



UP FRONT

- hot wings**
choice of arizona style, bbq or gold wing
served with ranch 15.99
- potato skins**
topped with cheddar cheese, bacon, green onions,
tomatoes and sour cream 9.99
- quesadilla**
grilled flour tortilla, onions, mushrooms, bell
peppers, zucchini and cheese, served
with salsa 10.99
add chicken +4.00
- fresh zucchini**
hand-sliced and breaded then fried to a golden
brown, served with ranch dressing 7.99
- breaded chili sticks**
in house roasted, served with ranch dressing 9.99
- onion blossom**
battered and cooked until golden brown, served
with ranch dressing 8.99
- blistered shishito peppers**
tossed with truffle oil and parmesan 11.99
- long-stem artichokes**
roman artichokes grilled to perfection and
served with a citrus truffle aioli 13.99
- deep fried pickles**
served with ranch dip 7.99
- breaded mushrooms**
served with ranch dip 8.99
- breaded chicken strips**
served with house bbq sauce and ranch dip 11.99
- white cheddar cheese curds**
deep fried white cheddar curds with
dipping sauce 8.99
- bar platter**
an array of fried vegetables including zucchini,
mushrooms, bell peppers, onion rings, chili sticks
and choice of chicken strips or beef kabob 22.99

MAIN DISHES

served with fresh baked bread, choice of salad or soup du jour, substitute our french onion soup +2.00 and choice of cowboy beans, mashed potatoes, baked potato, french fries or vegetables, substitute loaded baked potato +3.00

- chicken fried steak**
golden fried steak, served with our
country gravy 19.99
- bbq beef ribs**
large and meaty prime rib bones simmered
in mesquite spices and hickory seasonings
until tender, finished with house bbq
sauce 24.99
- beef stroganoff**
beef tips slow-cooked with mushrooms,
deglazed with sherry wine and tossed in a
brown gravy sour cream sauce and served
atop wide egg noodles 19.99
(no side choice)
- chicken fried chicken**
breaded and deep fried chicken breast,
served with our country gravy 17.99
- grilled liver & onions**
served with plenty of onions and crispy
bacon 16.99
- pasta alfredo with chicken**
blackened grilled chicken served over pasta
with a parmesan cream sauce 18.99
(no side choice)
- classic shrimp scampi**
served with linguini 22.99
(no side choice)

OFF THE GRILL

served with choice of any side

- charlie's steak burger***
half pound patty, freshly ground in house, served with lettuce,
tomato, onion and pickle 12.99
add cheese, green chile, grilled onions or sautéed mushrooms +1.50 / each
- kobe beef burger***
naturally produced beef without growth promoting hormones,
served with lettuce, tomato, onion and a pickle 17.99
add cheese, green chile, grilled onions or sautéed mushrooms +1.50/each
- the chuck wagon***
sliced prime rib, green chili and swiss cheese served on a hoagie roll
with au jus 14.99

FROM THE FIELD

- steak salad**
sliced grilled sirloin over a bed of spring mix, crumbled bleu cheese
and tomatoes with creamy parmesan vinaigrette 16.99
- grilled chicken salad**
mixed greens, tomatoes, onions, mushrooms, hard boiled eggs,
with your choice of dressing 12.99
- the wedge**
iceberg, tomatoes, bacon, red onions, bleu cheese crumbles
and choice of bleu cheese or ranch dressing 11.99

FROM THE SEA

- shrimp cocktail**
chilled prawns served with cocktail
sauce and lemon garnish 14.99
- oyster shooters***
served with cocktail sauce, lemon and
atomic horseradish (market price)
- crab stuffed mushrooms**
seasoned crab filling hand stuffed in
mushrooms 16.99
- calamari rings**
breaded and served with cocktail
sauce and ranch dressing 13.99
- steamed clams***
served in a white wine cream sauce 15.99
- steamed mussels***
served in a white wine cream sauce 14.99
- steamed mussels
+ clams combo**
served in a white wine cream sauce 19.99
- fresh oysters***
on the half shell or served
rockefeller style (market price)

Bill & Tricia Gibson, Proudly serving
The White Mountains for 41 years

www.charlieclarks.com

Follow Us!! 

1701 E White Mountain Blvd
Pinetop, AZ 85935

928.367.4900

Open 7 Days a Week at 11am!



HOUSE SPECIALTY

roast prime rib of beef*

seasoned with mesquite spices, slow roasted and served with natural au jus and creamy horseradish..... 10oz 27.99 | 12oz 29.99
have your prime rib mesquite grilled.....+1

charlie's cast iron skillet*

16oz blackened prime rib with garlic sauce (slightly spicy)34.99

FROM THE WATER

fried shrimp

"guaymas style" served with cocktail and tartar sauce..... 20.99

sauteed farm raised trout

topped with roasted almonds..... 22.99

grilled alaskan cod

lightly breaded, served with a lemon white wine sauce..... 20.99

filet of salmon

choice of broiled, blackened or poached, served with thai chili sauce 23.99

steamed alaskan king crab legs

served with drawn butter (market price)

broiled lobster tail

served with drawn butter (market price)

charlie's coconut shrimp

served with a green chili chutney sauce 20.99

minnesota walleye pike

sautéed and served with a garlic butter sauce... 25.99

all items served with fresh baked bread, choice of salad or soup du jour, substitute our french onion soup +2.00 and choice of cowboy beans, mashed potatoes, baked potato, french fries or vegetables, substitute loaded baked potato +3.00

MESQUITE BROILER

all steaks may be ordered "blackened" +2.99 / add charlie's garlic butter +2.99
add a deep fried shrimp "guaymas style" +2.99

top sirloin*

6oz17.99
12oz23.99

new york strip*

12oz28.99

bone-in ribeye*

24oz42.99

top sirloin & shrimp*

6oz steak with three deep fried shrimp24.99

center cut ribeye*

12oz29.99

top sirloin & quail*

6oz steak.....25.99

prime & quail combo*

8oz house prime rib and two mesquite grilled quail served with teriyaki dip ...35.99

bacon wrapped

filet mignon*

8oz filet mignon bacon wrapped.....33.99

poblano chicken

boneless breast of chicken finished with an asiago and poblano chile sauce23.99

mesquite grilled center

cut pork chop*

pork chop served with apple-walnut compote21.99

ROTISSERIE

half bbq chicken

served with house bbq sauce 18.99

pork ribs

marinated with mesquite spices and slow roasted then glazed with house bbq sauce..... half rack 20.99 | full rack 30.99

ribs & chicken combo

half rack of pork ribs and quartered chicken, served with house bbq sauce... 25.99

we have a customized aging program

managed especially for charlie clark's

our beef is wet aged a minimum of 35 days then hand-cut to exacting specifications by our chef, we will gladly prepare your steak to your liking, but cannot guarantee flavor and tenderness for those cooked past medium well

Carry Out Available- Add \$1.50 per item

20% gratuity added to parties of 8 or more

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness, especially if you have certain medical conditions

DESSERTS

homemade cobbler à la mode

choose from peach, apple or cherry 8.99

double chocolate chocolate brownie à la mode 8.99

