STARTERS

SUSHI GRADE AHI TUNA* SEARED RARE, CITRUS, SESAME, GINGER, WASABI 20
ESCARGOT BOURGOGNE GARLIC BUTTER, TOASTED BREAD 15
WILD FLORIDA GATOR CITRUS MARINATED, CRISPY FRIED, HORserADISH AIOLI 17
LOBSTER BISQUE CHUNKS OF FRESH MAINE LOBSTER MEAT 15
BACON WRAPPED DIVER SCALLOPS APPLEWOOD SMOKED BACON 22
COLOSSAL U-6 SHRIMP COCKTAIL COCKTAIL SAUCE, JOHNNIE’S MUSTARD SAUCE 22
TABLESIDE STEAK TARTARE* TENDERLOIN, CAPERS, RED ONIONS, EGG, PARSLEY 17
POINT JUDITH FRIED CALAMARI BANANA PEPPERS, CHERRY PEPPERS, BELL PEPPERS 17
CEDAR PLANK CRAB CAKES PINEAPPLE-MANGO SALSA, WHITE WINE BEURRE BLANC 22
COLOSSAL LUMP BLUE CRAB MARTINI JOHNNIE’S MUSTARD SAUCE 20

COLOSSAL SEAFOOD TOWER U-6 SHRIMP COCKTAIL, ALASKAN RED KING CRAB LEGS, CRUSHER CLAWS, BLUE CRAB MEAT 185
TASTER SAMPLER FRIED LOBSTER TAIL, POINT JUDITH FRIED CALAMARI, TUNA SASHIMI, BACON WRAPPED DIVER SCALLOPS 120

SALADS

CHARLEY’S CAESAR ROMAINE HEARTS, HOUSEMADE CROUTONS, PARMESAN 14
STEAKHOUSE BABY WEDGE BACON, TOMATOES, RED ONION, ROQUEFORT BLUE CHEESE DRESSING, MICRO CHIVES 14
SIGNATURE HOUSE SALAD TOMATOES, PARMESAN CHEESE, SPANISH OLIVE VINAIGRETTE 8
STEAKHOUSE LARDONS 4 • MAYTAG BLUE CHEESE CRUMBLES 4 • ANCHOVIES 3

CHARLEY’S STEAK HOUSE IS PROUD TO SERVE SUSTAINABLE, WILD-CAUGHT & RESPONSIBLY FARMED FISH AND SEAFOOD.

FLOWN IN DAILY

CHILEAN SEA BASS MIRIN-WASABI GLAZED, CRAB ENCRUSTED, FEATURED AT THE JAMES BEARD HOUSE IN NEW YORK CITY 50
CEDAR PLANK FAROE ISLAND SALMON PARMESAN RED ONION AIOLI 35
WHOLE WOOD GRILLED SNAPPER BUERRE BLANC, PINEAPPLE MANGO SALSA, CILANTRO 38

MARKET FRESH SEAFOOD

BROILED CARIBBEAN LOBSTER TAIL LEMON, DRAWN BUTTER S/OZ
ALASKAN RED KING CRAB - 1 LB HOT WITH DRAWN BUTTER OR COLD WITH JOHNNIE’S MUSTARD & COCKTAIL SAUCE MKT
THE 1974 ORIGINAL FRIED SHRIMP COLOSSAL GULF SHRIMP, HAND-BREADED TO ORDER 26

ALL ENTRÉES ARE SERVED WITH CHARLEY’S SIGNATURE HOUSE SALAD & GARLIC-CHEESE BUTTER BREAD.

Should you have any comments or concerns, please ask for Peter, Leo, Don, Vanessa or Mike immediately.
Charley Woodsby, Founder Ron Woodsby, Owner | Ron@tottrg.com

20% Gratuity and No Separate Checks on Parties of Six or More
On & Off Site Catering from 75 to 3000 People • Private Function Dining Rooms
Children’s & Gluten Free Menu Available • Aged Steaks Shipped Continental U.S. • Charley's Apparel & Steak Knives Available

*There is a risk with consuming raw or uncooked proteins. If you have chronic illness of the stomach, liver, blood or have immune disorders you are at a greater risk of serious illness from consuming raw or undercooked proteins.
TASTE THE DIFFERENCE

CHARLEY’S STEAKS

Cooked Over Our 1200° Florida Citrus & Oak Wood-Burning Pit
Aged 4 To 6 Weeks • Hand-Cut Daily By Management
No Antibiotics • No Hormones Added • Humane Treatment
Seasoned With Our Secret Seasoning 24 Hours In Advance

RARE - cool red center • MEDIUM RARE - warm red center • MEDIUM - hot pink center
MEDIUM WELL - thin line of pink • WELL - cooked thoroughly

FROM THE WOOD BURNING PIT

CHARLEY’S ULTIMATE SURF & TURF - FOR 2 50 OZ PORTERHOUSE, 1 LB LOBSTER TAIL 160
CENTER CUT FILET MIGNON TENDEREST OF ALL CUTS 8 OZ 45 | 12 OZ 55 | 20 OZ 89
WAGYU FILET MIGNON 8+ SCORE 15/ OZ
PORTERHOUSE - 24 OZ BEST OF BOTH WORLDS - FILET MIGNON & NEW YORK STRIP 53
PRIME NEW YORK STRIP - 18 OZ 100% USDA PRIME 46
BONE-IN KANSAS CITY STRIP - 26 OZ 2 INCHES THICK, "KING OF THE BONE" 49
COLORADO LAMB CHOPS PARSLEY-MINT CHIMICHURRI 35
PORK CHOPS - 1 3/4" THICK SINGLE CHOP 26 | DOUBLE CHOPS 36
DOUBLE CHICKEN BREAST FROM SPRINGER MOUNTAIN FARMS 24

PRIME DRY AGED BONE-IN STRIP - 22 OZ CUT 1 1/2" THICK 67
PRIME DRY AGED BONE-IN RIBEYE - 28 OZ 100% USDA PRIME 79
PRIME DRY AGED Porterhouse - 28 OZ CUT 1 ½" THICK 79

HERITAGE RIBEYES

BLUE CREEK BISON RIBEYE NATURALLY LEAN, LOWER IN FAT 79
ANGUS BONE-IN RIBEYE 100% BLACK ANGUS 55
MISHIMA RESERVE AMERICAN WAGYU ULTRA 8/9 GRADE 125

OVER THE TOP

TRUFFLE BUTTER 6 • BEARNAISE SAUCE 4 • LEMON BUTTER BUERRE BLANC 4
CREAMY COGNAC-CRACKED PEPPER SAUCE 4 • PARSLEY-MINT CHIMICHURRI 4
COLOSSAL LUMP CRAB OSCAR 15 • 1/2 LB LOBSTER TAIL 40

ALL ENTRÉES ARE SERVED WITH CHARLEY’S SIGNATURE HOUSE SALAD & GARLIC-CHEESE BUTTER BREAD.

SHAREABLE SIDES

AGURATIN POTATOES 10 BACON & CHEDDAR MASHED 10 SAUTÉED BROCCOLI & ROASTED GARLIC 9
ROASTED GARLIC MASHED POTATOES 9 SAUTÉED MUSHROOMS 9
SEA SALT BAKED POTATO (ATW) 9 JUMBO FRESH ASPARAGUS 11
LOBSTER MAC & CHEESE 19 CEDAR PLANK CAULIFLOWER 16

YOUR NEXT GREAT DINING EXPERIENCE AWAITS...

Charley's Steak House
Citrus & Oak Grilled Steaks & Seafood

Key West Inspired Seafood & Steak

Johnny's Hideaway
Stone Crab & Floribbean Cuisine

Moon Fish
Pacific Rim Steaks, Seafood & Sushi Bar

Vito’s Chop House
Italian Specialties & Fine Wines

Aged Steaks & Fresh Fish

CTA 5/20