

- STARTERS** **SUSHI GRADE AHI TUNA*** 6 OZ CENTER CUT YELLOWFIN AHI TUNA 30
- ESCARGOT BOURGOGNE** GARLIC BUTTER, TOASTED BREAD 25
- WILD FLORIDA GATOR** CITRUS MARINATED, CRISPY FRIED, HORSERADISH AIOLI 25 
- FRIED FLORIDA BLACK GROUPER** KEY LIME TARTAR SAUCE, COCKTAIL SAUCE 25
- LOBSTER BISQUE** CHUNKS OF FRESH MAINE LOBSTER MEAT 25
- BACON WRAPPED DIVER SCALLOPS (3)** APPLEWOOD SMOKED BACON 33
- COLOSSAL U-6 SHRIMP COCKTAIL (3)** COCKTAIL SAUCE, JOHNNIE'S MUSTARD SAUCE 31
- TABLESIDE STEAK TARTARE*** TENDERLOIN, CAPERS, RED ONIONS, EGG, PARSLEY 26
- POINT JUDITH FRIED CALAMARI** BANANA PEPPERS, CHERRY PEPPERS, BELL PEPPERS 26
- CEDAR PLANK CRAB CAKES** PINEAPPLE-MANGO SALSA, WHITE WINE BEURRE BLANC 35
- COLOSSAL LUMP BLUE CRAB MARTINI** JOHNNIE'S MUSTARD SAUCE 30
- OYSTERS ON THE HALF SHELL*** 6 GULF COAST OYSTERS, COCKTAIL SAUCE, MIGNONETTE 25

COLOSSAL SEAFOOD TOWER U-6 SHRIMP COCKTAIL, FLORIDA STONE CRAB, GULF OYSTERS ON THE HALF SHELL, COLOSSAL BLUE CRAB MEAT 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 18
- STEAKHOUSE BABY WEDGE** BACON, TOMATOES, RED ONION, ROQUEFORT BLUE CHEESE DRESSING, MICRO CHIVES 18
- SIGNATURE HOUSE SALAD** TOMATOES, PARMESAN CHEESE, SPANISH OLIVE VINAIGRETTE 10
- STEAKHOUSE LARDONS** 5 • **ROQUEFORT BLUE CHEESE CRUMBLES** 5 • **ANCHOVIES** 4

CHARLEY'S STEAK HOUSE IS PROUD TO SERVE SUSTAINABLE, WILD-CAUGHT & RESPONSIBLY FARMED FISH AND SEAFOOD.

- FLOWN IN DAILY** **WILD ALASKAN HALIBUT** GARLIC PANKO ENCRUSTED, BEURRE BLANC 65
- CEDAR PLANK FAROE ISLAND SALMON** PARMESAN RED ONION AIOLI 40
- WHOLE WOOD GRILLED SNAPPER** BEURRE BLANC, PINEAPPLE MANGO SALSA, CILANTRO 54
- FRESH SEAFOOD** **BROILED CARIBBEAN LOBSTER TAIL** LEMON, DRAWN BUTTER 7 PER OZ
- THE 1974 ORIGINAL FRIED SHRIMP** COLOSSAL GULF SHRIMP, HAND-BREADED TO ORDER 39
- LARGE/JUMBO FLORIDA STONE CRAB** JOHNNIE'S MUSTARD SAUCE 120 PER LB

ALL ENTRÉES ARE SERVED WITH CHARLEY'S SIGNATURE HOUSE SALAD & GARLIC-CHEESE BUTTER BREAD.

Should you have any comments or concerns, please ask for our Operating Partner, Jonathan Lawler, immediately.

Charley Woodsby, Founder




Ron Woodsby, Owner
Ron@tottrg.com



21% Service Charge and No Separate Checks on Parties of Five or More • Children's & Gluten Free Menu Available
On & Off Site Catering from 75 to 3000 People • Private Function Dining Rooms

*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.

TASTE THE DIFFERENCE

CHARLEY'S STEAKS



Cooked Over Our 1200° Florida Citrus & Oak Wood-Burning Pit
Aged 4 To 6 Weeks • Hand-Cut Daily By Management
No Antibiotics • No Hormones Added • Humane Treatment
Seasoned With Our Secret Seasoning 24 Hours In Advance



RARE - cool red center • **MEDIUM RARE** - warm red center • **MEDIUM** - hot pink center
MEDIUM WELL - thin line of pink • **WELL** - cooked thoroughly

FROM THE WOOD BURNING PIT

CHARLEY'S ULTIMATE SURF & TURF - FOR 2 COLOSSAL LOBSTER TAIL & YOUR CHOICE OF A 50 OZ PORTERHOUSE - OR - 20 OZ CHATEAUBRIAND FILET MIGNON **250**

CENTER CUT FILET MIGNON TENDEREST OF ALL CUTS **8 OZ 59 | 12 OZ 79 | 20 OZ 130**

WAGYU FILET MIGNON 8+ SCORE **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 78 | 50 OZ 150**

PRIME NEW YORK STRIP - 18 OZ 100% USDA PRIME **69**

BONE-IN KANSAS CITY STRIP - 22 OZ "KING OF THE BONE", CUT 2" THICK **72**

PRIME LAMB CHOPS PARSLEY-MINT CHIMICHURRI **69**

PORK CHOPS - 1 3/4" THICK SINGLE CHOP **27** | DOUBLE CHOPS **39**

DOUBLE CHICKEN BREAST FROM SPRINGER MOUNTAIN FARMS **36**

21 DAY DRY AGED STEAKS

PRIME DRY AGED BONE-IN STRIP - 22 OZ CUT 1 1/2" THICK **85**

PRIME DRY AGED BONE-IN RIBEYE - 28 OZ 100% USDA PRIME **95**

PRIME DRY AGED PORTERHOUSE - 28 OZ CUT 1 1/2" THICK **95**



HERITAGE RIBEYES

COLORADO BISON RIBEYE NATURALLY LEAN, LOWER IN FAT **90**

ANGUS BONE-IN RIBEYE 100% BLACK ANGUS **80**

MISHIMA RESERVE AMERICAN WAGYU ULTRA 8/9 GRADE **175**

OVER THE TOP

TRUFFLE BUTTER 7 • LEMON BUTTER BEURRE BLANC 5

BERNAISE SAUCE 5 • CREAMY COGNAC-CRACKED PEPPER SAUCE 6

PARSLEY-MINT CHIMICHURRI 6 • COLOSSAL LUMP CRAB OSCAR 24

ALL ENTRÉES ARE SERVED WITH CHARLEY'S SIGNATURE HOUSE SALAD & GARLIC-CHEESE BUTTER BREAD.

SHAREABLE SIDES

AUGRATIN POTATOES 18	SAUTÉED BROCCOLI & ROASTED GARLIC 15
BACON & CHEDDAR MASHED 16	CREAMED CORN 17
ROASTED GARLIC MASHED POTATOES 16	SAUTÉED MUSHROOMS 15
SEA SALT BAKED POTATO (ATW) 16	JUMBO FRESH ASPARAGUS 18
LOADED LOBSTER MAC & CHEESE 29	CEDAR PLANK CAULIFLOWER 24

YOUR NEXT GREAT DINING EXPERIENCE AWAITS...



Central Florida's Most Award-Winning
Restaurant Group



Citrus & Oak Grilled
Steaks & Seafood



Key-West Inspired
Seafood & Steak



Italian Specialties
& Fine Wines



Aged Steaks &
Fresh Fish