | caramelized onion mac & cheese | chipotle sweet potato mash | hand-cut truffle fries | fried okra

*These items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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.

DESSERTS

HOUSE-MADE PECAN PIE

vanilla bean ice cream 8

PECAN BUTTER CRUNCH

vanilla bean ice cream | cinnamon Granny Smith apple glaze 8

DOUBLE-CUT FUDGE BROWNIE

praline pecan ice cream | caramel sauce 8

BLUEBERRY BREAD PUDDING

blueberry glaze | whiskey sauce 8

GELATO | SORBET

daily selection 5



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.

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