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



The 1974 Menu

$105 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

Herb-Roasted Chicken

F U Filet Mignon
**Freaking Unbelievable* Plant-Based by Chunk™*

DESSERT

New York Style Cheesecake
Fresh Strawberry Sauce, Whipped Cream

Soft Drinks, Tea & Coffee Included | Additional 23% Service Charge & Applicable Sales Tax | Menus are Subject to Change

$125 PER PERSON

APPETIZERS

Served Family Style

Cedar Plank Crab Cakes
Pineapple-Mango Salsa, White Wine Beurre Blanc

The 1974 Original Fried Shrimp

SALAD

Served with Garlic-Cheese Butter Bread

Charley's Caesar

ENTRÉE SELECTIONS

Choice Below Served with Sautéed Broccoli & 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

Herb-Roasted Chicken

F U Filet Mignon
**Freaking Unbelievable* Plant-Based by Chunk™*

DESSERT

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

Soft Drinks, Tea & Coffee Included | Additional 23% Service Charge & Applicable Sales Tax | Menus are Subject to Change



The Charley's Original Menu



The Legacy Menu

$145 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, Buttermilk Blue Cheese Dressing, Chives

Charley's Caesar

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

Herb-Roasted Chicken

F U Filet Mignon
**Freaking Unbelievable* Plant-Based by Chunk™*

DESSERT

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

Soft Drinks, Tea & Coffee Included | Additional 23% Service Charge & Applicable Sales Tax | Menus are Subject to Change



ENHANCE YOUR EVENT

APPETIZERS

Sushi Grade Ahi Tuna

Escargot Bourgogne

Wild Florida Gator

Lobster Bisque

Bacon Wrapped Diver Scallops

Colossal U-6 Shrimp Cocktail

Tableside Steak Tartare

Point Judith Fried Calamari

Cedar Plank Crab Cakes

Colossal Lump Blue Crab Martini

Oysters on the Half Shell

Colossal Seafood Tower

Taster Sampler

Black Truffle Au Poivre
Kobe Tenderloin Croustade

Mini-Meatball Sandwiches

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

Additional Fee Will Apply For Enhancements

BEER & WINE PACKAGE

$30 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

$39 per person

Rum *Bacardi Light*
Gin *Gordon's London Dry*
Vodka *Absolut, Tito's*
Tequila *Jose Cuervo Tradicional, Patron Silver*
Cordials *Dekuyper Selections*
Whisky *Dewar's, Jack Daniel's, J&B Scotch, TOTT Redemption*
Beers *Imported & Domestic*
Wine *Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, White Zinfandel*

ULTIMATE PACKAGE

$46 per person

Rum *Bacardi Light, Captain Morgan*
Gin *Bombay Sapphire, Hendricks*
Vodka *Grey Goose, Tito's*
Tequila *1800 Silver, Avion Reposado*
Whisky *Buffalo Trace, 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*





PRIVATE DINING ROOMS

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.

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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.

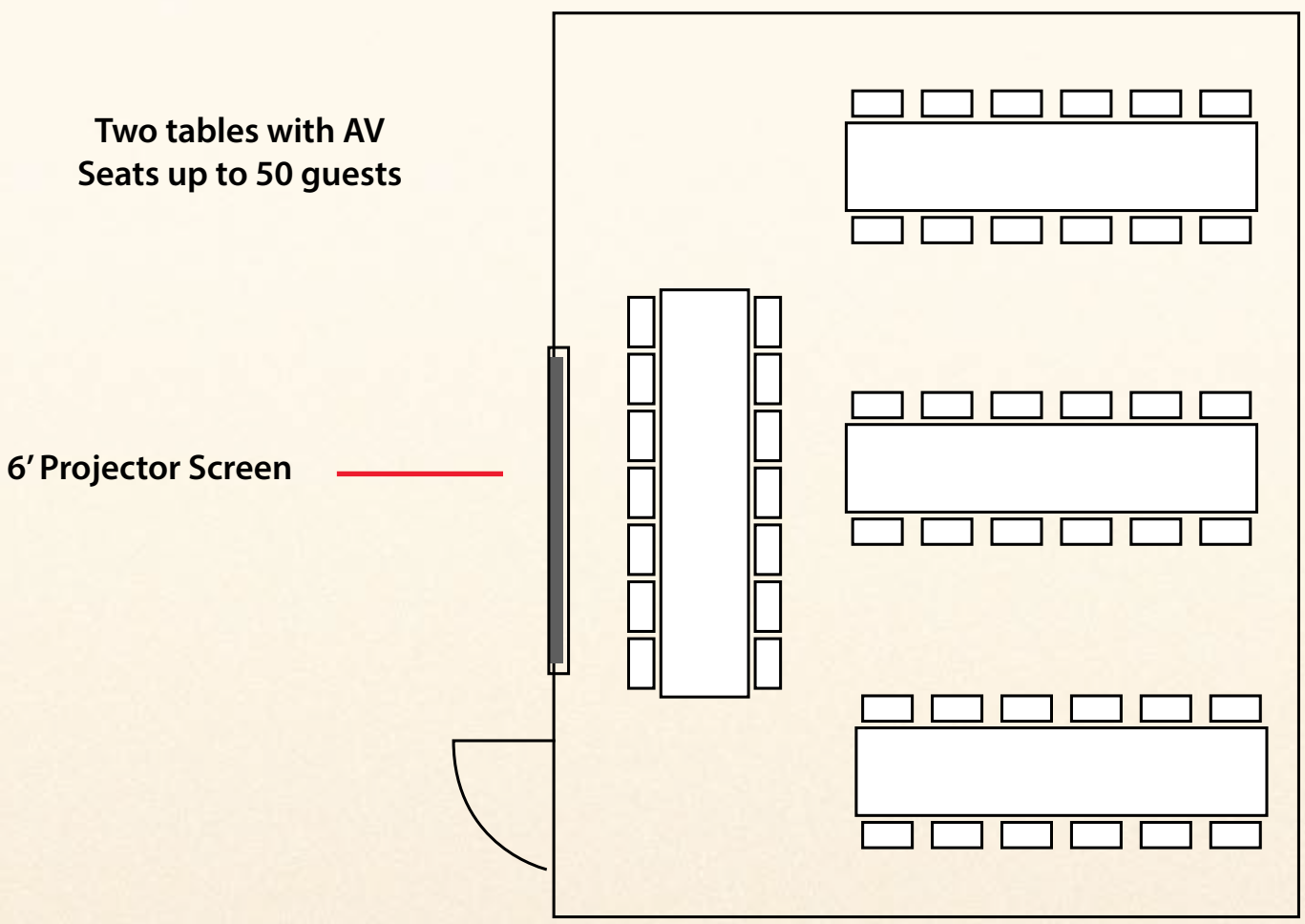
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THE CYPRESS ROOM

Private Dining Room
Seated Capacity: 50



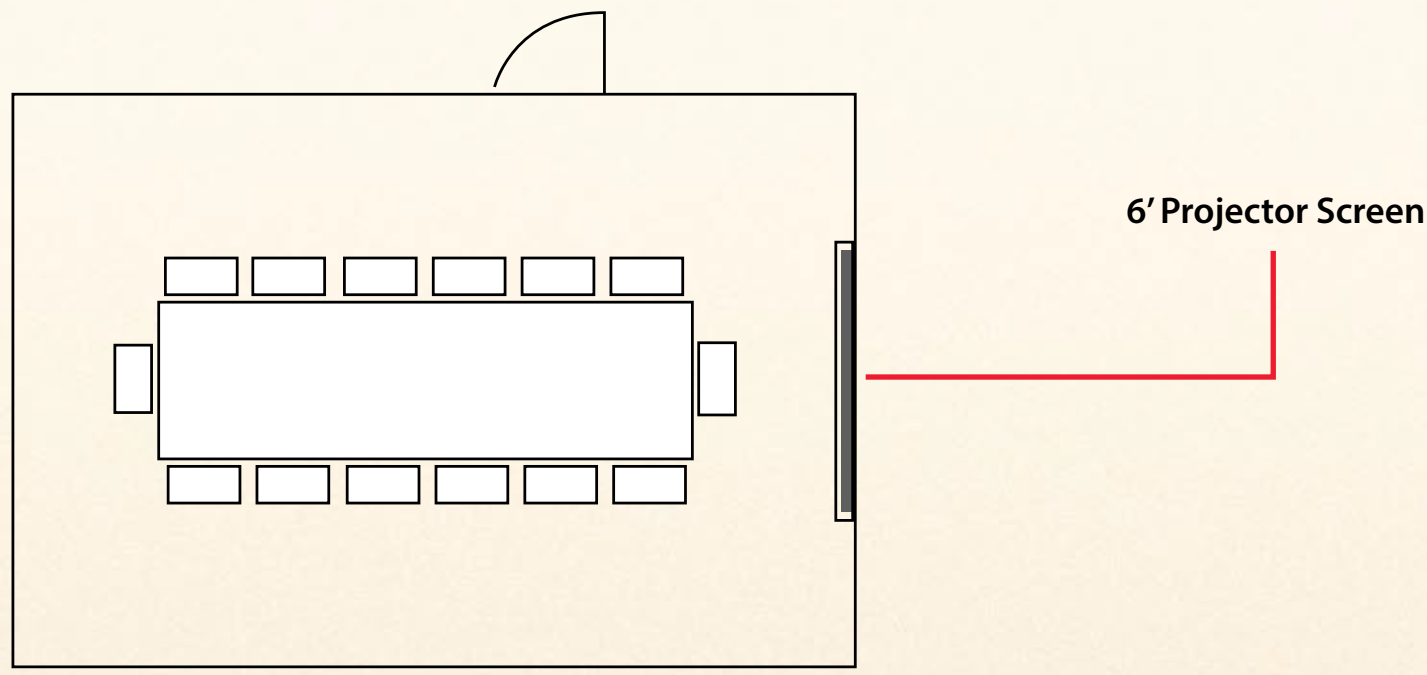


WINE CELLAR ROOM

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

