

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	29
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	20			
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



For Parties of 5 or More: 20% Auto Gratuity, 1% Service Charge and No Separate Checks

*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 69 12 OZ 91 20 OZ 136	
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		82
BONE-IN KANSAS CITY STRIP - 22 OZ		"KING OF THE BONE", RICHLY MARBLED		74
COLORADO LAMB CHOPS - CUT 1 3/4" THICK		FRESH PARSLEY-MINT CHIMICHURRI		69
PORK CHOPS - CUT 1 3/4" THICK		SINGLE CHOP 29 DOUBLE CHOPS 43		
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			89
BLACK ANGUS RIBEYE FILET - 11 OZ	TENDERNESS OF FILET & RICH RIBEYE FLAVOR			85
COLORADO BISON RIBEYE	NATURALLY LEAN, LOWER IN FAT			120

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 BROCCOLINI	17
ROASTED GARLIC MASHED POTATOES	17	CREAMED CORN	18
BACON & CHEDDAR MASHED	18	SAUTÉED MUSHROOMS	15
SEA SALT BAKED POTATO (ATW)	17	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