

## APPETIZERS

### SIN CITY BBQ SHRIMP

four shrimp over grits with mushrooms and spicy creole garlic butter sauce 11

### CRAB CLAWS

with cocktail sauce 14 (when available)

### “NO FILLER” CRAB CAKES

just crab, herbs and spices with pickled green bean salad 15

### SPINACH CRISP

crisp flour tortilla with spinach, bacon and mozzarella with baby greens and tomato-basil relish 9

### TOMATO TOWER

tomato, buffalo mozzarella cheese and red onion vinaigrette 9

### CRAB, SHRIMP & SAUSAGE GUMBO

cup 4 bowl 7

**SOUP OF THE DAY** cup 4 bowl 7

## MEAT & VEGETABLES

*Includes choice of meat and two sides*

### Monday

red beans & rice 10 | beef brisket 11.5

### Tuesday

short ribs 13 | chicken & dumplings 11.5

### Wednesday

fried chicken 10 | roman style pork loin 11

### Thursday

roast beef 12 | roast chicken 10

### Friday

fried catfish 10 | turkey & dressing 10.5

### Saturday

pecan tenders & sweet potato fries 9

### Monday thru Saturday

chopped steak 13 | chicken tenderloins 11

three vegetables 8 | four vegetables 10

## SIDES

green beans | macaroni & cheese

garlic mashed potatoes | braised greens

buttered apples | creamed spinach

black-eyed peas | sweet potatoes

hand-cut french fries | couscous

grits | butter beans | cornbread dressing

## DESSERTS

### CHOCOLATE EXPRESS

moist chocolate cake smothered in rich fudge icing 7

### PECAN CARAMEL BUTTER CRUNCH

topped with French vanilla ice cream

and cinnamon-braised granny smith

apple glaze 7.5

### FAMOUS HOMEMADE PECAN PIE

topped with French vanilla ice cream 8.5

### APPLE AND CRANBERRY CRISP

topped with French vanilla ice cream 8

## SALADS

### THE WEDGE

iceberg with bacon, Maytag bleu cheese dressing, egg and tomato 8

### CHAR SALAD

greens, bacon, cheddar shreds, egg and tomato with choice of dressing 7

add: chicken 4 | salmon 5

### CAESAR

crisp romaine with parmesan, white bread croutons and roasted garlic dressing 7

add: chicken 4 | salmon 5

### GINGER-PEANUT CHICKEN SALAD

mixed greens tossed with fried chicken tenders, roasted peanuts, carrots, cucumber, cilantro and toasted sesame seeds in a ginger-peanut dressing 13

### CALIFORNIA COBB

chicken, avocado, egg, blue cheese crumbles and bacon on a bed of chopped house lettuces 14

### AUTUMN SPINACH SALAD

tender baby spinach tossed with candied walnuts, goat cheese, sweet peppers and roasted pears in a muscadine and balsamic vinaigrette 12

add: chicken 4 | salmon 5

## BURGERS & SANDWICHES

*all burgers and sandwiches served with hand-cut fries*

### HALF-POUND BURGER

house-ground chuck with bacon, Tillamook cheddar, tomato, lettuce and red onion 13

### BEEFEATER

roast beef, toasted whole wheat bread, horseradish mayo, tomato and Tillamook cheddar 11

### ROASTED CHICKEN BLT

roasted chicken salad with arugula, tomato, basil and bacon on a toasted bun 8

### FRIED OYSTER BLT

baguette with roasted garlic aioli, house bacon, lettuce and tomato 10

### TUNA MELT

ahi tuna seared medium rare on toasted whole wheat bread with Tillamook cheddar, tomato, red onion and wasabi cream 16

## MAIN COURSES

### CHICKEN

roasted Ashley Farms free range breast over garlic mashed potatoes with asparagus, pearl onions and spring peas in a lemon herb butter sauce 15

### BLACKFISH

pecan encrusted over garlic mashed potatoes with worcestershire butter sauce 16

### SALMON

seared and served over couscous with sauteed shiitake mushrooms, arugula and lemon tarragon butter sauce 16

### COUNTRY FRIED STEAK

over garlic cheddar stone grits with red onion country gravy 13

### ALLEN BROTHERS BEEF FILET

8-ounce filet served with choice of two sides 32

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.

## APPETIZERS

### ONION RINGS

breaded and fried with comeback sauce 9

### SPINACH CRISP

crisp flour tortilla with spinach, bacon and mozzarella with baby greens and tomato-basil relish 9

### SIN CITY BBQ SHRIMP

four shrimp over grits with mushrooms and spicy creole garlic butter sauce 11

### "NO FILLER" CRAB CAKES

just crab, herbs and spices with pickled green bean salad 15

### SPINACH ARTICHOKE DIP

classic combination of creamed spinach and artichokes with crispy pita chips 9

### CRAB CLAWS

with cocktail sauce 14 (when available)

### TOMATO TOWER

tomato, buffalo mozzarella cheese and red onion vinaigrette 9

### CRAB, SHRIMP & SAUSAGE GUMBO

cup 4 bowl 7

SOUP OF THE DAY cup 4 bowl 7

## SALADS

### THE WEDGE

iceberg with bacon, Maytag bleu cheese dressing, egg and tomato 8

### CHAR SALAD

greens, bacon, cheddar shreds, egg and tomato with choice of dressing 7

add: chicken 4 | salmon 5

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add: chicken 4 | salmon 5

### GINGER-PEANUT CHICKEN SALAD

mixed greens tossed with fried chicken tenders, roasted peanuts, carrots, cucumber, cilantro and toasted sesame seeds in a ginger-peanut dressing 13

### CALIFORNIA COBB

chicken, avocado, egg, blue cheese crumbles and bacon on a bed of chopped house lettuces 14

### AUTUMN SPINACH SALAD

tender baby spinach tossed with candied walnuts, goat cheese, sweet peppers and roasted pears in a muscadine and balsamic vinaigrette 12 add: chicken 4 | salmon 5

## MAIN COURSES

### PICCATA

lightly breaded pan-roasted chicken breast or veal with sauteed spinach over garlic smashed potatoes, finished with a classic lemon and caper butter sauce

Chicken 18 Veal 21

### CHICKEN

two roasted Ashley Farms free range breasts over garlic mashed potatoes with asparagus, pearl onions and spring peas in a lemon herb butter sauce 23

### HALF-POUND BURGER

house-ground chuck with bacon, Tillamook cheddar, tomato, lettuce, red onion and hand-cut fries 15

### DUCK

pan-seared breast on cranberry studded wild rice with asparagus and honey-merlot sauce 27

### SCALLOPS

blackened and served over chipotle and honey cheese grits with tomato jus and crispy fried onion strings 27

### BLACKFISH

pecan encrusted over garlic mashed potatoes with jumbo lump crab and worcestershire butter sauce 26

### SALMON

seared and served over couscous with sauteed shiitake mushrooms, arugula and lemon tarragon butter sauce 22

### AHI TUNA

8-ounce sushi-grade sesame-encrusted tuna over ginger-shallot sauteed spinach and soba noodles with lemon-soy glaze 28

## STEAKS & CHOPS

*All of our steaks and chops are provided by Allen Brothers, purveyors of the finest quality meat and steaks since 1893.*

### FILET

8-ounce cut with maitre d' butter and loaded baked potato 32

### ORIGINAL COWBOY RIBEYE

18-ounce bone-in chili-rubbed ribeye with maitre d' butter and loaded baked potato 33

### THE CHOP

14-ounce bone-in herb marinated pork chop with braised local greens, whipped sweet potatoes and sweet and sour apple compote 25

### CHI-TOWN SIRLOIN

14-ounce prime sirloin, pepper crusted with maitre d' butter and a loaded baked potato 29

### NEW YORK STRIP

16-ounce prime cut with maitre d' butter and loaded baked potato MKT

## SIDES

broccolini with garlic, chilies and olive oil 6  
creamed spinach 6 sauteed mushrooms 6  
asparagus and mushroom gratin 8  
loaded baked potato 6 french fries 6  
couscous 6 onion rings 6

## DESSERTS

### CHOCOLATE EXPRESS

moist chocolate cake smothered in rich fudge icing 7

### PECAN CARAMEL BUTTER CRUNCH

topped with French vanilla ice cream and cinnamon-braised granny smith apple glaze 7.5

### FAMOUS HOMEMADE PECAN PIE

topped with French vanilla ice cream 8.5

### APPLE AND CRANBERRY CRISP

topped with French vanilla ice cream 8

## Live Music Nightly

### Sunday Brunch

Join us for our live jazz brunch from  
10:00am to 3:00pm

For information regarding private dining or catering please ask your server or visit our website at:

[www.charrestaurant.com](http://www.charrestaurant.com)

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### DOUGHNUTS

cinnamon sugar dusted with vanilla mascarpone and seasonal jam 6

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with cocktail sauce 14 (when available)

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tomato, buffalo mozzarella cheese and red onion vinaigrette 9

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## EGGS

### SOUTHERN STYLE "BENNY"

butter milk biscuits, poached eggs, fried green tomato, country ham, hollandaise 10

### CLASSIC EGGS BENEDICT

canadian bacon, poached eggs, toasted english muffins, hollandaise 11

### CRAB BENEDICT

toasted english muffin, "no filler" crab cakes, poached eggs, hollandaise 15

### STEAK BENEDICT

skirt steak, poached eggs, toasted english muffin, sauteed greens, hollandaise 15

### SWEET POTATO HASH

diced sweet potato, baby red potato, onion, pepper and fine herbs with sunny side up egg 9

## MAIN COURSES

### CUSTARD FRIED FRENCH TOAST

thick cut texas toast with house sausage and spiced syrup 10

### CHICKEN & WAFFLE

fried chicken tenderloins over a belgian waffle with spiced syrup 12

### CROQUE MADAME

country ham, gruyere cheese and a sunny side up egg on griddled bread with hand cut fries 12

### HALF-POUND BURGER

house-ground chuck with bacon, Tillamook cheddar, tomato, lettuce and red onion 13

### BEEFEATER

roast beef, toasted whole wheat bread, horse-radish mayo, tomato and Tillamook cheddar cheese with hand cut fries 11

### TUNA MELT

ahi tuna seared medium rare on toasted whole wheat bread with Tillamook cheddar, tomato, red onion and wasabi cream 16

### HANGTOWN FRY

scramble of eggs, fried oysters, bacon, roasted red pepper and scallions over griddled bread 12

### CHICKEN FRIED STEAK

over garlic cheddar stone grits with red onion country gravy 12

### BLACKFISH

pecan encrusted over garlic mashed potatoes with worcestershire butter sauce 16

### SHRIMP CREOLE

over grits with diced bacon, tomatoes and fine herbs 14

### SALMON

seared and served over couscous with sauteed shiitake mushrooms, arugula and lemon tarragon butter sauce 16

## MEAT & VEGETABLES

*Your choice of meat with two sides*

chopped steak 13 | chicken tenderloins 11

fried chicken 10 | carved ham 10

## JUST VEGETABLES

three vegetables 8 | four vegetables 10

grits | butter beans | cornbread dressing | green beans | macaroni & cheese | garlic mashed potatoes | braised greens | buttered apples | creamed spinach | black-eyed peas | sweet potatoes | hand-cut french fries | couscous

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