

# CHAR

## **SOUP | SALAD** *choice of one:*

### **HOUSE**

baby greens, cucumber, roasted red pepper, egg, tomato, red onion, balsamic vinaigrette

### **CAESAR**

romaine, parmesan, garlic crouton, house-made Caesar

## **CRAB, SHRIMP & ANDOUILLE GUMBO**

## **ENTRÉE** *choice of one:*

### **CHICKEN SALAD BLT**

brioche bun, chicken, arugula, diced tomato, basil, bacon, balsamic mayo

### **\*PAN-SEARED ATLANTIC SALMON**

roasted zucchini and squash, broccolini with garlic and chile flakes, sun-dried tomato caper vinaigrette

### **SPINACH SALAD**

baby spinach, Maytag bleu cheese, sliced strawberry, tart dried cherry, almond, balsamic vinaigrette  
*add: chicken or shrimp*

### **\*CHAR BURGER**

Greater Omaha ground beef, bacon, Tillamook cheddar, lettuce, beefsteak tomato, red onion

### **\*REDFISH SANDWICH**

blackened, brioche bun, lemon aioli, tomato, red cabbage, parsley & coriander slaw

**Lunch Prix Fixe Menu | \$ 30 per person ++ Includes coffee, iced tea, or soda**

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

# CHAR

## **SOUP | SALAD** *choice of one:*

### **HOUSE**

baby greens, cucumber, roasted red pepper, egg, tomato, red onion, balsamic vinaigrette

### **CAESAR**

romaine, parmesan, garlic crouton, house-made Caesar

## **CRAB, SHRIMP & ANDOUILLE GUMBO**

## **ENTRÉE** *choice of one:*

### **ASHLEY FARMS RANGE CHICKEN**

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

### **REDFISH SANDWICH**

blackened, brioche bun, lemon aioli, tomato, red cabbage and coriander slaw, house-cut fries

### **\*CHAR BURGER**

Greater Omaha ground beef, bacon, Tillamook cheddar, lettuce, beefsteak tomato, red onion, house-cut fries

### **\*PAN-SEARED ATLANTIC SALMON**

roasted zucchini and squash, broccolini with garlic and chile flakes, sun-dried tomato caper vinaigrette

### **\*TUNA NICOISE SALAD**

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

## **Lunch Prix Fixe Menu | \$35 per person ++ Includes coffee, iced tea, or soda**

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

# CHAR

## **SOUP | SALAD** *choice of one:*

### **HOUSE**

baby greens, cucumber, roasted red pepper, egg, tomato, red onion, balsamic vinaigrette

### **CAESAR**

romaine, parmesan, garlic crouton, house-made Caesar

## **CRAB, SHRIMP & ANDOUILLE GUMBO**

## **ENTRÉE** *choice of one:*

### **ASHLEY FARMS RANGE CHICKEN**

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

### **\*CHAR BURGER**

Greater Omaha ground beef, bacon, Tillamook cheddar, lettuce, beefsteak tomato, red onion, house-cut fries

### **\* CORNBREAD DUSTED REDFISH**

cheddar grits, spinach, Innerspace Pub Ale crab and crawfish pan sauce

### **\*PAN-SEARED ATLANTIC SALMON**

roasted zucchini and squash, broccolini with garlic and chile flakes, sun-dried tomato caper vinaigrette

### **\*STEAK FRITES**

8 oz tenderloin tails, béarnaise, house-cut truffle fries

## **DESSERT** *choice of one:*

### **HOUSE-MADE PECAN PIE**

### **DOUBLE-CUT FUDGE BROWNIE**

caramel sauce

**Lunch Prix Fixe Menu | \$46 per person ++ Includes coffee, iced tea, or soda**

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

# CHAR

## **SOUP | SALAD** *choice of one:*

### **HOUSE**

baby greens, cucumber, roasted red pepper, egg, tomato, red onion, balsamic vinaigrette

### **CRAB, SHRIMP & ANDOUILLE GUMBO**

## **ENTRÉE** *choice of one:*

### **CHICKEN SALAD BLT**

brioche bun, chicken, arugula, diced tomato, basil, bacon, balsamic mayo, house-cut fries

### **THE BEEFEATER**

whole wheat, roast beef, horseradish mayo, beefsteak tomato, Tillamook cheddar, house-cut fries

### **CHICKEN BISCUIT**

buttermilk biscuit, fried chicken tenders, cheddar, bacon & onion white gravy

### **CREOLE SAUTÉ**

Crawfish, lump crab, shrimp, andouille sausage, cheddar grits

### **\*STEAK BENEDICT**

toasted English muffin, tenderloin (prepared medium-rare), poached egg, greens, hollandaise

### **\*EGG FLORENTINE**

poached egg, toasted English muffin, creamed spinach, onion strings, hollandaise

**Brunch Prix Fixe Menu | \$25per person ++ Includes coffee, iced tea, or soda**

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

# CHAR

## **SOUP | SALAD** *choice of one:*

### **HOUSE**

baby greens, cucumber, roasted red pepper, egg, tomato, red onion, balsamic vinaigrette

### **CRAB, SHRIMP & ANDOUILLE GUMBO**

## **ENTRÉE** *choice of one:*

### **CHICKEN SALAD BLT**

brioche bun, chicken, arugula, diced tomato, basil, bacon, balsamic mayo

### **\*PAN-SEARED ATLANTIC SALMON**

roasted zucchini and squash, broccolini with garlic and chile flakes, sun-dried tomato caper vinaigrette

### **CHICKEN BISCUIT**

buttermilk biscuit, fried chicken tenders, cheddar, bacon & onion white gravy

### **CREOLE SAUTÉ**

Crawfish, lump crab, shrimp, andouille sausage, cheddar grits

### **\*STEAK BENEDICT**

English muffin, tenderloin (prepared medium-rare), poached egg, greens, hollandaise

### **\*EGG FLORENTINE**

poached egg, toasted English muffin, creamed spinach, onion strings, hollandaise

**Brunch Prix Fixe Menu | \$32 per person ++ Includes coffee, iced tea, or soda**

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

# CHAR

## **SOUP | SALAD** *choice of one:*

### **HOUSE**

baby greens, cucumber, roasted red pepper, egg, tomato, red onion, balsamic vinaigrette

### **CAESAR**

Romaine, parmesan, garlic crouton, house-made Caesar dressing

## **CRAB, SHRIMP & ANDOUILLE GUMBO**

## **ENTRÉE** *choice of one:*

### **ASHLEY FARMS RANGE CHICKEN**

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

### **VEAL OSCAR**

sautéed veal | grilled asparagus | crab meat | béarnaise

### **\*PAN-SEARED ATLANTIC SALMON**

roasted zucchini & squash, broccolini with garlic and chile flakes, sun-dried tomato caper vinaigrette

### **\*FILET**

8oz with maitre d'butter, garlic mashed potatoes

## **DESSERT** *choice of one:*

### **HOUSE-MADE PECAN PIE**

### **DOUBLE-CUT FUDGE BROWNIE**

caramel sauce

**Dinner Prix Fixe Menu | \$60.00 per person ++ includes coffee, iced tea, or soda**

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

# CHAR

## **SOUP | SALAD** *choice of one:*

### **HOUSE**

baby greens, cucumber, roasted red pepper, egg, tomato, red onion, balsamic vinaigrette

### **CAESAR**

romaine, parmesan, garlic crouton, house-made Caesar dressing

### **CRAB, SHRIMP & ANDOUILLE GUMBO**

## **ENTRÉE** *choice of one:*

### **ASHLEY FARMS RANGE CHICKEN**

garlic mashed potatoes, essence-spiced haricot verts, mushroom pan jus

### **\*SCALLOPS**

roasted red bell pepper risotto, asparagus, thyme roasted grapes, caramelized leek cream

### **\*CORNBREAD DUSTED REDFISH**

cheddar grits, spinach, Abita Amber crab and crawfish pan sauce

### **\*FILET**

8 oz with maitre d' butter, garlic mashed potatoes

### **\*PORK CHOP**

14 oz with Cognac and green peppercorn sauce, garlic mashed potatoes

## **DESSERT** *choice of one:*

### **HOUSE-MADE PECAN PIE**

### **DOUBLE-CUT FUDGE BROWNIE**

caramel sauce

**Dinner Prix Fixe Menu | \$65 per person ++ Includes coffee, iced tea, or soda**

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

# CHAR

## **SOUP | SALAD** *choice of one:*

### **HOUSE**

baby greens, cucumber, roasted red pepper, egg, tomato, red onion, balsamic vinaigrette

### **CAESAR**

romaine, parmesan, garlic crouton, house-made Caesar dressing

### **CRAB, SHRIMP & ANDOUILLE GUMBO**

## **ENTRÉE** *choice of one:*

### **ASHLEY FARMS RANGE CHICKEN**

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

### **\*SCALLOPS**

roasted red bell pepper risotto, asparagus, thyme roasted grapes, caramelized leek cream

### **\*FILET**

8 oz with maitre d' butter, garlic mashed potatoes

### **\*PAN-SEARED ATLANTIC SALMON**

Roasted zucchini & squash, broccolini with garlic & chili flakes, sun-dried tomato caper vinaigrette

### **\*RIBEYE**

16 oz with maitre d' butter, garlic mashed potatoes

## **SIDE DISHES** *served family-style to share*

### **BACON-BRAISED BRUSSELS SPROUTS**

### **RED WINE MUSHROOMS**

## **DESSERT** *choice of one:*

### **HOUSE-MADE PECAN PIE**

### **DOUBLE-CUT FUDGE BROWNIE**

caramel sauce

**Dinner Prix Fixe Menu | \$75 per person ++ Includes coffee, iced tea, or soda**

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



# CHAR

## **SOUP | SALAD** *choice of one:*

### **HOUSE**

baby greens, cucumber, roasted red pepper, egg, tomato, red onion, balsamic vinaigrette

### **CAESAR**

romaine, parmesan, garlic crouton, house-made Caesar dressing

### **CRAB, SHRIMP & ANDOUILLE GUMBO**

## **ENTRÉE** *choice of one:*

### **ASHLEY FARMS RANGE CHICKEN**

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

### **\*SEABASS**

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

### **\*FILET**

12 oz with maitre 'd butter, garlic mashed potatoes

### **\*PAN-SEARED ATLANTIC SALMON**

roasted zucchini & squash, broccolini with garlic & chili flakes, sun-dried tomato caper vinaigrette

### **\*PRIME NEW YORK STRIP**

16 oz with maitre 'd butter, garlic mashed potatoes

## **SIDE DISHES** *served family-style to share*

### **RED WINE MUSHROOMS**

### **BACON-BRAISED BRUSSELS SPROUTS**

### **CARAMELIZED ONION MAC N' CHEESE**

## **DESSERT** *choice of one:*

### **HOUSE-MADE PECAN PIE**

### **DOUBLE-CUT FUDGE BROWNIE**

caramel sauce

**Dinner Prix Fixe Menu | \$90 per person ++ Includes coffee, iced tea, or soda**

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