



## APPETIZERS & SMALL PLATES

Tomato Flatbread	9.95	Jumbo Shrimp Cocktail	13.95
Gorgonzola Cheesebread	8.95	Oysters on the Half Shell	10.95
Steakhouse Onion Rings	8.95	Crab Cakes	16.95
Szechuan Green Beans	9.95	Sushi Grade Ahi Tuna	14.95
Artichoke Dip	9.95	Calamari	10.95
Pimento, Cheese, and Bacon Crostini <b>NEW</b>	7.95		

<b>■ HOT PLATTER</b> <i>Crab Cakes, Artichoke Dip, Buffalo Shrimp, Seared Beef Tips, Onion Rings, Szechuan Beans</i>	<i>serves 4-8</i>	<b>■ OCEAN PLATTER</b> <i>Shrimp Cocktail (8), Lobster Cocktail, Ahi Tuna, Calamari, Oysters on the Half Shell</i>	<i>serves 4-8</i>
	69.95		69.95
	<i>for 2</i>		<i>for 2</i>
	36.95		36.95

## ENTREES

Add Soup or Garden Salad for 1.95

Chicken Pot Pie	13.95	Pasta Bolognese <b>NEW</b>	14.95
Cheese Ravioli	18.95	<i>A spicy tomato sauce with Italian sausage, ground beef and cream, served over bucatini pasta, with gorgonzola cheese bread</i>	
<i>Jumbo tri-colored all natural ravioli filled with yellow pepper, fresh mozzarella and ricotta cheese</i>		Rotisserie Chicken	17.95
Caprese Chicken	15.95	<i>Roasted half chicken, garlic mashed potatoes, pan gravy and Chef's vegetables</i>	
<i>Parmesan crusted chicken breast served with sliced tomatoes, fresh mozzarella and basil, topped with balsamic demi glaze</i>		Grilled Meatloaf	16.95
Spaghettini Pomodoro	9.95	<i>House made meatloaf finished on the grill, topped with marsala sauce and served with roasted garlic mashed potatoes</i>	
<i>Diced Roma tomatoes, garlic, extra virgin olive oil</i>		BBQ Ribs	Half Rack 19.95
<i>with shrimp</i>	17.95	<i>Served with coleslaw and house cut fries</i>	Full Rack 25.95
<i>with grilled chicken</i>	14.95		

## DINNER SANDWICHES

Prime Rib French Dip, au jus	12.95	Grilled Chicken Breast Club	11.95
Certified Angus Beef Burger	10.95	<i>Grilled chicken breast, lettuce, tomato, bacon, and basil mayo on onion roll</i>	
<i>With Tillamook Cheddar</i>			
Au Poivre Burger <b>NEW</b>	12.95		
<i>Peppercorn crusted burger with a brandy cream sauce</i>			

<b>"Charlie's" Tenderloin Sandwiches</b> 15.95 <i>Two grilled beef tenderloin medallions served on grilled rolls, topped with caramelized onions and horseradish sauce, side of bearnaise, served with steak sauce chips</i>
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## SALADS & SOUPS

Steakhouse Wedge	5.95	Caprese Salad	9.95
Garden Salad	3.95	Nicoise Salad <b>NEW</b>	8.95
Caesar Salad	4.95	<i>Nicoise olives, French green beans, hardboiled egg, and potato with tomato vinaigrette served over greens</i>	
Strawberry Spinach Salad	6.95	Tenderloin	18.95
Chop Salad	6.50	Tuna	14.95
Crab & Avocado Salad	14.95	Boston Clam Chowder	5.50
<i>Crab, cucumber, roma tomatoes, topped with house made guacamole served with field greens</i>		Baked French Onion Soup	6.95
		<i>Topped with gruyere cheese</i>	
		Soup du Jour	4.95



## STEAKS & CHOPS

We are proud to serve only Certified Angus Beef® steaks and prime rib.  
 Rigorously inspected by the USDA, Certified Angus Beef® represents less than 8% of all beef.  
 Steaks and Chops are served with garlic mashed potatoes unless otherwise noted.  
 Add a Garden Salad or Cup of Soup for 1.95.

**Prime Rib**  
 Hand rubbed with our own special seasoning and slow roasted to seal in all the flavor.  
 28.95  
 King Cut 34.95

Filet Mignon	36.95
Bone-in Steer Tenderloin	41.95
<i>This unique cut from the steer tenderloin combines the flavor of the bone with the tenderness of the filet mignon to create what is known as . . . The Finest Steak Available.</i>	
New York Strip	35.95

Grilled Pork Chops		
<i>With special dry rub seasoning topped with crispy fried onions</i>	single	19.95
	double	24.95
Smothered Rib Eye		38.95
<i>Char crusted and topped with sautéed mushrooms and onions served on crispy hash browns</i>		
Porterhouse Lamb Chops		27.95

**ADD SOME SIZZLE TO YOUR STEAK**

Char Crust Seasoning	1.95
Au Poivre	2.95
Sautéed Onions or Mushrooms	each 2.50
Crispy Fried Onions	2.50
Bearnaise	2.00
Bleu Cheese Crust	2.50
<i>with Amablu from Faribault</i>	

**SURF & TURF**

Prime Rib and . . .	
Sea Scallops	39.95
Grilled Shrimp	37.95
Lobster Tail	75.00
Substitute Filet Mignon for 8.00	

## FISH & SEAFOOD

Add a Garden Salad or Cup of Soup for 1.95

Grilled Halibut	26.95
<i>Served with a shiitake mushroom, fennel, and tomato salad topped with shaved Parmesan</i>	
Sea Bass	26.95
<i>Brandy garlic glaze, Asian vegetables</i>	
Salmon in a Paper Bag	22.95
<i>Fresh salmon filet with citrus, white wine and spices wrapped in parchment and baked</i>	
Sautéed Walleye	23.95
<i>Served with fresh Chef's vegetables</i>	

Pan Seared Sea Scallops	25.95
<i>With sautéed garlic spinach and herb butter sauce</i>	
Crab Stuffed Jumbo Shrimp	26.95
<i>Oven broiled, topped with citrus beurre blanc, served with Chef's vegetable</i>	
Sesame Seared Ahi Tuna	23.95
<i>With Szechuan vegetables</i>	

Lobster Tail	55.00
<i>12 oz. cold water, broiled on the shell, served with drawn butter and Chef's vegetable</i>	

## SIDES

Hashbrowns	3.95	Loaded Baked Potato	4.25
Au Gratin Potatoes	3.95	Chef's Vegetable	3.25
Asparagus / Béarnaise	5.95	Garlic Mashed Potatoes	3.95
Baked Potato	3.25	Four Cheese Mac-n-Cheese	6.95