

# BEGINNINGS

## 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

## Panéed Blue Crab Cakes

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

## Spinach Crisp

Crisp flour tortilla topped with a spinach blend, bacon and mozzarella. Served with baby greens and tomato-basil relish. 8.5

• Add Chicken. 3 • Add Shrimp. 4

**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

## Bleu Cheese Tomato Tower

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

## 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. 12.5

## Ginger-Peanut Chicken Salad

Baby greens tossed with fried chicken tenders, roasted peanuts, carrots, cucumber, cilantro, toasted sesame seeds in a ginger-peanut dressing. 9.5

## 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

## Roasted Chicken BLT Salad

Shaved, roasted chicken breast tossed with arugula, diced tomato, fresh basil and bacon in a Balsamic Mayo, on a bed of spring mix tossed with cucumbers and carrots, in a French Vinaigrette dressing. Served with Garlic Crostinis. 9.5

## Tuna Tower

A blend of seasoned sushi grade 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

**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

# BURGERS & 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

## Roasted Chicken BLT

Shaved, roasted chicken breast tossed with arugula, diced tomato, fresh basil and bacon in a Balsamic mayo, served on a toasted egg roll, with house-cut fries. 7.5

## 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

A 20% GRATUITY WILL BE ADDED TO PARTIES OF EIGHT OR MORE FOR YOUR CONVENIENCE

# MAIN COURSE

## Nashville Hot Chicken

Crispy hand-battered chicken tenders, with fiery hot seasoning over two hoecakes (cornbread pancakes) with cole slaw and dill pickle. 10

## Panéed Pecan Chicken

Sautéed pecan breaded chicken tenders on cornbread dressing with Worcestershire butter sauce and roasted asparagus. 9

## Chicken Tenderloins

Your choice of mesquite grilled or fried chicken tenderloins served with two home-style vegetables. 9

## Pan Seared Atlantic Salmon

Spiced and seared, over garlic cheddar stone grits with shiitake mushrooms and sautéed arugula. 16

## Sin City BBQ Shrimp

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

## Pecan Crusted Blackfish

Over horseradish potatoes with roasted asparagus. 18

## Chopped Steak

Seasoned and grilled over mesquite wood. Topped with Demi-glace with your choice of two home-style vegetables. 9

## Country Fried Steak

Lightly breaded and pan-fried steak over garlic cheddar stone grits with onion gravy and roasted asparagus. 12

## Center Cut Filet

A 6 oz. tenderloin filet served with your choice of two home-style vegetables. 19.5

# CHAR DAILY SPECIALS

10:30 a.m. – 3 p.m. Served with your choice of two Home-Style Vegetables

**Sunday** – Meatloaf or Fried Chicken. 9

**Monday** – Red Beans and Rice with Ham and Sausage 8.5

**Tuesday** – Braised Beef Rib 11.5

**Wednesday** – Fried Chicken 9

**Thursday** – Roast Beef and Gravy with Onions 11.5

**Friday** – Fried Catfish 9

**Saturday** – Mesquite Fired Cured Pork Chop 10

# HOME-STYLE VEGETABLES

Collard Greens

Green Beans

Creamed Spinach

Cole Slaw

Butter Beans

Smashed Sweet Potatoes

Cornbread Dressing

Macaroni and Cheese

Black-eyed Peas

Garlic Cheddar Stone Grits

House Cut French Fries

Horseradish Potatoes

**Home-Style Vegetable Plate – Four Vegetables 8 • Three Vegetables 7**

## Soup & Salad

A House Salad served with your choice of Chef's Daily Soup or Crab, Shrimp, and Andouille Sausage Gumbo 7.5

# DESSERTS

## Double Cut Fudge Brownie

Praline ice cream, 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 Tenderloins

Served with Honey Mustard or BBQ sauce. 4.5

## Grilled Cheese Sandwich

Served on whole wheat toast. 4.5

## Kids Burger

Served plain, on a bun. 4.5

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

ASK YOUR SERVER ABOUT OUR \$2 DESSERT BITES

# WEEKEND BRUNCH

Served Saturday and Sunday until 3 p.m.

Featuring LIVE Jazz Music on Sundays!

## Fresh Fruit Cocktail

Served with strawberry cream cheese sauce. 7

## Char Classic Eggs Benedict

Shaved Canadian bacon and poached egg on a toasted English muffin with hollandaise, with flash fried onion strings. 10.5

## Mesquite Fired Steak and Eggs Benedict

Medallions of tenderloin grilled and served with grilled tomato, poached eggs on toasted English muffin and béarnaise sauce, served with flash fried onion strings. 14.5

## Flash Fried Lump Crabcake Benedict

Fried crabcakes on toasted English muffin with poached eggs and hollandaise, served with flash fried onion strings. 12.5

## Eggs Florentine

Poached eggs on toasted English muffins with creamed spinach, with flash fried onion strings. 9

## Crawfish, Lump Crab and Andouille Sausage Creole Sauté

Over garlic cheddar stone grits. 12.5

## Deep Dish Quiche with Shrimp and Smoked Ham

Our house made quiche with parmesan cheese, red & green bell pepper, onion and spices, served with baby greens and asparagus in vinaigrette with fresh fruit. 10.5

## Panéed Chicken Filet Pontalba

Tri-color pepper and potato hash pan sautéed, topped with Panéed chicken, Canadian bacon, sharp Tillamook cheddar and béarnaise. 11.5

## 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.

## 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.