



# 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/Tampa-Private-Dining](http://www.CharleysSteakHouse.com/Tampa-Private-Dining)





# The 1974 MENU

**\$100 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**

**New York Style Cheesecake**

*Fresh Strawberry Sauce, Whipped Cream*



**\$120 PER PERSON**

## **APPETIZERS**

*Served Family Style*

### **Cedar Plank Crab Cakes**

*Pineapple-Mango Salsa, White Wine Beurre Blanc*

### **The 1974 Original Fried Shrimp**

*Colossal Gulf Shrimp, Hand-Breaded To Order*

## **SALAD**

*Served with Garlic-Cheese Butter Bread*

### **Charley's Caesar**

*Romaine Hearts, Housemade Croutons, Parmesan*

## **ENTRÉE SELECTIONS**

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

### **Center Cut Filet Mignon**

*Creamy Cognac-Cracked Pepper Sauce*

### **Prime New York Strip**

*Truffle Butter*

### **Fresh Catch**

*Garlic Panko Encrusted, Buerre Blanc*

### **Double Chicken Breast**

## **DESSERT**

### **Plant City Strawberry Cake**

*Three Layer Sweet Cake, Strawberry Cream,  
Plant City Strawberries, Fresh Whipped Cream*



# **The Charley's Original MENU**





# The Legacy MENU

**\$140 PER PERSON**

## **APPETIZER**

*Served Family Style*

### **Seasonal Shellfish Tower**

*At the Height of Season*

## **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 &  
Jumbo Fresh Asparagus, Served Family Style*

### **Center Cut Filet Mignon**

*Creamy Cognac-Cracked Pepper Sauce*

### **Porterhouse**

*Truffle Butter*

### **Fresh Catch**

*Garlic Panko Encrusted, Buerre Blanc*

### **Double Chicken Breast**

## **DESSERT**

### **Grand Marnier Chocolate Cake**

*Grand Marnier Infused Rich Chocolate Cake, Chocolate Icing,  
Chocolate Morsels, Fresh Whipped Cream*





# ENHANCE YOUR EVENT

*Additional Fee Will Apply For Enhancements*

## APPETIZERS

- |                                     |  |
|-------------------------------------|--|
| <b>Sushi Grade Ahi Tuna</b>         | <b>Cedar Plank Crab Cakes</b>          |
| <b>Escargot Bourgogne</b>           | <b>Colossal Lump Blue Crab Martini</b> |
| <b>Wild Florida Gator</b>           | <b>Oysters on the Half Shell</b>       |
| <b>Lobster Bisque</b>               | <b>Colossal Seafood Tower</b>          |
| <b>Bacon Wrapped Diver Scallops</b> | <b>Taster Sampler</b>                  |
| <b>Colossal U-6 Shrimp Cocktail</b> | <b>Black Truffle Au Poivre</b>         |
| <b>Tableside Steak Tartare</b>      | <b>Kobe Tenderloin Croustade</b>       |
| <b>Point Judith Fried Calamari</b>  | <b>Mini-Meatball Sandwiches</b>        |

## 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**



***All Bar Packages are 2 1/2 Hours***

***\$125 Bartender Fee Will Apply  
For Groups of 40 or More***

## 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, Hendricks*

**Vodka** *Grey Goose, Tito's*

**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*



**BEVERAGE  
PACKAGES**







## PRIVATE DINING MENU

# Charley's

## Aged Steaks & Market Fresh Fish

Charley's Steak House Aged Steaks & Market Fresh Fish is the most award-winning restaurant in Tampa and has been voted one of the Top Ten Best Steakhouses in America. Our USDA Prime & Choice steaks are aged on the premises for four to six weeks and are hand-cut daily by management to ensure consistent quality. The steaks are then flame-grilled over our unique 1200° Florida citrus and oak wood burning custom pit.



We've specialized in hosting memorable events since 1988. Offering you an event unlike any other with impeccable attention to detail and a dedicated special events manager. We cater to every aspect of your event from customized menus to award-winning wine pairings which are hand-picked by our sommelier. The finishing touch is our unmatched ambiance in each private room which is specifically tailored for your entertainment needs. A lively and energetic lounge, chef-driven dishes, signature steaks, an award-winning wine list and top notch service enhances each guest's dining experience to the fullest.

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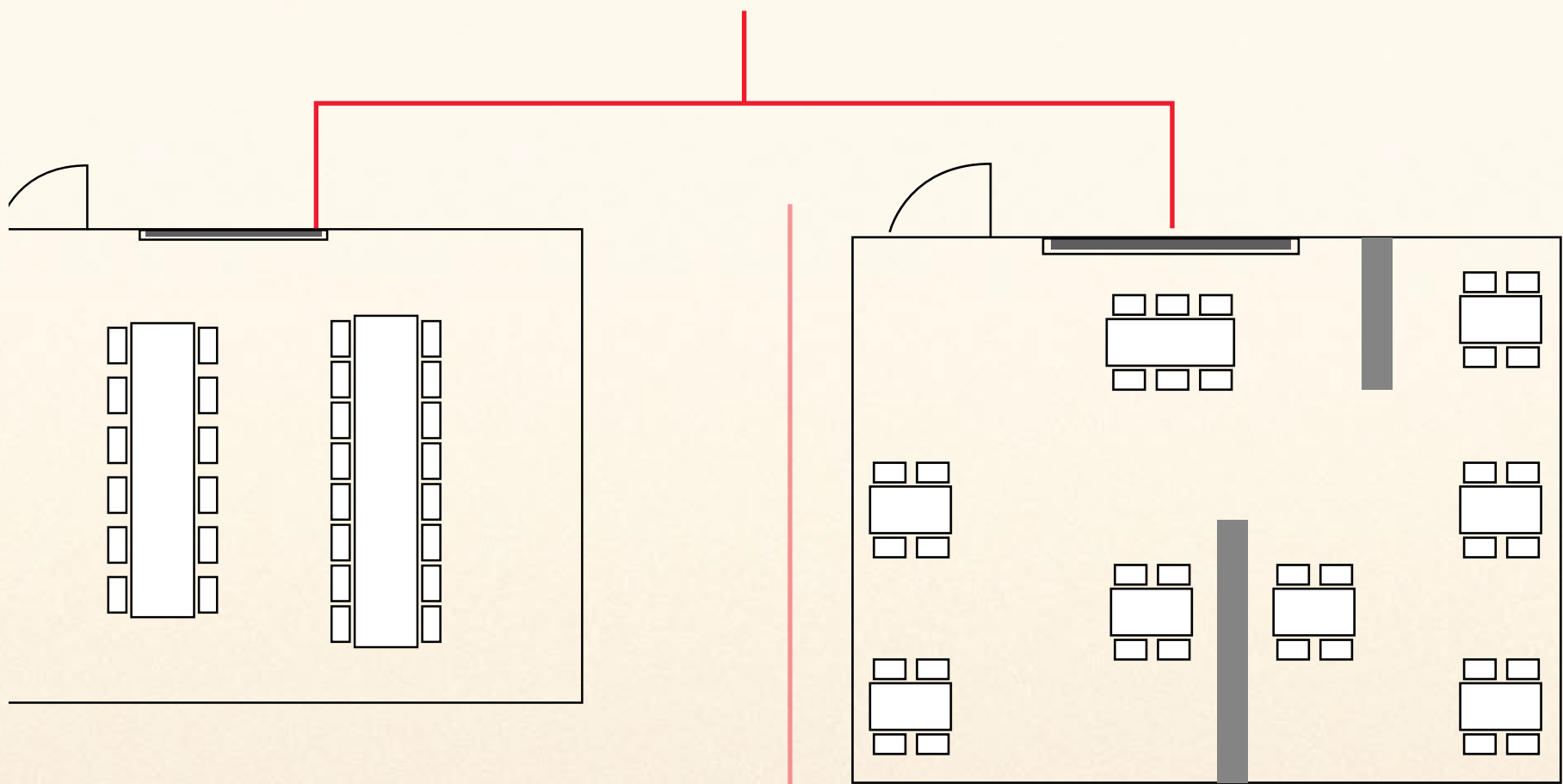




# THE CYPRESS ROOM

Private Dining Room  
Seated Capacity: 34

6' Projector Screen



Two tables with AV  
Seats up to 28 guests

Eight tables with no AV  
Seats up to 34 guests



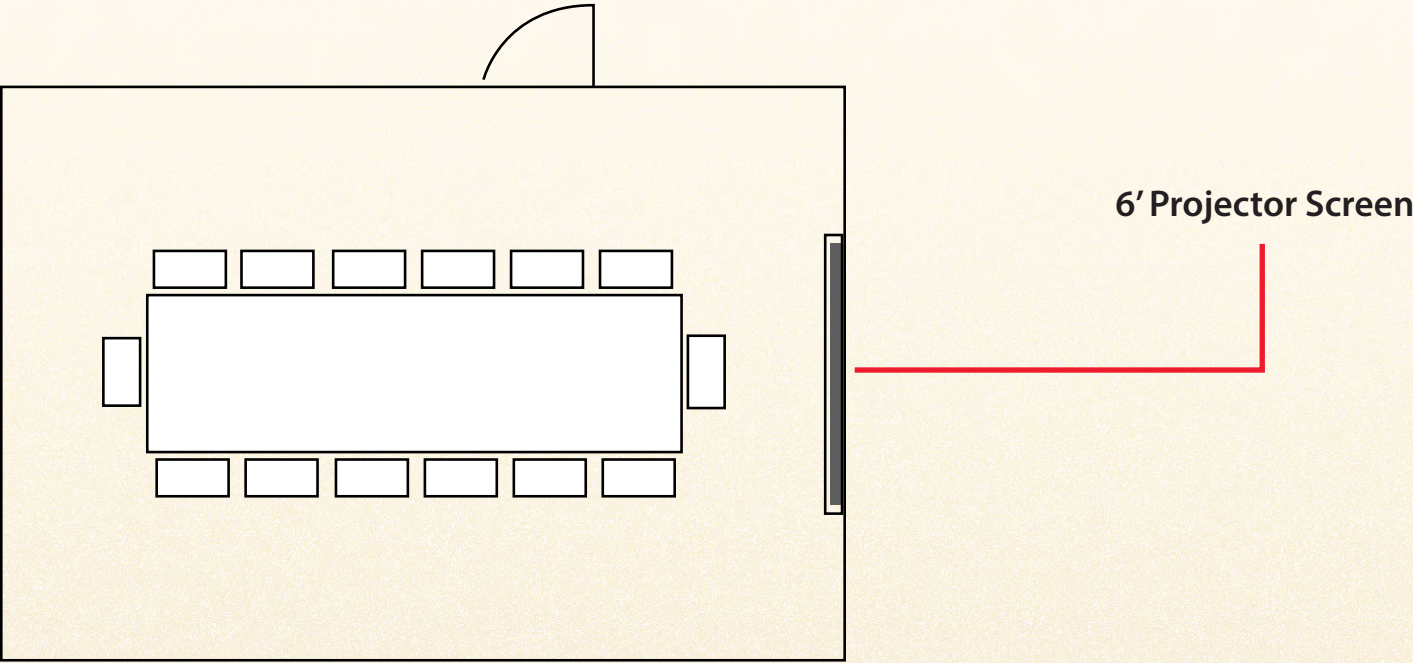


# WINE CELLAR ROOM

**Private Dining Room**  
**Seated Capacity: 14**

One table no AV  
Seats up to 14 guests

One table with AV  
Seats up to 12 guests







# THE GREEN ROOM

Private Dining Room  
Seated Capacity: 10

One table no AV  
Seats up to 8 guests

One table with AV  
Seats up to 8 guests

