



PRIVATE
DINING
MENU

Charley's
STEAK HOUSE

Charley's Steak House - Orlando
8255 International Drive, Orlando, FL 32819

407.581.3236

www.CharleysSteakHouse.com/PrivateDining





The 1974 MENU

\$65 PER PERSON

APPETIZER

Served Family Style

The 1974 Original Fried Shrimp

Housemade Cocktail Sauce

SALAD

Served with Garlic-Cheese Butter Bread

Signature House Salad

Tomatoes, Parmesan Cheese, Spanish Olive Vinaigrette

ENTRÉE SELECTIONS

*Choice Below Served with Sautéed Mushrooms &
Roasted Garlic Mashed Potatoes, Served Family Style*

Center Cut Filet Mignon

Cedar Plank Faroe Island Salmon

Parmesan Red Onion Aïoli

Double Cut Pork Chops

Double Chicken Breast

DESSERT

Crème Brûlée

Classic Custard, Caramelized Sugar, Touch of Vanilla

\$79 PER PERSON

APPETIZER

Served Family Style

Taster Sampler

*Fried Lobster Tail, Point Judith Fried Calamari,
Tuna Sashimi, Bacon Wrapped Diver Scallops*

SALAD

Served with Garlic-Cheese Butter Bread

Charley's Caesar

Romaine Hearts, Housemade Croutons, Parmesan

ENTRÉE SELECTIONS

*Choice Below Served with Cedar Plank Cauliflower &
Roasted Garlic Mashed Potatoes, Served Family Style*

Center Cut Filet Mignon

Creamy Cognac-Cracked Pepper Sauce

Prime New York Strip

Truffle Butter

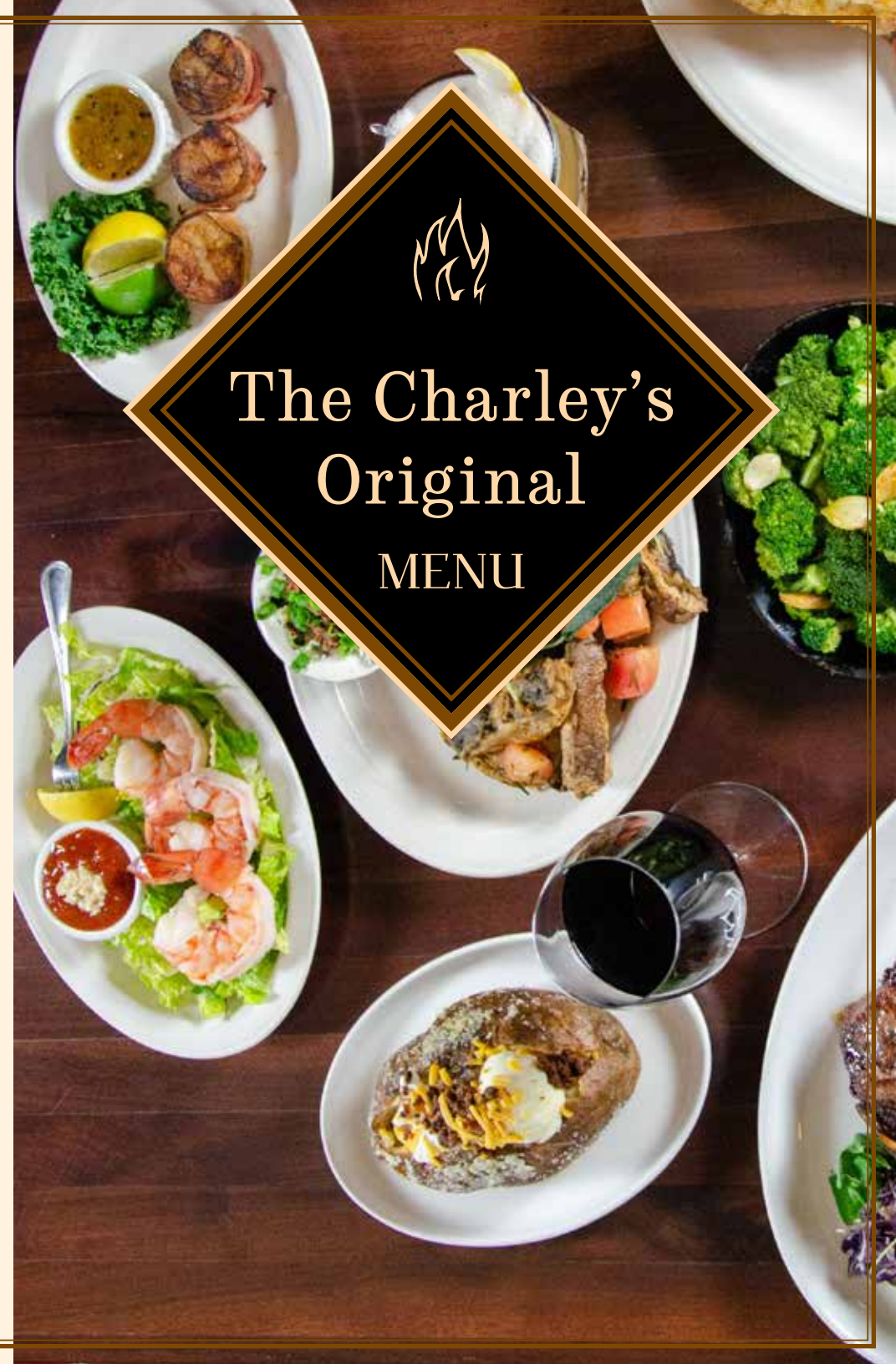
Grilled Chilean Sea Bass

Double Chicken Breast

DESSERT

Salted Caramel Cheesecake

*New York Style Cheesecake, Caramel Swirls,
Graham Cracker Crust, Himalayan Sea Salt*





The Legacy MENU

\$99 PER PERSON

APPETIZER

Served Family Style

Colossal Seafood Tower

U-6 Shrimp Cocktail, Alaskan Red King Crab Legs, Crusher Claws, Blue Crab Meat

SALAD SELECTIONS

Choice Below Served with Garlic-Cheese Butter Bread

Steakhouse Baby Wedge

Bacon, Tomatoes, Red Onion, Roquefort Blue Cheese Dressing, Micro Chives

Charley's Caesar

Romaine Hearts, Housemade Croutons, Parmesan

ENTRÉE SELECTIONS

Choice Below Served with AuGratin Potatoes & Cedar Plank Cauliflower, Served Family Style

Center Cut Filet Mignon

Creamy Cognac-Cracked Pepper Sauce

Porterhouse

Truffle Butter

Chilean Sea Bass

Mirin-Wasabi Glazed, Crab Encrusted, Featured at the James Beard House

Double Chicken Breast

DESSERT

Grand Marnier Double Chocolate Cake

Two Layer Grand Marnier Infused Rich Chocolate Cake, Chocolate Fudge Icing, Chocolate Morsels

Soft Drinks, Tea & Coffee Included | Additional 23% Service Charge & Applicable Sales Tax



ENHANCE YOUR EVENT

Additional Fee Will Apply For Enhancements

APPETIZERS

- Sushi Grade Ahi Tuna**
- Escargot Bourgogne**
- Wild Florida Gator**
- Lobster Bisque**
- Bacon Wrapped Diver Scallops**
- Colossal U-6 Shrimp Cocktail**
- Tableside Steak Tartare**
- Point Judith Fried Calamari**
- Cedar Plank Crab Cakes**
- Colossal Lump Blue Crab Martini**
- Colossal Seafood Tower**
- Taster Sampler**

SIDES

- AuGratin Potatoes**
- Bacon & Cheddar Mashed**
- Roasted Garlic Mashed Potatoes**
- Lobster Mac & Cheese**
- Sautéed Broccoli & Roasted Garlic**
- Creamed Corn**
- Sautéed Mushrooms**
- Jumbo Fresh Asparagus**
- Cedar Plank Cauliflower**

BEER & WINE PACKAGE

\$20 per person

**Red & White Wine
(Sommelier Selection)
Imported & Domestic Beer**

Featured Wine Selections

Hartford Court Chardonnay
List \$80, Featured \$68

Four Graces Pinot Noir
List \$79, Featured \$64

M by Merus Cabernet Sauvignon
List \$210, Featured \$99

**SELECT A BAR PACKAGE AND
SAVE MORE PER BOTTLE**

PREMIUM PACKAGE

\$30 per person

Rum *Bacardi Light*
Gin *Gordon's London Dry*
Vodka *Absolut, Tito's*
Tequila *Patron Silver*
Cordials *Dekuyper Selections*
Whisky *Jack Daniel's, J&B Scotch*
Beers *Imported & Domestic*
Wine* *Chardonnay, Pinot Grigio,
Merlot, Cabernet Sauvignon,
White Zinfandel*

ULTIMATE PACKAGE

\$35 per person

Rum *Bacardi Light, Captain Morgan*
Gin *Bombay Sapphire, Plymouth*
Vodka *Grey Goose, Absolut Elyx*
Tequila *1800 Silver, Avion Reposado*
Whisky *Woodford Reserve,
Crown Royal, J&B Scotch*
Cordials *Dekuyper Selections,
Amaretto Disaronno, Bailey's,
Frangelico, Kahlua, Grand Marnier*
Beers *Imported & Domestic*
Wine* *Chardonnay, Pinot Grigio,
Pinot Noir, Merlot, Cabernet Sauvignon,
White Zinfandel*

2 1/2 Hours - Bartender Fee Will Apply For Groups of 40 or More

