# **CHARLIE'S**

## **DINNER MENU**

### **APPETIZERS**

2		
6		
9		
SALADS		
6		
4		
9		
3		
8		
6		
1		

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat. If you have a food allergy or special dietary requirements, please inform a member of staff, or ask for more information.

# **CHARLIE'S**

## **DINNER MENU**

## ENTRÉES

All dishes are served with rice or chef potatoes, and vegetables of the day.

HALIBUT	\$49
Pan seared halibut, sautéed vegetables, & butter sauce	
CHICKEN MARSALA Chicken breast cooked in a marsala, shallot, and mushroom wine sauce.	\$32
YELLOWFIN TUNA STEAK Herb & pistachio crusted & seared yellowfin tuna loin.	\$42
CHAR GRILLED SALMON Salmon fillet, char grilled & topped with a pineapple salsa.	\$44
RIBEYE STEAK Prime cut of ribeye steak.	\$45
FILET MIGNON 10 ounces of prime fillet mignon finished with a red wine demi-glace sauce.	\$57
RACK OF LAMB Specially selected rack of lamb, seasoned & herb crusted, served w/ mint jelly.	\$49
SHRIMP LINGUINE Linguine pasta & shrimp, finished with a sun-dried tomato pesto.	\$35
CHICKEN PENNI PASTA ALFREDO Breast of chicken, tossed in a garlic parmesan white wine cream sauce, with penni pasta.	\$30

### **DESSERTS \$10**

#### CHEESECAKE KEY LIME PIE CHOCOLATE CAKE ICE CREAM \$8

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