Starters

SUSHI GRADE AHI TUNA*	6 OZ CENTER CUT YELLOWFIN AHI TUNA	30
ESCARGOT BOURGOGNE	GARLIC BUTTER, TOASTED GARLIC TOASTADE	25
WILD FLORIDA GATOR Fresh From Florida	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
FLORIDA STONE CRAB CLAWS (1 1/2 LB)	JOHNNIE'S FAMOUS MUSTARD SAUCE	110

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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

USDA PRIME

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

USDA CHOICE

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

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

ROASTED GARLIC MASHED POTATOES 17

BACON & CHEDDAR MASHED 18

SEA SALT BAKED POTATO (ATW) 17

LOADED LOBSTER MAC & CHEESE 29

SAUTÉED BROCCOLINI 17

CREAMED CORN 18

SAUTÉED MUSHROOMS 15

JUMBO FRESH ASPARAGUS 18

CEDAR PLANK CAULIFLOWER 24

YOUR NEXT GREAT DINING EXPERIENCE AWAITS...

Charley's Steak House — Citrus & Oak Grilled Steaks & Seafood

Fish Bones — Key-West Inspired Seafood & Steak

Talk of the Town Restaurant Group — Central Florida's Most Award-Winning Restaurant Group

Vito's Chop House — Italian Specialties & Fine Wines

Texas Cattle Company — Aged Steaks & Fresh Fish

Operating Partner - Peter Herranz | pherranz@tottrg.com