



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 12

FRIED GREEN TOMATOES

cornmeal-encrusted | tomato basil relish | comeback sauce 12

SPINACH BACON CRISP

crispy flour tortilla | spinach | bacon | mozzarella | baby greens | tomato basil relish 12
add: chicken 8 | shrimp 9 | steak 15*

CRAB CLAWS

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

PEI MUSSELS

tomato basil broth | toasted baguette 17

NOLA BBQ SHRIMP

Gulf shrimp | grits | mushrooms | spicy creole garlic butter 16

NO FILLER CRAB CAKES

jumbo lump crab | tomato relish | lemon tarragon butter 25

SALADS

add to any salad: chicken 8 | shrimp 9 | salmon 9 | tuna* 10 | steak* 15*

HOUSE

baby greens | cucumber | roasted red pepper | egg | tomato | red onion 10

CAESAR

romaine | parmesan | garlic crouton | house-made Caesar 10

CHAR WEDGE

iceberg | bacon | Maytag blue cheese dressing | tomato | egg | scallion 12

SPINACH

baby spinach | Maytag blue cheese | sliced strawberry | tart dried cherry | almond | balsamic vinaigrette 12

GINGER-PEANUT CHICKEN

baby greens | fried or grilled chicken tenders | roasted peanut | carrot | cucumber | cilantro | crispy tortilla |
toasted sesame seed | scallion | ginger-peanut dressing 18

*STEAK AND BLEU

baby greens | tenderloin (prepared medium rare) | Maytag bleu cheese | roasted pecan | red onion |
red bell pepper | garlic crouton | balsamic vinaigrette 21

*TUNA NICOISE

baby greens | ahi tuna | artichoke heart | tomato | egg | haricot verts | fried capers | crispy tortilla |
honey white balsamic 20

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 \$7

- * **FILET** 8oz 51 | 10oz 64
- * **PRIME COWBOY RIBEYE** 20oz bone-in chili-rubbed 64
- * **RIBEYE** 16oz 48
- * **PRIME NEW YORK STRIP** 16oz 59
- * **LAMB CHOP** chimichurri 40
- * **PORK CHOP** 14oz with Cognac and green peppercorn sauce 33
- * **PRIME RIB** au jus and horseradish 12oz 42 | 16oz 46

CHAR CUT ADD-ONS

- Cognac and green peppercorn sauce 3
- béarnaise 3
- Maytag bleu cheese 4
- sautéed mushrooms 5
- shrimp 4.5
- crab cake 12.5
- scallop 9
- 5oz lobster tail 22
- oscar 18

ENTRÉES

Add House, Caesar or Wedge salad \$7

* CREOLE SEAFOOD PASTA

blackened shrimp | andouille sausage | crawfish | crab | tomato | red onion | penne | parmesan cream sauce 28

* 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 25

* CORNBREAD DUSTED REDFISH

cheddar grits | spinach | Innerspace Pub Ale crab & crawfish pan sauce 32

* 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 43

* FISH OF THE DAY

today's featured selection *mkt*

ASHLEY FARMS RANGE CHICKEN

garlic mashed potato | essence-spiced haricot verts with pecan | mushroom pan jus 29

THE BEEFEATER

whole wheat | shaved prime rib | horseradish mayo | beefsteak tomato | Tillamook cheddar | house-cut fries 17

* CHAR BURGER

ground beef | bacon | Tillamook cheddar | lettuce | beefsteak tomato | red onion | house-cut fries 18

* REDFISH SANDWICH

blackened | brioche bun | lemon aioli | tomato | red cabbage, parsley & coriander slaw | house-cut fries 19

* STEAK FRITES

8oz tenderloin tails | béarnaise | truffle fries 34

SIDES TO SHARE 10

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

*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 | caramel sauce 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 8.5

For your convenience, a 20% gratuity will be added to reservations of 6 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

