

- 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 GROUPE** 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** FRESHEST SHELLFISH AT THE HEIGHT OF SEASON 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** **CHILEAN SEA BASS** GARLIC PANKO ENCRUSTED, BEURRE BLANC 65  
**CEDAR PLANK FAROE ISLAND SALMON** PARMESAN RED ONION AIOLI 40

- 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, Jennifer Connell, 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 **75**

**BONE-IN KANSAS CITY STRIP - 22 OZ** "KING OF THE BONE" **72**

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

**PORK CHOPS - 1<sup>3/4</sup>" 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<sup>1/2</sup>" THICK **85**

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

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



#### HERITAGE RIBEYES

**COLORADO BISON RIBEYE** NATURALLY LEAN, LOWER IN FAT **99**

**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

**BEARNAISE 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

<b>AUGRATIN POTATOES</b> 19	<b>SAUTÉED BROCCOLI &amp; ROASTED GARLIC</b> 15
<b>BACON &amp; CHEDDAR MASHED</b> 17	<b>CREAMED CORN</b> 17
<b>ROASTED GARLIC MASHED POTATOES</b> 16	<b>SAUTÉED MUSHROOMS</b> 15
<b>SEA SALT BAKED POTATO (ATW)</b> 16	<b>JUMBO FRESH ASPARAGUS</b> 18
<b>LOADED LOBSTER MAC &amp; CHEESE</b> 29	<b>CEDAR PLANK CAULIFLOWER</b> 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