


- 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 
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, Peter Herranz, 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 BROCCOLINI 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