

Starters

SUSHI GRADE AHI TUNA*	6 OZ CENTER CUT YELLOWFIN AHI TUNA	30
ESCARGOT BOURGOGNE	GARLIC BUTTER, TOASTED GARLIC TOASTADE	25
WILD FLORIDA GATOR 	CITRUS MARINATED, CRISPY FRIED, HORSERADISH AIOLI	28
FRIED FLORIDA BLACK GROUPER	KEY LIME TARTAR SAUCE, COCKTAIL SAUCE	25
LOBSTER BISQUE	CHUNKS OF FRESH MAINE LOBSTER MEAT, RICH & CREAMY	25
BACON WRAPPED DIVER SCALLOPS	APPLEWOOD SMOKED BACON	33
COLOSSAL U-6 SHRIMP COCKTAIL	COCKTAIL SAUCE, JOHNNIE'S MUSTARD SAUCE	31
THE 1974 ORIGINAL FRIED SHRIMP	COLOSSAL GULF SHRIMP, HAND-BREADED TO ORDER	28
TABLESIDE STEAK TARTARE*	TENDERLOIN, CAPERS, RED ONIONS, EGG, PARSLEY	26
POINT JUDITH FRIED CALAMARI	BANANA PEPPERS, CHERRY PEPPERS, BELL PEPPERS	27
CEDAR PLANK CRAB CAKES	PINEAPPLE-MANGO SALSA, WHITE WINE BEURRE BLANC	37
COLOSSAL LUMP BLUE CRAB MARTINI	JOHNNIE'S FAMOUS MUSTARD SAUCE	36
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	19	
STEAKHOUSE BABY WEDGE	BACON, TOMATOES, RED ONION, AGED BUTTERMILK BLUE CHEESE DRESSING, MICRO CHIVES	19	
SIGNATURE HOUSE SALAD	TOMATOES, PARMESAN CHEESE, SPANISH OLIVE VINAIGRETTE	10	
STEAKHOUSE LARDONS	5 . AGED BUTTERMILK BLUE CHEESE CRUMBLES	5 . ANCHOVIES	4

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

Market Fresh Seafood

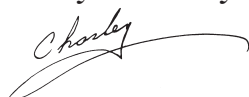
Charley's Steak House is proud to serve sustainable, wild-caught & responsibly farmed seafood flown in daily.

WILD ALASKAN HALIBUT	GARLIC PANKO ENCRUSTED, BEURRE BLANC	65
CEDAR PLANK FAROE ISLAND SALMON	PARMESAN RED ONION AIOLI	40
BROILED AUSTRALIAN LOBSTER TAIL	LEMON, DRAWN BUTTER	9 PER OZ
THE 1974 ORIGINAL FRIED SHRIMP	COLOSSAL GULF SHRIMP, HAND-BREADED TO ORDER	44

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FAMILY OWNED & OPERATED BY 3 GENERATIONS SINCE 1974

Charley Woodsby



Ron Woodsby



Clark Woodsby



21% Service Charge and No Separate Checks on Parties of Five or More

*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.

From the Wood-Burning Pit



Cooked Over Our 1200° Florida Citrus & Oak Wood-Burning Pit
Aged 4 to 6 Weeks · Hand-Cut Daily by Management
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

CHARLEY'S ULTIMATE SURF & TURF FOR TWO		COLOSSAL LOBSTER TAIL & YOUR CHOICE OF A 50 OZ PORTERHOUSE - OR - 20 OZ CHATEAUBRIAND FILET MIGNON		250
THE 1974 COMBO		THE 1974 ORIGINAL FRIED SHRIMP & SINGLE PORK CHOP		49
CENTER CUT FILET MIGNON		TENDEREST OF ALL CUTS 8 OZ 63 12 OZ 85 20 OZ 130		
WAGYU FILET MIGNON		8+ SCORE, SERVED WITH TRUFFLE BUTTER		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 89 50 OZ 155		
PRIME NEW YORK STRIP - 18 OZ		100% USDA PRIME, TOP 2% OF ALL U.S. CATTLE		80
BONE-IN KANSAS CITY STRIP - 22 OZ		"KING OF THE BONE", RICHLY MARBLED		74
PRIME LAMB CHOPS - CUT 1 3/4" THICK		FRESH PARSLEY-MINT CHIMICHURRI		69
PORK CHOPS - CUT 1 3/4" THICK		SINGLE CHOP 27 DOUBLE CHOPS 39		
DOUBLE CHICKEN BREAST		CAPER BEURRE BLANC, CERTIFIED HUMANE		36

Heritage Ribeyes

WAGYU TOMAHAWK RIBEYE FOR TWO	8+ SCORE, CARVED TABLESIDE & SERVED WITH CHOICE OF TRUFFLE OR GARLIC BUTTER			199
PRIME BONE-IN RIBEYE - 24 OZ	100% BLACK ANGUS, KNOWN FOR ITS RICH FLAVOR			87
BLACK ANGUS RIBEYE FILET - 11 OZ	TENDERNESS OF FILET & RICH RIBEYE FLAVOR			85

21 Day Prime Dry Aged Steaks

BONE-IN STRIP 99 · BONE-IN RIBEYE 109 · PORTERHOUSE 109

TRUFFLE BUTTER 8 · LEMON BUTTER BEURRE BLANC 5 · PARSLEY-MINT CHIMICHURRI 6
CREAMY COGNAC-CRACKED PEPPER SAUCE 6 · BEARNAISE 5 · COLOSSAL LUMP CRAB OSCAR 24

Sides to Share

AUGRATIN POTATOES 19	SAUTÉED BROCCOLI & ROASTED GARLIC 17
ROASTED GARLIC MASHED POTATOES 16	CREAMED CORN 17
BACON & CHEDDAR MASHED 17	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...



Citrus & Oak Grilled Steaks & Seafood



Key-West Inspired Seafood & Steak



Central Florida's Most Award-Winning Restaurant Group



Italian Specialties & Fine Wines



Aged Steaks & Fresh Fish