

# Charley

PRIME FOODS

AMERICAN BISTRO - COCKTAIL BAR

— RW 3 COURSES \$40 / \$55\* / \$65\*\* —

## appetizers

### CAESAR SALAD

*baby gem lettuce, brioche croutons, grated parmesan, classic caesar dressing*

### FRENCH ONION SOUP

*gruyere, swiss, parmesan and sliced baguette gratinee*

### FIVE SPICE PORK SHOULDER & CRISPY RICE

*slow roasted pork, korean bbq, jalapenos*

### TUNA TARTARE

*avocado, white soy, chili oil & sesame crackers*

### ROASTED OYSTERS

*three malpeques roasted with old bay butter, shallots, lemon & herbs*

### OYSTERS ON THE HALF SHELL (4)

*with mignonette, sriracha cocktail sauce*



## entrees

### BISTRO STEAK FRITES

*butcher's cut with handcut fries & mixed greens*

### RAINBOW TROUT ALMONDINE

*lemon caper butter, sauteed green beans, slivered almonds*

### HULI HULI PORK STEAK

*our signature 20oz Hawaiian marinated bone-in blade steak served with grilled pineapple & xo fried rice*

### GOAT CHEESE RAVIOLI

*housemade ravioli, butternut squash puree, roasted mushrooms, sherry vinegar reduction, hazelnuts*

### SQUID INK CAPELLINI\* (\$55)

*housemade pasta with shellfish cream, shrimp, mussels*

### 10 OZ NY STRIP AU POIVRE\* (\$55)

*braveheart black angus beef, cream brandy peppercorn sauce, potato gratin*

### 14 OZ RIBEYE\*\* (\$65)

*jw treuth & sons baltimore, served with bordelaise sauce, roasted wild mushrooms, halal*

### SURF N TURF\*\* (\$65)

*petite filet & 4 oz crab cake, grilled asparagus, French whipped potatoes*

## desserts

### MOLTEN CHOCOLATE CAKE

*with raspberry coulis*

### APPLE CINNAMON BRIOCHE BREAD PUDDING

*with cinnamon spice ice cream*

### HOT FUDGE SUNDAE

*with housemade vanilla ice cream, sprinkles and cherry*



WINTER RESTAURANT WEEK 2025