



MEMPHIS, TN | NASHVILLE, TN | HUNTSVILLE, AL | JACKSON, MS

BEGINNINGS

BUTTER TASTING

two specialty butters | artisan bread 3

DAILY SOUP

cup 5 | bowl 7

CRAB, SHRIMP AND ANDOUILLE GUMBO

cup 5 | bowl 7

PORK RINDS

white cheddar gruyère | comeback sauce 8

ONION RINGS

comeback sauce 9

FRIED GREEN TOMATOES

cornmeal-encrusted | tomato relish | comeback sauce 9

SPINACH CRISP

flour tortilla | spinach | bacon | mozzarella | baby greens | tomato-basil relish 9
add: chicken 5 | shrimp 6 | steak* 7

CRAB CLAWS

fried or sautéed | cocktail sauce 16 (*when available*)

CHILI-FRIED OYSTERS

cumin cream sauce | roasted corn relish 10 half dz | 20 dz

NO FILLER CRAB CAKES

jumbo lump crab | herbs | spices | lemon tarragon butter 19

SALADS

add to any salad: chicken 5 | shrimp 6 | steak* 7 | salmon 7 | fried oysters 7 | tuna* 9

HOUSE

baby greens | cucumber | roasted red pepper | egg | tomato | red onion 8

CAESAR

romaine | parmesan | garlic crouton | house-made Caesar 8

CHAR WEDGE

iceberg | bacon | Maytag bleu cheese dressing | tomato | egg | scallion 10

SPINACH SALAD

baby spinach | Maytag bleu cheese | sliced strawberry | tart dried cherry | almond | balsamic vinaigrette 10

GINGER-PEANUT CHICKEN

baby greens | fried chicken tenders | roasted peanut | carrot | cucumber | cilantro | toasted sesame seed | scallion | ginger-peanut dressing 16

*STEAK AND BLEU

baby greens | tenderloin (prepared medium rare) | Maytag bleu cheese | roasted pecan | red onion | red bell pepper | garlic crouton | balsamic vinaigrette 18

*TUNA NICOISE

baby greens | ahi tuna | artichoke heart | tomato | egg | haricot verts | fried capers | honey white balsamic vinaigrette 18

HOUSE-MADE DRESSINGS

Maytag bleu cheese | ginger-peanut | buttermilk ranch | comeback | Caesar | balsamic vinaigrette

CHAR CUTS

All cuts are served with loaded smashed potatoes

* FILET

8oz with maitre d' butter 38

* CHAR FILET

12oz with maitre d' butter and sauteéd mushrooms 51

* PRIME COWBOY RIBEYE

20oz bone-in chili-rubbed with maitre d' butter 54

* RIBEYE

16oz with maitre d' butter 36

* PRIME NEW YORK STRIP

16oz with maitre d' butter 49

* VEAL CHOP

12oz with balsamic glaze and rosemary demi glacé 38

CHAR CUT ADD-ONS

Maytag bleu cheese 3

shrimp 3

sautéed mushrooms 4

jumbo lump crab 4

fried oysters 7

scallop 7

crab cake 9

ENTRÉES

Add House, Caesar or Wedge salad \$5

SEAFOOD CARBONARA

shrimp | jumbo lump crab | crawfish tail | garlic | bacon | tomato | green pea | parmesan | bucatini | egg 24

* SCALLOPS

roasted red bell pepper risotto | asparagus | thyme roasted grapes | caramelized leek cream 31

SHRIMP & GRITS

Gulf shrimp | Delta Grind cheddar grits | mushroom | spicy creole garlic butter 21

* CORNBREAD DUSTED REDFISH

Delta Grind cheddar grits | spinach | Abita Amber crab and crawfish pan sauce 28

* TUNA

brown butter | chevre gnocchi | pesto | brussels sprout, apple, radish & pancetta slaw 30

* GRILLED GROUPER

basil orzo | asparagus | orange pecan butter 32

* PAN-SEARED ATLANTIC SALMON

roasted zucchini & squash | broccolini | sun-dried tomato caper vinaigrette 26

* MAPLE LEAF FARM DUCK BREAST

chipotle mashed sweet potato | broccolini | blueberry demi glacé 28

ASHLEY FARMS RANGE CHICKEN

garlic mashed potato | essence-spiced haricot verts with pecans | mushroom pan jus 26

* PORK CHOP

14oz with garlic mashed potato | broccolini | Cognac and green peppercorn cream sauce 32

SIDES TO SHARE 8

garlic mashed potato | creamed spinach gratin | au-gratin potato | red wine mushrooms |
caramelized onion mac and cheese | chipotle sweet potato mash | Southwestern-style creamed corn |
hand-cut truffled pomme frites | bacon braised brussels sprouts

*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 8

PECAN BUTTER CRUNCH

vanilla bean ice cream | cinnamon Granny Smith apple sauce 8

DOUBLE-CUT FUDGE BROWNIE

praline pecan ice cream | caramel sauce 8

BLUEBERRY BREAD PUDDING

blueberry glaze | whiskey sauce 8

SWEET MAGNOLIA ICE CREAM CO. GELATOS & SORBETS

daily selection 6



We proudly serve Greater Omaha beef on our menu. Located in Omaha, Nebraska amidst the largest supply of Angus and Hereford cattle in the world, Greater Omaha Packers is a family-owned beef facility that leads the industry in their commitment to quality, sustainability and humane treatment practices.

For your convenience, a 20% gratuity will be added to reservations of 8 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

