

- STARTERS

SUSHI GRADE AHI TUNA* 6 OZ CENTER CUT YELLOWFIN AHI TUNA 30

ESCARGOT BOURGOGNE GARLIC BUTTER, TOASTED BREAD 25

WILD FLORIDA GATOR CITRUS MARINATED, CRISPY FRIED, HORSERADISH AIOLI 25

FRIED FLORIDA BLACK GROUPER KEY LIME TARTAR SAUCE, COCKTAIL SAUCE 25

LOBSTER BISQUE CHUNKS OF FRESH MAINE LOBSTER MEAT 25

BACON WRAPPED DIVER SCALLOPS APPLEWOOD SMOKED BACON 33

COLOSSAL U-6 SHRIMP COCKTAIL (3) COCKTAIL SAUCE, JOHNNIE'S MUSTARD SAUCE 31

TABLESIDE STEAK TARTARE* TENDERLOIN, CAPERS, RED ONIONS, EGG, PARSLEY 26

POINT JUDITH FRIED CALAMARI BANANA PEPPERS, CHERRY PEPPERS, BELL PEPPERS 26

CEDAR PLANK CRAB CAKES PINEAPPLE-MANGO SALSA, WHITE WINE BEURRE BLANC 36

COLOSSAL LUMP BLUE CRAB MARTINI JOHNNIE'S MUSTARD SAUCE 30

OYSTERS ON THE HALF SHELL* 6 GULF COAST OYSTERS, COCKTAIL SAUCE, MIGNONETTE 25

COLOSSAL SEAFOOD TOWER FRESHEST SHELLFISH AT THE HEIGHT OF SEASON 199

TASTER SAMPLER FRIED LOBSTER TAIL, POINT JUDITH FRIED CALAMARI, TUNA SASHIMI, BACON WRAPPED DIVER SCALLOPS 190

- SALADS

CHARLEY'S CAESAR ROMAINE HEARTS, HOUSEMADE CROUTONS, PARMESAN 18

STEAKHOUSE BABY WEDGE BACON, TOMATOES, RED ONION, ROQUEFORT BLUE CHEESE DRESSING, MICRO CHIVES 18

SIGNATURE HOUSE SALAD TOMATOES, PARMESAN CHEESE, SPANISH OLIVE VINAIGRETTE 10

STEAKHOUSE LARDONS 5 • ROQUEFORT BLUE CHEESE CRUMBLES 5 • ANCHOVIES 4

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

- FLOWN IN DAILY

CHILEAN SEA BASS GARLIC PANKO ENCRUSTED, BEURRE BLANC 65

CEDAR PLANK FAROE ISLAND SALMON PARMESAN RED ONION AIOLI 40

- FRESH SEAFOOD

BROILED CARIBBEAN LOBSTER TAIL LEMON, DRAWN BUTTER 7 PER OZ

THE 1974 ORIGINAL FRIED SHRIMP COLOSSAL GULF SHRIMP, HAND-BREADED TO ORDER 39

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

Should you have any comments or concerns, please ask for our Operating Partner, Jennifer Connell, immediately.

Charley Woodsby, Founder





Ron Woodsby, Owner

Ron@tottrg.com



21% Service Charge and No Separate Checks on Parties of Five or More • Children's & Gluten Free Menu Available
On & Off Site Catering from 75 to 3000 People • Private Function Dining Rooms

*Consumer Information: There is a risk associated with raw oysters. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at a greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician. Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition.

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 COLOSSAL LOBSTER TAIL & YOUR CHOICE OF
A 50 OZ PORTERHOUSE - OR - 20 OZ CHATEAUBRIAND FILET MIGNON 250

CENTER CUT FILET MIGNON TENDEREST OF ALL CUTS 8 OZ 59 | 12 OZ 79 | 20 OZ 130

WAGYU FILET MIGNON 8+ SCORE 12 PER OZ

F U FILET MIGNON *FREAKING UNBELIEVABLE* PLANT-BASED BY CHUNK™ 58

PORTERHOUSE BEST OF BOTH WORLDS - FILET & NEW YORK STRIP 24 OZ 78 | 50 OZ 150

PRIME NEW YORK STRIP - 18 OZ 100% USDA PRIME 75

BONE-IN KANSAS CITY STRIP - 22 OZ "KING OF THE BONE" 72

PRIME LAMB CHOPS PARSLEY-MINT CHIMICHURRI 69

PORK CHOPS - 1 3/4" THICK SINGLE CHOP 27 | DOUBLE CHOPS 39

DOUBLE CHICKEN BREAST FROM SPRINGER MOUNTAIN FARMS 36

21 DAY
DRY AGED
STEAKS

PRIME DRY AGED BONE-IN STRIP - 22 OZ CUT 1 1/2" THICK 85

PRIME DRY AGED BONE-IN RIBEYE - 28 OZ 100% USDA PRIME 95

PRIME DRY AGED PORTERHOUSE - 28 OZ CUT 1 1/2" THICK 95



HERITAGE
RIBEYES

COLORADO BISON RIBEYE NATURALLY LEAN, LOWER IN FAT 99

ANGUS BONE-IN RIBEYE 100% BLACK ANGUS 80

MISHIMA RESERVE AMERICAN WAGYU ULTRA 8/9 GRADE 175

OVER
THE TOP

TRUFFLE BUTTER 7 • LEMON BUTTER BEURRE BLANC 5

BEARNAISE SAUCE 5 • CREAMY COGNAC-CRACKED PEPPER SAUCE 6

PARSLEY-MINT CHIMICHURRI 6 • COLOSSAL LUMP CRAB OSCAR 24

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

SHAREABLE
SIDES

AUGRATIN POTATOES 19	SAUTÉED BROCCOLI & ROASTED GARLIC 15
BACON & CHEDDAR MASHED 17	CREAMED CORN 17
ROASTED GARLIC MASHED POTATOES 16	SAUTÉED MUSHROOMS 15
SEA SALT BAKED POTATO (ATW) 16	JUMBO FRESH ASPARAGUS 18
LOADED LOBSTER MAC & CHEESE 29	CEDAR PLANK CAULIFLOWER 24

YOUR NEXT GREAT DINING EXPERIENCE AWAITS...

Talk of the Town

RESTAURANT GROUP

Central Florida's Most Award-Winning
Restaurant Group

Charley's

STEAK HOUSE

Citrus & Oak Grilled
Steaks & Seafood

FishBones

Key-West Inspired
Seafood & Steak

Vito's

Chop House

Italian Specialties
& Fine Wines

TEXAS

CATTLE COMPANY

Aged Steaks &
Fresh Fish