



LUNCH AT CHARLIES

Served daily 11:00 am – 3:00 pm

All Burgers and Sandwiches served with choice of French fries, homemade potato chips, tater tots, cottage cheese or potato salad.

**except where noted*

MESQUITE GRILLED BURGERS

Freshly ground in house, served on a brioche bun with lettuce, tomato, pickles & red onions

Charlie's Steak Burger 10.99

Kobe Beef Burger

The ultimate eating experience, naturally produced beef without growth promoting hormones 15.99
Add cheese, bacon, sautéed onions, sautéed mushrooms or green chili 1.50

Deep Fried Charlies Burger

Lightly battered, deep-fried, with green chili, cheddar cheese, lettuce, tomato, onion & secret sauce 14.99

Onion & Mushroom Burger

Topped with Swiss cheese, sautéed mushrooms & deep fried onion strings 13.99

Jason's BBQ Burger

Topped with cheddar cheese, bacon, BBQ sauce & a deep fried onion ring 14.99

Mini Burgers

3 sliders served on potato rolls with sautéed onions 12.99

Shaved Beef Sliders

2 sliders served on potato rolls with creamy horseradish 10.99

Grilled Liver & Onions

Served with PLENTY of onions 11.99

Green Chili Pork Burro

Shredded pork smothered in green chili sauce, shredded cheddar cheese & diced onion 10.99

Smoked Brisket Tacos

Brisket, shredded cabbage, cilantro, shredded cheddar Jack cheese, diced onions, lettuce and tomato with Chipotle ranch in flour tortillas 10.99 **does not come with side*

Fish Tacos - 2

Grilled mahi, shredded cabbage, tomatoes, cilantro, red onion, shredded cheese & Chipotle lime Mayo 11.99
**does not come with side*

SANDWICHES

The Chuck Wagon: A Charlie's Special

Sliced prime rib, green chili and Swiss cheese on a hoagie roll, served with au jus 14.99

Prime Rib Sandwich

6OZ prime rib, horseradish Mayo, deep fried green chili stick & provolone cheese on a hoagie roll 16.99

BBQ Pulled Pork Sandwich

"in House Smoked Pulled Pork" topped with BBQ sauce 10.99

Club Sandwich

Turkey, ham, bacon, Swiss cheese, lettuce & tomato on your choice of bread 12.99

B.L.T

Bacon, lettuce & tomato on your choice of white or wheat bread, toasted or not 9.99

Hot Pastrami

With Swiss on rye 11.99

Ultimate Chicken Sandwich

Grilled chicken breast, bacon, avocado, spinach, Swiss cheese, pickled red onions & Chipotle Mayo on a bun 14.99

Rancher Brisket Sandwich

"in House smoked brisket", green chili, sautéed onions, bell peppers, Swiss cheese & BBQ sauce on a hoagie roll 12.99

Filet of Fish Sandwich

Battered cod, tomato & field greens with tartar sauce on a hoagie roll 14.99

Buffalo Chicken Wrap

Breaded & deep fried chicken, tossed in buffalo wing sauce, ranch dressing, lettuce, tomato & red onion all rolled in a flour tortilla 10.99

Grilled Portobello Mushroom Sandwich

Grilled, marinated Portobello mushroom, sautéed red onions & red bell Peppers on focaccia bread with herbed aioli 10.99



T-SHIRT & CAPS FOR SALE
FREE REFILLS ON SODAS

CARRY OUT AVAILABLE – ADD 1.50 PER ENTREE
20% GRATUITY ADDED TO PARTIES OF 8 & UP

SOUPS & SALADS

Cobb Salad

With bacon, hard boiled egg, tomatoes, turkey, bleu cheese crumbles & choice of dressing 11.99

Grilled Chicken Salad

Mixed greens, tomato, red onion, mushrooms & hard boiled egg. With your choice of dressing 12.99

Steak Salad

Sliced grilled steak, mixed greens, crumbled blue cheese & tomatoes with creamy parmesan vinaigrette 16.99

The Wedge

Iceberg lettuce, tomatoes, bacon, red onions, blue cheese crumbles & choice of blue cheese or ranch dressing 11.99

Santa Fe Chicken Salad

Romaine lettuce, corn, black beans, grilled chicken, shredded cheddar cheese, black olives, tortilla strips, and onions tossed in a Chipotle ranch dressing 12.99

Traditional Baked

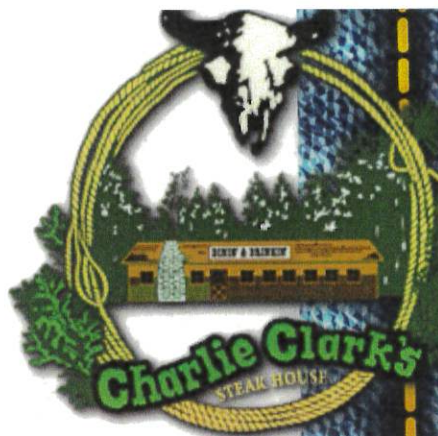
French Onion Soup Cup 4.99 Bowl 6.99

Chef's Soup of the Day Cup 3.99 Bowl 5.99

Caesar Salad

Crisp romaine lettuce with grated parmesan cheese, seasoned croutons & Tuscan Caesar dressing 9.99

ADD Grilled Chicken Breast 3.99



MESQUITE GRILLED STEAKS



Served with choice of fries, Homemade potato chips, tater tots or potato salad

Charlie's Special 6oz Lunch Steak 13.99

Top Sirloin 12oz 18.99

Center Cut Rib-eye 12oz 23.99

Filet 8oz 27.99

New York Strip 22.99

Steaks are #1 choice and aged for 32 days



APPETIZERS



Hot Wings – (10) BBQ, AZ Style or Gold Wing

Searched with ranch dip & vegetable garnish 15.99

White Cheddar Cheese Curds

With Dipping Sauce 8.99

Classic Shrimp Cocktail

Chilled prawns served with cocktail sauce & lemon garnish 14.99

Oyster Shooters

Served with cocktail sauce, lemon & atomic horseradish Mkt.

Steamed Mussels

Served in a white wine cream sauce 14.99

Deep Fried Pickles

Served with ranch dip 7.99

Breaded Chill Sticks

"In House Roasted" served with ranch dip 9.99

Breaded Zucchini

Served with ranch dip 7.99

Breaded Mushroom

Served with ranch dip 8.99

Breaded Chicken Strips

Served with house BBQ sauce & ranch dip 11.99

Classic Potato Skins

Topped with cheddar cheese, green onions, tomatoes & sour cream 9.99

The Onion Blossom Special

Served with ranch dressing 8.99

Crab Stuffed Mushrooms

With King Crab 16.99

Fresh Oysters

On the half shell OR Rockefeller style Mkt.

Steamed Clams

Served in a white wine cream sauce 15.99

Bar Platter

An array of fried veggies including zucchini, mushrooms, bell Peppers, onion rings, chili sticks and choice of chicken strips or beef kabob ENOUGH for 4 22.99

Breaded & Deep Fried Chicken Livers

Served with a whiskey peppercorn sauce 9.99

Breaded Calamari Rings

Served with cocktail sauce and ranch dip 13.99

Blistered Shishito Peppers

Tossed with truffle oil and parmesan 11.99

Long Stem Artichokes

Grilled Roma artichokes served with citrus truffle aioli 13.99

House Made Chips & Fire Roasted Salsa

4.99

Vegetable Quesadilla

grilled flour tortilla, topped with grilled onions, mushrooms, bell peppers, zucchini & cheese, served with salsa 10.99 add chicken + 4.00

There is risk associated with consuming raw oysters or any raw animal protein. If you have any chronic illness of the liver, stomach, blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk; consult a physician.