

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

### GALAMARI 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 10.99

### BEEF STROGANOFF

beef tips slow-cooked with mushrooms,  
deglazed with sherry wine and tossed  
in a brown gravy with 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 22.99 (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

"guinness style" served with cocktail and  
tarter 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 chili chili sauce 29.99

### MINNESOTA WALLEYE PIKE

sauteed and served with a garlic  
butter sauce 21.99

carry out available - add \$1.50 per  
item - 10% gratuity added to parties of  
8 or more - alcohol extra charge \$5

\*minimum order or undercooked items, poultry,  
seafood, shellfish or eggs may increase your  
main food items. Please especially if  
you have any 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 \$3.99 | 120z \$7.99  
have your prime rib mesquite grilled +1

### CHARLIE'S CAST IRON SKILLET\*

16oz blackened prime rib with garlic butter sauce (slightly spicy) \$5.99

### BONE-IN RIBEYE\* 240z \$2.99

## ROTISSERIE

### HALF BBQ CHICKEN

served with house bbq sauce \$9.99

### PORK RIBS

marinated with mesquite spices and slow roasted then glazed with house bbq sauce half rack \$4.99 | full rack \$4.99

### RIBS & CHICKEN COMBO

half rack of pork ribs and quarter chicken, served with house bbq sauce \$7.99

## 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" +1.25

### TOP SIRLOIN\*

6oz \$2.99 | 12oz \$9.99

### NEW YORK STRIP\*

12oz \$2.99

### TOP SIRLOIN & SHRIMP\*

6oz steak with three deep fried shrimp \$9.99

### CENTER CUT RIBEYE\* 120z \$4.99

### TOP SIRLOIN & QUAIL\*

6oz steak \$9.99

### PRIME & QUAIL COMBO\*

8oz house prime rib and two mesquite grilled quail served with teriyaki dip \$4.99

### BACON WRAPPED

### FILET MIGNON\*

8oz filet mignon bacon wrapped \$8.99

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

## 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 \$6.99  
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 \$8.99  
add cheese, green chile, grilled onions, bacon or sautéed mushrooms +1.50/each

## FROM THE FIELD

### STEAK SALAD

steak grilled sirloin over a bed of spring mix, crumbled bleu cheese and tomatoes with creamy parmesan vinaigrette \$7.99

### GRILLED CHICKEN SALAD

mixed greens, tomatoes, onions, mushrooms, hard boiled eggs and avocado with your choice of dressing \$5.99

### THE WEDGE

iceberg, tomatoes, bacon, red onions, bleu cheese crumbles and choice of bleu cheese or ranch dressing \$5.99

## DESSERTS

### HOMEMADE COBBLER À LA MODE

choose from peach, apple or cherry \$3.99

### TRIPLE LAYER CHOCOLATE

CAKE À LA MODE \$3.99

### TURTLE CHEESECAKE \$3.99

Carry Out Available - Add \$1.50 per item  
20% gratuity added to parties of 8 or more  
Share of service charge \$1.25

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.