



D I N N E R

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

# BEGINNINGS

## DAILY SOUP

cup 7 | bowl 9

## CRAB, SHRIMP AND ANDOUILLE GUMBO

cup 7 | bowl 9

## PORK RINDS

white cheddar gruyère | comeback sauce 10

## ONION RINGS

comeback sauce 11

## FRIED GREEN TOMATOES

cornmeal-encrusted | tomato relish | comeback sauce 11

## SPINACH CRISP

flour tortilla | spinach | bacon | mozzarella | baby greens | tomato-basil relish 11  
add: chicken 7 | shrimp 8 | steak\* 8

## CRAB CLAWS

fried or sautéed | cocktail sauce 22 *(when available)*

## CHILI-FRIED OYSTERS

cumin cream sauce | roasted corn relish 12 half dz | 22 dz

## NOLA BBQ SHRIMP

Gulf shrimp | grits | mushrooms | spicy creole garlic butter 14

## NO FILLER CRAB CAKES

jumbo lump crab | herbs | spices | lemon tarragon butter 25

# SALADS

add to any salad: chicken 7 | shrimp 8 | steak\* 8 | salmon 8 | tuna\* 10

## HOUSE

baby greens | cucumber | roasted red pepper | egg | tomato | red onion 9.5

## CAESAR

romaine | parmesan | garlic crouton | house-made Caesar 9.5

## CHAR WEDGE

iceberg | bacon | Maytag blue cheese dressing | tomato | egg | scallion 11.5

## SPINACH

baby spinach | Maytag blue cheese | sliced strawberry | tart dried cherry | almond | balsamic vinaigrette 11.5

## GINGER-PEANUT CHICKEN

baby greens | fried or grilled chicken tenders | roasted peanut | carrot | cucumber | cilantro | toasted sesame seed | scallion | ginger-peanut dressing 17.5

## \*STEAK AND BLUE

baby greens | tenderloin (prepared medium rare) | Maytag blue cheese | roasted pecan | red onion | red bell pepper | garlic crouton | balsamic vinaigrette 19.5

## \*TUNA NICOISE

baby greens | ahi tuna | artichoke heart | tomato | egg | haricot verts | fried capers | honey white balsamic 19.5

## 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 43 | 12oz 57
- \* **PRIME COWBOY RIBEYE** 20oz bone-in chili-rubbed 56
- \* **RIBEYE** 16oz 41
- \* **PRIME NEW YORK STRIP** 16oz 52
- \* **LAMB CHOP** cilantro mint relish 35
- \* **PORK CHOP** 14oz with Cognac and green peppercorn sauce 31
- \* **PRIME RIB** au jus and horseradish 12oz 35 | 16oz 39

## CHAR CUT ADD-ONS

- green peppercorn sauce 2
- béarnaise 2
- Maytag blue cheese 3
- sautéed mushrooms 5
- shrimp 4
- crab cake 12
- scallop 8
- 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 25

### \* SCALLOPS

roasted red bell pepper risotto | asparagus | thyme roasted grapes | caramelized leek cream 34

### NOLA BBQ SHRIMP

Gulf shrimp | cheddar grits | mushroom | spicy creole garlic butter 23

### \* CORNBREAD DUSTED REDFISH

cheddar grits | spinach | Innerspace Pub Ale crab & crawfish pan sauce 30

### \* PAN-SEARED ATLANTIC SALMON

roasted zucchini & squash | broccolini with garlic & chile flakes | sun-dried tomato caper vinaigrette 30

### \* SEABASS

jasmine rice | charred shishito pepper | grilled baby bok choy | soy ginger reduction 41

### \* VENISON

chipotle sweet potato mash | spiced pecans | broccolini with garlic & chile flakes | blueberry demi glace 29

### ASHLEY FARMS RANGE CHICKEN

garlic mashed potato | essence-spiced haricot verts with pecan | mushroom pan jus 27

### THE BEEFEATER

whole wheat | shaved prime rib | horseradish mayo | beefsteak tomato | Tillamook cheddar | house-cut fries 15

### \* CHAR BURGER

ground beef | bacon | Tillamook cheddar | lettuce | beefsteak tomato | red onion | house-cut fries 16

### \* REDFISH SANDWICH

blackened | brioche bun | lemon aioli | tomato | red cabbage, parsley & coriander slaw | house-cut fries 18

### \* STEAK FRITES

8oz tenderloin tails | béarnaise | truffle fries 28

## SIDES TO SHARE 10

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 10

## PECAN BUTTER CRUNCH

vanilla bean ice cream | cinnamon Granny Smith apple glaze 10

## DOUBLE-CUT FUDGE BROWNIE

praline pecan ice cream | caramel sauce 10

## BLUEBERRY BREAD PUDDING

blueberry glaze | whiskey sauce 10

## GELATO | SORBET

daily selection 7



*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.

**CHARRESTAURANT.COM**

