



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

# BEGINNINGS

## BUTTER TASTING

two specialty butters | artisan bread 3

## DAILY SOUP

cup 7 | bowl 9

## CRAB, SHRIMP AND ANDOUILLE GUMBO

cup 8 | bowl 10

## PORK RINDS

white cheddar gruyère | comeback sauce 10

## ONION RINGS

comeback sauce 11

## FRIED GREEN TOMATOES

cornmeal-encrusted | tomato relish | comeback sauce 11

## SPINACH CRISP

flour tortilla | spinach | bacon | mozzarella | baby greens | tomato-basil relish 11  
add: chicken 7 | shrimp 8 | steak\* 8

## CRAB CLAWS

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

## CHILI-FRIED OYSTERS

cumin cream sauce | roasted corn relish 12 half dz | 22 dz

## NO FILLER CRAB CAKES

jumbo lump crab | herbs | spices | lemon tarragon butter 25

# SALADS

add to any salad: chicken 7 | shrimp 8 | steak\* 8 | salmon 8 | fried oysters 8 | tuna\* 10

## HOUSE

baby greens | cucumber | roasted red pepper | egg | tomato | red onion 9.5

## CAESAR

romaine | parmesan | garlic crouton | house-made Caesar 9.5

## CHAR WEDGE

iceberg | bacon | Maytag bleu cheese dressing | tomato | egg | scallion 11.5

## SPINACH SALAD

baby spinach | Maytag bleu cheese | sliced strawberry | tart dried cherry | almond | balsamic vinaigrette 11.5

## GINGER-PEANUT CHICKEN

baby greens | fried chicken tenders | roasted peanut | carrot | cucumber | cilantro | toasted sesame seed | scallion | ginger-peanut dressing 17.5

## \*STEAK AND BLEU

baby greens | tenderloin (prepared medium rare) | Maytag bleu cheese | roasted pecan | red onion | red bell pepper | garlic crouton | balsamic vinaigrette 19.5

## \*TUNA NICOISE

baby greens | ahi tuna | artichoke heart | tomato | egg | haricot verts | fried capers | honey white balsamic vinaigrette 19.5

## 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 43

## \* CHAR FILET

12oz with maitre d' butter and sautéed mushrooms 57

## \* PRIME COWBOY RIBEYE

20oz bone-in chili-rubbed with maitre d' butter 56

## \* RIBEYE

16oz with maitre d' butter 41

## \* PRIME NEW YORK STRIP

16oz with maitre d' butter 52

## \* VEAL CHOP

12oz with balsamic glaze and rosemary demi glacé 40

## CHAR CUT ADD-ONS

Maytag bleu cheese 3

shrimp 4

sautéed mushrooms 4

jumbo lump crab 10

fried oysters 8

scallop 8

crab cake 12

## ENTRÉES

*Add House, Caesar or Wedge salad \$5*

### SEAFOOD CARBONARA

shrimp | jumbo lump crab | crawfish tail | garlic | bacon | tomato | green pea | parmesan | bucatini | egg 25

### \* SCALLOPS

roasted red bell pepper risotto | asparagus | thyme roasted grapes | caramelized leek cream 34

### SHRIMP & GRITS

Gulf shrimp | Delta Grind cheddar grits | mushroom | spicy creole garlic butter 24

### \* CORNBREAD DUSTED REDFISH

Delta Grind cheddar grits | spinach | Abita Amber crab and crawfish pan sauce 30

### \* TUNA

brown butter | chevre gnocchi | pesto | brussels sprout, apple, radish & pancetta slaw 32

### \* GRILLED GROUPER

basil orzo | asparagus | orange pecan butter 34

### \* PAN-SEARED ATLANTIC SALMON

roasted zucchini & squash | broccolini | sun-dried tomato caper vinaigrette 30

### \* MAPLE LEAF FARM DUCK BREAST

chipotle mashed sweet potato | broccolini | blueberry demi glacé 29

### ASHLEY FARMS RANGE CHICKEN

garlic mashed potato | essence-spiced haricot verts with pecans | mushroom pan jus 27

### \* PORK CHOP

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

## SIDES TO SHARE 10

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 10

## PECAN BUTTER CRUNCH

vanilla bean ice cream | cinnamon Granny Smith apple sauce 10

## DOUBLE-CUT FUDGE BROWNIE

praline pecan ice cream | caramel sauce 10

## BLUEBERRY BREAD PUDDING

blueberry glaze | whiskey sauce 10

## SWEET MAGNOLIA ICE CREAM CO. GELATOS & SORBETS

daily selection 7



*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 5 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**

