

BEGINNINGS

Paneed Blue Crab Cakes

Tarragon-butter sauce and fresh arugula with tomato-basil relish. 12

Oysters on the Half Shell

Fresh Gold Band Oysters. Dozen. 16 • Half-Dozen. 8

Oysters Rockefeller

Traditionally prepared with spinach, bacon and bread crumbs. Topped with melted parmesan. Served hot over rock salt. 11

Fried Green Tomatoes

Cornmeal encrusted green tomatoes with flash fried onion strings and Comeback dressing. 9

Flash Fried Crab Claws

Seasoned, crispy claws, served with cocktail sauce. 12

Spinach Crisp

Crisp flour tortilla topped with a spinach blend, bacon and mozzarella. 8.5 • Add Chicken. 3 • Add Shrimp. 4

Sin City BBQ Shrimp

Four jumbo gulf shrimp, garlic cheddar stone grits and mushrooms in spicy Creole garlic butter. 10 • Add four shrimp. 6

Chef's Daily Soup or Crab, Shrimp, and Andouille Gumbo Cup. 4 • Bowl. 7

SALADS

CHAR House Salad

Greens, bacon, cheddar shreds, egg, and tomato. 6 • Add Chicken. 3 • Add Salmon. 4

CHAR Caesar Salad

Salad mix tossed with Caesar dressing, Parmesan, and croutons. 6 • Add Chicken. 3 • Add Salmon. 4

Wedge of the Iceberg

Wedge of iceberg lettuce, bacon, Bleu Cheese dressing, tomato, egg and scallions. 6.5

Steak and Bleu

Mesquite-fired seasoned filet of beef, prepared medium-rare only, with Maytag Bleu Cheese crumbles, tossed with baby greens, roasted pecans, red onion and red bell peppers with garlic croutons in Raspberry Vinaigrette dressing. 12.5

Ginger-Peanut Chicken Salad

Baby greens tossed with chicken tenders, peanuts, carrots, cucumber, cilantro, and sesame seeds with ginger-peanut dressing. 9.5

Asian Ahi Tuna Salad

Baby greens tossed with shaved red onion, cucumber, carrots, crispy fried won-tons and cilantro in a French vinaigrette topped with Five-spice seared Ahi tuna and a drizzle of wasabi cream and tomato-soy sauce. 12

Tuna Tower

A blend of seasoned rare tuna and jumbo lump crabmeat tossed with sesame seed oil, scallions, and cilantro with baby greens and flash fried won-tons. Served chilled. 10

Panéed Pecan Chicken Tender Salad

Sautéed pecan breaded chicken tenderloins on a bed of baby greens with mandarin oranges, dried cranberries, Maytag Bleu Cheese, honey roasted pecans and French Vinaigrette. 10

Bleu Cheese Tomato Tower

Maytag Bleu Cheese, shaved red onion and basil layered between beefsteak tomatoes with French Vinaigrette. 8.5

DRESSINGS: Maytag Bleu Cheese, Buttermilk Ranch, Sesame Peanut, French Vinaigrette, Comeback, Extra Virgin Olive Oil and Aged Balsamic Vinegar, Housemade Honey Mustard, Raspberry Vinaigrette, Caesar

SANDWICHES

CHAR Burger

Lettuce, Beefsteak tomato, and red onion on toasted egg roll, with house-cut fries. 10

• Add Maytag Bleu Cheese. 1 • Add Tillamook sharp cheddar and bacon. 2

The Beefeater

Medium-rare roast beef on toasted whole wheat bread, with horseradish mayo, sliced Beefsteak tomato and Tillamook sharp cheddar cheese, with house-cut fries. 9

Grilled Seared Tuna Melt

Fresh Ahi tuna steak, seasoned and grilled to medium rare, with sharp cheddar, diced red onion, tomato, and wasabi cream on whole wheat toast, with house-cut fries 11.5

STEAKS

Beef Filet Henry the IV

Oven-broiled with salt, pepper, and brown butter. 6oz. 19.5 • 8 oz. 28 • 12 oz. 38

Cowboy Steak

18 oz. mesquite-fired, bone-in, chili-rubbed Rib Eye. 32

Dry Aged New York Strip

16 oz. Strip, seared in an iron skillet with brown butter and parsley. 38

Prime Aged Porterhouse

24 oz. Prime Filet and Strip on the bone, our largest cut, mesquite fired. 40

Add your favorite topping

Bearnaise. 2 • Demi Glace. 2

Crabmeat topping. 4

Grilled Shrimp. 1.5 each

Maytag Bleu Cheese crusted. 3

All steaks are served with a CHAR House Salad or house cut fries.

COMFORT FOOD

Ashley Farms Free Range Chicken

Boneless breast, seasoned and oven-fired in a fresh, basil-rosemary butter and natural jus, with horseradish smashed potatoes and roasted asparagus. 18

Panéed Pecan Chicken

Sautéed pecan breaded chicken tenders over cornbread dressing with Worcestershire butter sauce and roasted asparagus. 12

Country Fried Steak

Lightly breaded and pan-fried steak over garlic cheddar stone grits with onion gravy and roasted asparagus. 14

Chopped Steak

Seasoned and grilled over mesquite wood. Topped with mushrooms in demi-glace and served with horseradish smashed potatoes and roasted asparagus. 12

Breadloaf Ahi Tuna Steak

Mesquite-fired sushi-grade tuna, topped with soy, tomato, and wasabi glaze, with horseradish smashed potatoes, and flash fried onion strings. 20

Pan Seared Atlantic Salmon

Spiced and seared, over garlic cheddar stone grits with shiitake mushrooms and sautéed arugula. 21

Pecan Crusted Blackfish with Lump Crabmeat Dressing

Topped with a Worcestershire butter sauce. 26

Sin City BBQ Shrimp

Eight jumbo gulf shrimp, garlic cheddar stone grits and mushrooms in spicy Creole garlic butter. 16

Braised Whole Lamb Shank

Fork-tender braised shank of lamb served with garlic cheddar stone grits and asparagus in a lamb au jus. 24

Colorado Lamb Chops

Oven broiled, served with horseradish smashed potatoes, rosemary brown butter, and mint jelly. 32.5

Long Island Duckling Breast

White Pekin Duckling, pan-seared, five spice crusted over a cranberry, almond, and wild rice blend in Plantation honey/merlot reduction with roasted asparagus. 21

Wood Grilled Pork Tenderloin

Over horseradish smashed potatoes with honey/merlot reduction, Maytag Bleu Cheese, fried onion strings, roasted asparagus. 20

Add a CHAR House or Caesar Salad to any Comfort Food selection. 3

HOME-STYLE SIDES TO SHARE

Cranberry Almond Wild Rice. 5

Creamed Spinach Gratin with cheddar topping. 6.5

Asparagus and Mushroom Gratin. 7.5

Broccoli with Lemon Butter. 3.5

Flash-fried Seasoned Onion Rings. 5

Asparagus – sautéed or steamed. 4

Collard Greens. 4

Sautéed Mushrooms. 4

Cheddar Stone Grits with Tarragon Butter. 5

Smashed Red Potatoes with Horseradish Cream. 5

Mashed Sweet Potatoes with pecan brown sugar topping. 5

House-Cut Fries. 3.5

Baked Potato. 4

Cornbread Dressing. 5

A 20% gratuity will be added to parties of eight or more for your convenience

DESSERTS

Double Cut Fudge Brownie

Praline ice cream with caramel and white chocolate glaze. 7.5

Pecan Caramel Butter Crunch Cake

Featuring cinnamon-braised Granny Smith apple sauce. 7.5

Triple Strawberry Cheesecake

Garnished with fresh strawberries. 8.5

Pecan Pie

Topped with French vanilla ice cream. 8.5

Ganache Chocolate Cake

Homemade with a white chocolate glaze. 8.5

KIDS

Fried Chicken Tenders

Served with Honey Mustard or BBQ sauce. 4.5

Grilled Cheese

Served on whole wheat toast. 4.5

Burger

Served plain, on a bun. 4.5

Chocolate Covered Ice Cream

French Vanilla Ice Cream, with chocolate sauce. 3

*Kids menu items all served with a choice of Macaroni and Cheese or House-Cut Fries

CHEF'S TABLE

Come join us in our kitchen. Be part of the CHAR family for any occasion.
Seats up to six. Dinner only. Reservations required.

CATERING

CHAR is now offering CATERING for any occasion.
Catering Menus are available at the hostess stand.

GIFT CERTIFICATES AVAILABLE

Bulk orders receive a bonus!
See your server for details.

PRIVATE DINING/MEETING FACILITIES

Private rooms seat up to 20 and 40 comfortably.

MARTINIS

LEMONTINI

Absolut Citron, Triple Sec, Lemon

APPLETINI

Belvedere Vodka, Apple Pucker, Triple Sec

GEORGIA PEACH

Belvedere Vodka, Peach Schnapps, Orange Juice

CHOCOLATE

Stoli Vanilla, Fresh Lime Juice, Cream

FRENCH COSMOPOLITAN

Grey Goose L'Orange, Cranberry, Lemon and Lime Twist

AFTER DINNER

COGNACS

Hennessy Courvoisier VSOP
Remy VSOP Courvoisier VS

LIQUERS

Bailey's Grand Marnier
B & B Kahlua
Amaretto Frangelico

SINGLE MALTS

Glenfiddich 12/18 Dalmore 12
Glenlivet 12/18 Macallan 12/18

ACKNOWLEDGEMENTS

- All CHAR steaks are USDA Prime and USDA Choice Cuts.
 - Seafood is delivered fresh daily.
- Our filet is cooked under a charbroiler to insure tenderness
- We sear our Dry Aged New York Strip the traditional way – in an iron skillet.
 - We flame grill over mesquite wood.
 - Our frying oils contain 0% trans fat.
- We use: Maytag Blue Cheese, Long Island Duckling, Colorado Lamb, Ashley Farms Free Range Chicken, and Chieftain Wild Rice.

Message from the Mississippi State Health Department: Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shell-fish 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 further information.