


LUNCH SERVED FROM
11:00AM - 3:00PM

DINNER SERVED FROM
4:45 TILL CLOSE



Charlieclarks.com

928-367-4900

Follow Us!! 

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

House Specialty

ROAST PRIME RIB OF BEEF*

seasoned with mesquite spices, slow roasted and served with natural au jus and creamy horseradish
10oz 30.99 | 12oz 33.99
have your prime rib mesquite grilled +1

CHARLIE'S CAST IRON SKILLET*

16oz blackened prime rib with garlic sauce (slightly spicy) 40.99

Rotisserie

HALF BBQ CHICKEN

served with house bbq sauce 19.99

PORK RIBS

marinated with mesquite spices and slow roasted then glazed with house bbq sauce
half rack 22.99 | full rack 32.99

RIBS & CHICKEN COMBO

half rack of pork ribs and quartered chicken, served with house bbq sauce 27.99

Mesquite Broiler

all steaks may be ordered "blackened" +2.99 | add charlie's garlic butter +2.99 | add a deep fried shrimp "guaymas style" +3.25

TOP SIRLOIN*

6oz 19.99 | 12oz 25.99

NEW YORK STRIP*

12oz 30.99

BONE-IN RIBEYE*

24oz 48.99

TOP SIRLOIN & SHRIMP*

6oz steak with three deep fried shrimp 26.99

CENTER CUT RIBEYE*

12oz 34.99

TOP SIRLOIN & QUAIL*

6oz steak 28.99

PRIME & QUAIL COMBO*

8oz house prime rib and two mesquite grilled quail served with teriyaki dip 43.99

BACON WRAPPED

FILET MIGNON*

8oz filet mignon bacon wrapped 36.99

POBLANO CHICKEN

boneless breast of chicken finished with an asiago and poblano chile sauce 26.99

From The Water

FRIED SHRIMP

"guaymas style" served with cocktail and tartar sauce 21.99

GRILLED ALASKAN COD

lightly breaded, served with a lemon white wine sauce 23.99

FILET OF SALMON

choice of broiled, blackened or poached, served with thai chili sauce 25.99

BROILED LOBSTER TAIL

served with drawn butter (market price)

STEAMED ALASKAN KING

CRAB LEGS

served with drawn butter (market price)

CHARLIE'S COCONUT SHRIMP

served with a green chili chutney sauce 24.99

MINNESOTA WALLEYE PIKE

sautéed and served with a garlic butter sauce 27.99

Desserts

HOMEMADE COBBLER

À LA MODE

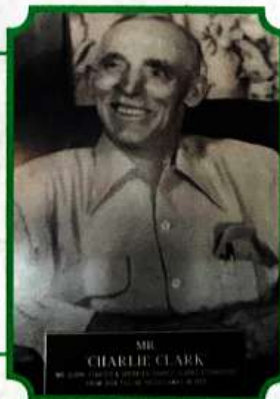
choose from peach, apple or cherry 9.99

DOUBLE CHOCOLATE

BROWNIE À LA MODE 8.99

TURTLE CHEESECAKE 8.99

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 | 25% gratuity added to parties of 8 or more | Shared entrée charge 2.75

*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


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Up Front

HOT WINGS

choice of arizona style, bbq or gold wing served with ranch 15.99

POTATO SKINS

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 12.99
add chicken +5.99

FRESH ZUCCHINI

hand-sliced and breaded then fried to a golden brown, served with ranch dressing 8.99

BREADED CHILI STICKS

in house roasted, served with ranch dressing 9.99

ONION BLOSSOM

battered and cooked until golden brown, served with ranch dressing 9.99

BLISTERED SHISHITO PEPPERS

tossed with truffle oil and parmesan 11.99

LONG-STEM ARTICHOKE

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 9.99

BAR PLATTER

an array of fried vegetables including zucchini, mushrooms, bell peppers, onion rings, chili sticks and choice of chicken strips or beef kabob 24.99

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 20.99

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 20.99
(no side choice)

BBQ BEEF RIBS

large and meaty prime rib bones simmered in mesquite spices and hickory seasonings until tender, finished with house bbq sauce 26.99

PASTA ALFREDO WITH CHICKEN

blackened grilled chicken served over pasta with a parmesan cream sauce 19.99 (no side choice)

CHICKEN FRIED CHICKEN

breaded and deep fried chicken breast, served with our country gravy 18.99

GRILLED LIVER & ONIONS

served with plenty of onions and crispy bacon 18.99

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 15.99
add cheese, green chile, grilled onions, bacon or sautéed mushrooms +1.50/each

KOBE BEEF BURGER*

naturally produced beef without growth promoting hormones, served with lettuce, tomato, onion and a pickle 18.99
add cheese, green chile, grilled onions, bacon or sautéed mushrooms +1.50/each

From The Field

STEAK SALAD

sliced grilled sirloin over a bed of spring mix, crumbled bleu cheese and tomatoes with creamy parmesan vinaigrette 17.99

GRILLED CHICKEN SALAD

mixed greens, tomatoes, onions, mushrooms, hard boiled eggs and avocado with your choice of dressing 14.99

THE WEDGE

iceberg, tomatoes, bacon, red onions, bleu cheese crumbles and choice of bleu cheese or ranch dressing 12.99

From The Sea

STEAMED CLAMS*

served in a white wine cream sauce 17.99

STEAMED MUSSELS*

served in a white wine cream sauce 16.99

STEAMED MUSSELS +

CLAMS COMBO

served in a white wine cream sauce 21.99

FRESH OYSTERS*

on the half shell or served rockefeller style (market price)

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 17.99

CALAMARI RINGS

breaded and served with cocktail sauce and ranch dressing 14.99

Carry Out Available - Add \$1.50 per item | 25% gratuity added to parties of 8 or more | Shared entrée charge 2.75

*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

SOUPS & SALADS

COBB SALAD

With bacon, hard boiled egg, tomatoes, turkey, bleu cheese crumbles & choice of dressing 12.99

GRILLED CHICKEN SALAD

Mixed greens, tomato, red onion, mushrooms & hard boiled egg and avocado. With your choice of dressing 14.99

STEAK SALAD

Sliced grilled steak, mixed greens, crumbled bleu cheese & tomatoes with creamy parmesan vinaigrette 17.99

THE WEDGE

Iceberg lettuce, tomatoes, bacon, red onions, bleu cheese crumbles & choice of bleu cheese or ranch dressing 12.99
Add Grilled Chicken Breast 5.99 | Add Grilled Salmon 9.99

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 14.99

CAESAR SALAD

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

TRADITIONAL BAKED FRENCH ONION SOUP

Cup 5.99 | Bowl 7.99

CHEF'S SOUP OF THE DAY

Cup 4.99 | Bowl 6.99

MESQUITE GRILLED STEAKS

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

CHARLIE'S SPECIAL 6oz LUNCH STEAK 14.99

CENTER CUT RIB-EYE 12oz 26.99

NEW YORK STRIP 24.99

TOP SIRLOIN 12oz 19.99

FILET 8oz 28.99

Steaks are #1 choice and aged for 32 days

APPETIZERS

HOT WINGS - (10) BBQ, AZ STYLE OR GOLD WING

Served with ranch dip & vegetable garnish 15.99

WHITE CHEDDAR CHEESE CURDS

With Dipping Sauce 9.99

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 16.99

DEEP-FRIED PICKLES

Served with ranch dip 7.99

BREADED CHILI STICKS

"In House Roasted" served with ranch dip 9.99

BREADED ZUCCHINI

Served with ranch dip 8.99

BREADED MUSHROOM

Served with ranch dip 8.99

BREADED CHICKEN STRIPS

Served with house BBQ sauce & ranch dip 11.99

CLASSIC POTATO SKINS

Cheddar cheese, green onions, bacon, tomatoes & sour cream 9.99

THE ONION BLOSSOM SPECIAL

Served with ranch dressing 9.99

CRAB STUFFED MUSHROOMS

With King Crab 17.99

FRESH OYSTERS

On the half shell OR Rockefeller style Mkt.

STEAMED CLAMS

Served in a white wine cream sauce 17.99

BREADED & DEEP-FRIED CHICKEN LIVERS

Served with brown gravy 10.99

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 24.99

BREADED CALAMARI RINGS

Served with cocktail sauce and ranch dip 14.99

BLISTERED SHISHITO PEPPERS

Tossed with truffle oil and parmesan 11.99

LONG STEM ARTICHOKE

Grilled Roma artichokes served with citrus truffle aioli 13.99

HOUSE MADE CHIPS & FIRE ROASTED SALSA 5.99

VEGETABLE QUESADILLA

Grilled flour tortilla, topped with grilled onions, mushrooms, bell peppers, zucchini & cheese, served with salsa 12.99

Add chicken +5.99

**T-SHIRT & CAPS FOR SALE
GIFT CARDS AVAILABLE**

Carry out available - Add 1.50 per entrée | 25% gratuity added to parties of 8 & up | Shared Entrée Charge 2.75

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.