

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

DINNER SERVED FROM  
4:30 TILL CLOSE



CHARLIECLARKS.COM

• 928-367-4900

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## UP FRONT

### HOT WINGS

choice of arizona style, bbq or gold wings  
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 12.99

### 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 26.99

## UP FRONT 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 15.99

## MAIN DISHES

All entrees except where noted 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 28.99  
(no side choice)

### BBQ BEEF RIBS (WHEN AVAILABLE)

large and meaty prime rib bones simmered in  
mesquite spices and hickory seasonings until  
tender, finished with house bbq sauce 28.99

### PASTA ALFREDO WITH CHICKEN

blackened grilled chicken served  
over pasta with a parmesan cream  
sauce 21.99 (no side choice)

### POBLANO CHICKEN

boneless breast of chicken finished with an  
asiago and poblano chile sauce 29.99

### CHICKEN FRIED CHICKEN

breaded and deep fried chicken breast, served  
with our country gravy 20.99

### GRILLED LIVER & ONIONS

served with plenty of onions and  
crispy bacon 19.99

### CLASSIC SHRIMP SCAMPI

served with linguini, green onion and diced  
tomato 24.99 (no side choice)

## FROM THE WATER

served with choice of any side

### FRIED SHRIMP

"guaymas style" served with cocktail and  
tartar sauce 22.99

### GRILLED ALASKAN COD

lightly breaded, served with a lemon white  
wine sauce 23.99

### CHARLIE'S COCONUT SHRIMP

served with a green chili chutney sauce 24.99

### BROILED LOBSTER TAIL

served with drawn butter (market price)

### STEAMED ALASKAN

### KING CRAB LEGS

served with drawn butter (market price)

### FILET OF SALMON

choice of broiled, blackened or poached,  
served with thai chili sauce 27.99

### MINNESOTA WALLEYE PIKE

sautéed and served with a garlic  
butter sauce 31.99

Carry Out Available - Add \$1.50 per  
item 20% 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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## HOUSE SPECIALTY

### ROAST PRIME RIB OF BEEF\*

seasoned with mesquite spices, slow roasted and served with natural au jus and creamy horseradish  
100Z 33.99 | 120Z 37.99  
have your prime rib mesquite grilled +1

### CHARLIE'S CAST IRON SKILLET\*

160Z blackened prime rib with garlic butter sauce (slightly spicy) 45.99

### BONE-IN RIBEYE\* 240Z 52.99

## 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 24.99 | full rack 34.99

### RIBS & CHICKEN COMBO

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

## MESQUITE BROILER

All our beef is custom aged | 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\*

60Z 22.99 | 120Z 27.99

### NEW YORK STRIP\*

120Z 32.99

### TOP SIRLOIN & SHRIMP\*

60Z steak with three deep fried shrimp 29.99

### CENTER CUT RIBEYE\* 120Z 34.99

### TOP SIRLOIN & QUAIL\*

60Z steak 29.99

### PRIME & QUAIL COMBO\*

80Z house prime rib and two mesquite grilled quail served with teriyaki dip 44.99

### BACON WRAPPED

### FILET MIGNON\*

80Z filet mignon bacon wrapped 38.99

WE CANNOT GUARANTEE THE TENDERNESS & QUALITY OF STEAKS COOKED PAST MEDIUM TEMPERATURE

## OFF THE GRILL — FROM THE FIELD

served with choice of any side

### CHARLIE'S STEAK BURGER\*

half pound patty, freshly ground in house, served with lettuce, tomato, onion and pickle 16.99  
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

### 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 15.99

### THE WEDGE

iceberg, tomatoes, bacon, red onions, bleu cheese crumbles and choice of bleu cheese or ranch dressing 15.99

## DESSERTS

### HOMEMADE COBBLER À LA MODE

choose from peach, apple or cherry 9.99

### TRIPLE LAYER CHOCOLATE

CAKE À LA MODE 8.99

TURTLE CHEESECAKE 8.99

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