

BAR CHARLEY



RW 3 COURSES \$40 / \$55

WINTER FESTIVAL 2025

\$40 MENU

APPETIZERS

\$55 MENU

FRIED BRUSSELS SPROUTS

*apple moustarda, pecans, gremolata
bread crumbs*

CHICKEN SATAY

peanut sauce, cucumber salad, cilantro

CHARLEY HOUSE SALAD

*bib lettuce, watermelon radish, verjus
vinaigrette*

SHAVED BRUSSELS SPROUTS SALAD* (\$55)

*parmesan, red onion, cranberries, pine nuts, mustard
vinaigrette*

KBBQ CHICKEN WINGS* (\$55)

*cilantro ranch dressing, pickled radish, sesame seeds,
scallions*

YELLOWFIN TUNA TARTARE* (\$55)

*white soy, sesame oil, chili oil, shallots, cilantro,
sesame crackers*

ENTREES

BLUE CHEESE BURGER

*bacon onion jam, bib lettuce, chipotle aioli, french
fries*

SHRIMP AND GRITS

*cajun BBQ colossal shrimp, cheddar cheese grits,
julienned kale*

BISTRO TENDER

teres major, blue cheese butter, french fries, salad

WAYGU FRIED RICE (VEGAN)

*wagyu chopped bean curd, ginger, scallions,
shitakes, chili oil*

RED WINE BRAISED SHORT RIB* (\$55)

potato turnip gratin, bordelaise

GRILLED CHICKEN SALAD* (\$55)

*julienned kale, dried cranberries, walnuts, bread
crumbs, lemon vinaigrette*

BUTTERNUT SQUASH RAVIOLI* (\$55)

*mushroom ragout, sherry cream sauce,
parmesan*

BRANZINO* (\$55)

*grilled mediterranean sea bass, kalamata olive
tapenade, orzo, tomato, spinach*

DESSERTS

HOT FUDGE SUNDAE

candied walnuts, whipped cream, sprinkles

CHOCOLATE MOUSSE

phyllo cup, whipped cream, raspberry puree

SPICED HOT TODDY

lemon and earl grey tea shortbread cookies

CHOCOLATE TART* (\$55)

raspberry coulis, whipped cream, powdered sugar

APPLE CAKE* (\$55)

caramel sauce, walnut crumble, vanilla ice cream

HOT BUTTERED RUM* (\$55)

spiced molasses cookie sandwich

