



D I N N E R

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 12

FRIED GREEN TOMATOES

cornmeal-encrusted | tomato relish | comeback sauce 12

SPINACH BACON CRISP

crispy flour tortilla | spinach | bacon | mozzarella | baby greens | tomato-basil relish 12

add: chicken 8 | shrimp 9 | steak* 10

CRAB CLAWS

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

CHILI-FRIED OYSTERS

cumin cream sauce | roasted corn relish 14 half dz | 24 dz

NO FILLER CRAB CAKES

jumbo lump crab | tomato relish | lemon tarragon butter 25

SALADS

add to any salad: chicken 8 | shrimp 9 | salmon* 9 | fried oysters 9 | steak* 10 | tuna* 10

HOUSE

baby greens | cucumber | roasted red pepper | egg | tomato | red onion 10

CAESAR

romaine | parmesan | garlic crouton | house-made Caesar 10

CHAR WEDGE

iceberg | bacon | tomato | egg | scallion | Maytag bleu cheese dressing 12

CHOPPED SALAD

mixed greens | grilled or fried chicken | cucumber | tomato | strawberry | blueberry | almond | golden raisin | poppyseed dressing 12

GINGER-PEANUT CHICKEN

baby greens | fried chicken tenders | roasted peanut | carrot | cucumber | cilantro | toasted sesame seed | scallion | crispy flour tortilla | ginger-peanut dressing 18

*STEAK AND BLEU

baby greens | tenderloin (prepared medium rare) | Maytag bleu cheese | roasted pecan | red onion | red bell pepper | garlic crouton | balsamic vinaigrette 20

*TUNA NICOISE

baby greens | ahi tuna | artichoke heart | tomato | egg | green beans | fried capers | crispy flour tortilla | honey white balsamic vinaigrette 20

HOUSE-MADE DRESSINGS

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

CHAR CUTS

All cuts are served with a loaded baked potato. Add House, Caesar or Wedge salad \$7

* FILET

8oz with maitre d' butter 46

* CHAR FILET

12oz with maitre d' butter and sautéed mushrooms 59

* PRIME COWBOY RIBEYE

20oz bone-in chili-rubbed with maitre d' butter 59

* RIBEYE

16oz with maitre d' butter 43

* PRIME NEW YORK STRIP

16oz with maitre d' butter 54

* LAMB CHOP

balsamic reduction 45

CHAR CUT ADD-ONS

béarnaise 3

green peppercorn sauce 3

Maytag bleu cheese 4

shrimp 4.5

sautéed mushrooms 5

jumbo lump crab 10

fried oysters 9

scallop 9

crab cake 12.5

oscar 18

ENTRÉES

Add House, Caesar or Wedge salad \$7

SEAFOOD CARBONARA

shrimp | jumbo lump crab | crawfish tail | garlic | bacon | tomato | green peas | parmesan | bucatini | egg yolk cream sauce 28

* 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 25

* CORNBREAD DUSTED REDFISH

Delta Grind cheddar grits | spinach | Abita Amber crab and crawfish pan sauce 32

* TUNA

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

* GRILLED GROUPE

basil orzo | asparagus | orange pecan butter 34

* PAN-SEARED ATLANTIC SALMON

roasted zucchini & squash | broccolini with garlic & chile flakes | sun-dried tomato caper vinaigrette 30

* MAPLE LEAF FARM DUCK BREAST

chipotle mashed sweet potato | broccolini | blueberry demi glacé 31

ROASTED CHICKEN

Ashley Farms range chicken | garlic potatoes | asparagus | pearl onions | spring peas | lemon herb butter sauce 29

* PORK CHOP

14oz with garlic mashed potato | broccolini | Cognac and green peppercorn cream sauce 33

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 | essence-spiced green beans with pecans |
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 | caramel sauce 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 8.5

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

