CHAR

APPETIZERS

ONION RINGS
breaded and fried with comeback sauce 9

SPINACH CRISP
crisp flour tortilla with spinach, bacon and mozzarella with baby greens and tomato-basil relish 9

SIN CITY BBQ SHRIMP
four shrimp over grits with mushrooms and spicy creole garlic butter sauce 11

"NO FILLER" CRAB CAKES
just crab, herbs and spices with pickled green bean salad 15

SPINACH ARTICHOKE DIP
classic combination of creamed spinach and artichokes with crispy pita chips 9

CRAB CLAWS
with cocktail sauce 14 (when available)

TOMATO TOWER
tomato, buffalo mozzarella cheese and red onion vinaigrette 9

CRAB, SHRIMP & SAUSAGE GUMBO
cup 4 bowl 7

SOUP OF THE DAY cup 4 bowl 7

SALADS

THE WEDGE
iceberg with bacon, Maytag bleu cheese dressing, egg and tomato 8

CHAR SALAD
greens, bacon, cheddar shreds, egg and tomato with choice of dressing 7
add: chicken 4 | salmon 5

CAESAR
crisp romaine with parmesan, white bread croutons and roasted garlic dressing 7
add: chicken 4 | salmon 5

GINGER-PEANUT CHICKEN SALAD
mixed greens tossed with fried chicken tenders, roasted peanuts, carrots, cucumber, cilantro and toasted sesame seeds in a ginger-peanut dressing 13

CALIFORNIA COBB
chicken, avocado, egg, blue cheese crumbles and bacon on a bed of chopped house lettuces 14

AUTUMN SPINACH SALAD
tender baby spinach tossed with candied walnuts, goat cheese, sweet peppers and roasted pears in a muscadine and balsamic vinaigrette 12 add: chicken 4 | salmon 5

Live Music Nightly

Sunday Brunch

Join us for our live jazz brunch from 10:00am to 3:00pm

For information regarding private dining or catering please ask your server or visit our website at:

www.charrestaurant.com

Message from the Mississippi State Health Department: Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shell-fish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if the foods are consumed raw or undercooked. Consult your physician or public health official for further information.

MAIN COURSES

PICCATA
lightly breaded pan-roasted chicken breast or veal with sauteed spinach over garlic smashed potatoes, finished with a classic lemon and caper butter sauce
Chicken 18 Veal 21

CHICKEN
two roasted Ashley Farms free range breasts over garlic mashed potatoes with asparagus, pearl onions and spring peas in a lemon herb butter sauce 23

HALF-POUND BURGER
house-ground chuck with bacon, Tillamook cheddar, tomato, lettuce, red onion and hand-cut fries 15

DUCK
pan-seared breast on cranberry studded wild rice with asparagus and honey-merlot sauce 27

SCALLOPS
blackened and served over chipotle and honey cheese grits with tomato jus and crispy fried onion strings 27

BLACKFISH
pecan encrusted over garlic mashed potatoes with jumbo lump crab and worcestershire butter sauce 26

SALMON
seared and served over couscous with sauteed shiitake mushrooms, arugula and lemon tarragon butter sauce 22

AHI TUNA
8-ounce sushi-grade sesame-encrusted tuna over ginger-shallot sauteed spinach and soba noodles with lemon-soy glaze 28

STEAKS & CHOPS

All of our steaks and chops are provided by Allen Brothers, purveyors of the finest quality meat and steaks since 1893.

FILET
8-ounce cut with maitre d' butter and loaded baked potato 32

ORIGINAL COWBOY RIBEYE
18-ounce bone-in chili-rubbed ribeye with maitre d' butter and loaded baked potato 33

THE CHOP
14-ounce bone-in herb marinated pork chop with braised local greens, whipped sweet potatoes and sweet and sour apple compote 25

CHI-TOWN SIRLOIN
14-ounce prime sirloin, pepper crusted with maitre d' butter and a loaded baked potato 29

NEW YORK STRIP
16-ounce prime cut with maitre d' butter and loaded baked potato MKT

SIDES

broccolini with garlic, chilies and olive oil 6
creamed spinach 6 sauteed mushrooms 6
asparagus and mushroom gratin 8
loaded baked potato 6 french fries 6
couscous 6 onion rings 6

DESSERTS

CHOCOLATE EXPRESS
moist chocolate cake smothered in rich fudge icing 7

PECAN CARAMEL BUTTER CRUNCH
topped with French vanilla ice cream and cinnamon-braised granny smith apple glaze 7.5

FAMOUS HOMEMADE PECAN PIE
topped with French vanilla ice cream 8.5

APPLE AND CRANBERRY CRISP
topped with French vanilla ice cream 8

11/2/11

DINNER