



PRIVATE  
DINING  
MENU

**Charley's**  
**STEAK HOUSE**

Charley's Steak House - Tampa  
4444 West Cypress Street, Tampa, FL 33607

407.581.3236

[www.CharleysSteakHouse.com/PrivateDining](http://www.CharleysSteakHouse.com/PrivateDining)





# The 1974 MENU

**\$70 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*

**\$90 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 Charley's  
Original  
MENU**



# The Legacy MENU

**\$110 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

***\$27 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

***\$36 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

***\$43 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*



**BEVERAGE  
PACKAGES**