

Prices are subject to change without notice and are based on current market value. Charlie Clark's is not responsible for outdated or inaccurate menus posted on third-party websites or other sources.



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 16.00

POTATO SKINS

cheddar cheese, bacon, green onions,
tomatoes and sour cream 10.00

QUESADILLA

grilled flour tortilla, onions, mushrooms,
bell peppers, zucchini and cheese,
served with salsa 14.00
add chicken +6.00

FRESH ZUCCHINI

hand-sliced and breaded then fried
to a golden brown, served with
ranch dressing 10.00

BREADED CHILI STICKS

in house roasted, served with
ranch dressing 10.00

ONION BLOSSOM

battered and cooked until golden brown,
served with ranch dressing 10.00

BLISTERED SHISHITO PEPPERS

tossed with truffle oil and parmesan 12.00

LONG-STEM ARTICHOKE

roman artichokes grilled to perfection and
served with a citrus truffle aioli 14.00

DEEP FRIED PICKLES

served with ranch dip 8.00

BREADED MUSHROOMS

served with ranch dip 9.00

BREADED CHICKEN STRIPS

served with house bbq sauce and
ranch dip 13.00

WHITE CHEDDAR CHEESE CURDS

deep fried white cheddar curds with
dipping sauce 10.00

BAR PLATTER

an array of fried vegetables including zucchini,
mushrooms, bell peppers, onion rings, chili
sticks and choice of chicken strips or beef
kabob 27.00

UP FRONT FROM THE SEA

STEAMED CLAMS*

served in a white wine cream sauce 18.00

STEAMED MUSSELS*

served in a white wine cream sauce 17.00

STEAMED MUSSELS + CLAMS COMBO

served in a white wine cream sauce 22.00

FRESH OYSTERS*

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

SHRIMP COCKTAIL

chilled prawns served with cocktail
sauce and lemon garnish 15.00

OYSTER SHOOTERS*

served with cocktail sauce, lemon and
atomic horseradish (market price)

CRAB STUFFED MUSHROOMS

seasoned crab filling hand stuffed in
mushrooms 18.00

CALAMARI RINGS

breaded and served with cocktail
sauce and ranch dressing 16.00

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 21.00

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 29.00
(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 31.00

PASTA ALFREDO WITH CHICKEN

blackened grilled chicken served
over pasta with a parmesan cream
sauce 22.00 (no side choice)

POBLANO CHICKEN

boneless breast of chicken finished with an
asiago and poblano chile sauce 30.00

CHICKEN FRIED CHICKEN

breaded and deep fried chicken breast, served
with our country gravy 21.00

GRILLED LIVER & ONIONS

served with plenty of onions and
crispy bacon 22.00

CLASSIC SHRIMP SCAMPI

served with linguini, green onion and diced
tomato 25.00 (no side choice)

FROM THE WATER

served with choice of any side

FRIED SHRIMP

"guaymas style" served with cocktail and
tartar sauce 23.00

GRILLED ALASKAN COD

lightly breaded, served with a lemon white
wine sauce 24.00

CHARLIE'S COCONUT SHRIMP

served with a green chili chutney sauce 25.00

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 28.00

MINNESOTA WALLEYE PIKE

sautéed and served with a garlic
butter sauce 32.00

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
10oz 34.00 | 12oz 38.00
have your prime rib mesquite grilled +1

CHARLIE'S CAST IRON SKILLET*

16oz blackened prime rib with garlic butter sauce (slightly spicy) 48.00

BONE-IN RIBEYE* 24oz 58.00

ROTISSERIE

HALF BBQ CHICKEN

served with house bbq sauce 20.00

PORK RIBS

marinated with mesquite spices and slow roasted then glazed with house bbq sauce half rack 25.00 | full rack 35.00

RIBS & CHICKEN COMBO

half rack of pork ribs and quarter chicken, served with house bbq sauce 28.00

MESQUITE BROILER

All our beef is custom aged | all steaks may be ordered "blackened" +3.00 | add charlie's garlic butter +3.00
add a deep fried shrimp "guaymas style" +3.50

TOP SIRLOIN*

6oz 23.00 | 12oz 30.00

NEW YORK STRIP*

12oz 35.00

TOP SIRLOIN & SHRIMP*

6oz steak with three deep fried shrimp 30.00

CENTER CUT RIBEYE* 12oz 38.00

TOP SIRLOIN & QUAIL*

6oz steak 31.00

PRIME & QUAIL COMBO*

8oz house prime rib and two mesquite grilled quail served with teriyaki dip 49.00

BACON WRAPPED

FILET MIGNON*

8oz filet mignon bacon wrapped 43.00

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 17.00
add cheese, green chile, grilled onions, bacon or sautéed mushrooms +2.00/each

KOBE BEEF BURGER*

naturally produced beef without growth promoting hormones, served with lettuce, tomato, onion and a pickle 21.00
add cheese, green chile, grilled onions, bacon or sautéed mushrooms +2.00/each

FROM THE FIELD

STEAK SALAD

sliced grilled sirloin over a bed of spring mix, crumbled bleu cheese and tomatoes with creamy parmesan vinaigrette 18.00

GRILLED CHICKEN SALAD

mixed greens, tomatoes, onions, mushrooms, hard boiled eggs and avocado with your choice of dressing 16.00

THE WEDGE

iceberg, tomatoes, bacon, red onions, bleu cheese crumbles and choice of bleu cheese or ranch dressing 16.00

DESSERTS

HOMEMADE COBBLER À LA MODE

choose from peach, apple or cherry 11.00

TRIPLE LAYER CHOCOLATE

CAKE A LA MODE 9.50

TURTLE CHEESECAKE 9.50

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