

T-SHIRT & CAPS FOR SALE
GIFT CARDS AVAILABLE



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 Charlie Clarks is not responsible for outdated or inaccurate menus posted on third-party websites or other sources.

LUNCH AT CHARLIES

Served Daily 11:00 am – 3:00

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 STEAKS

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

CHARLIE'S SPECIAL 6oz
LUNCH STEAK 18.00

CENTER CUT
RIB-EYE 12oz 30.00

NEW YORK STRIP 29.00

TOP SIRLOIN 12oz 24.00

FILET 8oz 33.00

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 16.00

WHITE CHEDDAR CHEESE CURDS

With Dipping Sauce 10.00

CLASSIC SHRIMP COCKTAIL

Chilled prawns served with cocktail sauce & lemon garnish 15.00

OYSTER SHOOTERS

Served with cocktail sauce, lemon & atomic horseradish Mkt.

STEAMED MUSSELS

Served in a white wine cream sauce 17.00

DEEP-FRIED PICKLES

Served with ranch dip 8.00

BREADED CHILI STICKS

"In House Roasted" served with ranch dip 10.00

BREADED ZUCCHINI

Served with ranch dip 10.00

BREADED MUSHROOM

Served with ranch dip 9.00

BREADED CHICKEN STRIPS

Served with house BBQ sauce & ranch dip 12.00

CLASSIC POTATO SKINS

Cheddar cheese, green onions, bacon, tomatoes & sour cream 10.00

THE ONION BLOSSOM SPECIAL

Served with ranch dressing 10.00

CRAB STUFFED MUSHROOMS

With King Crab 18.00

FRESH OYSTERS

On the half shell OR Rockefeller style Mkt.

STEAMED CLAMS

Served in a white wine cream sauce 18.00

BREADED & DEEP-FRIED CHICKEN LIVERS

Served with brown gravy 11.00

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 27.00

BREADED CALAMARI RINGS

Served with cocktail sauce and ranch dip 15.00

BLISTERED SHISHITO PEPPERS

Tossed with truffle oil and parmesan 12.00

LONG STEM ARTICHOKE

Grilled Roma artichokes served with citrus truffle aioli 14.00

HOUSE MADE CHIPS & FIRE ROASTED SALSA 6.00

VEGETABLE QUESADILLA

Grilled flour tortilla, topped with grilled onions, mushrooms, bell peppers, zucchini & cheese, served with salsa 14.00
Add chicken +6.00

Carry out available – Add 1.50 per entrée | 20% 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.

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SOUPS & SALADS

COBB SALAD

With bacon, hard boiled egg, tomatoes, turkey, bleu cheese crumbles & choice of dressing 14.00

GRILLED CHICKEN SALAD

Mixed greens, tomato, red onion, mushrooms & hard boiled egg and avocado. With your choice of dressing 15.00

STEAK SALAD

Sliced grilled steak, mixed greens, crumbled bleu cheese & tomatoes with creamy parmesan vinaigrette 18.00

THE WEDGE

Iceberg lettuce, tomatoes, bacon, red onions, bleu cheese crumbles & choice of bleu cheese or ranch dressing 13.00
Add Grilled Chicken Breast 6.00 | Add Grilled Salmon 10.00

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 15.00

CAESAR SALAD

Crisp romaine lettuce with grated parmesan cheese, seasoned croutons & Tuscan Caesar dressing 10.00

TRADITIONAL BAKED FRENCH ONION SOUP

Cup 6.00 | Bowl 8.00

CHEF'S SOUP OF THE DAY

Cup 5.00 | Bowl 7.00

MESQUITE GRILLED BURGERS

*Freshly ground in house with our aged beef, served on a brioche bun with lettuce, tomato, pickles & red onions.
Add cheese, bacon, sautéed onions, sautéed mushrooms or green chili 2.00. Avocado add 3.00*

CHARLIE'S STEAK BURGER 16.00

KOBE BEEF BURGER

Naturally produced beef without growth promoting hormones 19.00

DEEP-FRIED CHARLIE BURGER

Lightly battered, deep-fried, with green chili, cheddar cheese, lettuce, tomato, onion & secret sauce 17.00

ONION & MUSHROOM BURGER

Topped with Swiss cheese, sautéed mushrooms & deep-fried onion strings 18.00

JASON'S BBQ BURGER

Topped with cheddar cheese, bacon, BBQ sauce & a deep-fried onion ring 19.00

MINI BURGERS

3 sliders served on potato rolls with sautéed onions 15.00

OTHER OPTIONS

GREEN CHILI PORK BURRO

Shredded pork smothered in green chili sauce, shredded cheddar cheese & diced onion 15.00 **does not come with side*

FISH TACOS - 2

Battered Cod, shredded cabbage, tomatoes, cilantro, red onion, shredded cheese & chipotle lime mayo 15.00 **does not come with side*

GRILLED LIVER & ONIONS

Served with PLENTY of onions 14.00

BUFFALO CHICKEN WRAP

Breaded & deep-fried chicken, tossed in buffalo wing sauce, ranch dressing, lettuce, tomato & red onion all rolled in a flour tortilla 14.00

SMOKED BRISKET TACOS

Brisket, shredded cabbage, cilantro, shredded cheddar jack cheese, diced onions, lettuce and tomato with chipotle ranch in flour tortillas 13.00 **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 16.00

PRIME RIB SANDWICH

6oz prime rib, horseradish Mayo, deep-fried green chili stick & provolone cheese on a hoagie roll 19.00

BBQ PULLED PORK SANDWICH

"in House Smoked Pulled Pork" topped with BBQ sauce 14.00

CLUB SANDWICH

Turkey, ham, bacon, Swiss cheese, lettuce & tomato on your choice of bread 15.00

B.L.T

Bacon, lettuce & tomato on your choice of white or wheat bread, toasted or not 12.00

HOT PASTRAMI

With honey mustard sauce and Swiss on rye 15.00

ULTIMATE CHICKEN SANDWICH

Grilled chicken breast, bacon, avocado, spinach, Swiss cheese, pickled red onions & Chipotle Mayo on a bun 18.00

RANCHER BRISKET SANDWICH

"in House smoked brisket", green chili, sautéed onions, bell peppers, Swiss cheese & BBQ sauce on a hoagie roll 16.00

FILET OF FISH SANDWICH

Battered cod, tomato & field greens with tartar sauce on a hoagie roll 17.00

CHICKEN FRIED STEAK SANDWICH

Lettuce, tomato, pepperjack cheese, green chili strip and chipotle mayo on brioche bun (choice of side) 19.00

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