

Beginning at \$69.95 per person
Includes Salad, Entrees, Sides & Soda
Choose from the selections below

SALAD – Select 1 (included in \$69.95)
 Mixed Field Greens, Char Signature Dressing
 Crisp Wedge, Maytag Blue Cheese, bacon
 Caesar Salad

	<u>Additional per person</u>
Tomato & Bufala Mozzarella	\$4.95
Lobster Avocado Salad	\$9.95

ENTREES – Select 3 (included in \$69.95)
 Petite Filet Mignon, 8 oz.
 NY Strip, 12 oz. wet aged
 Delmonico 16 oz., horseradish crème fraiche
 Berkshire Pork Chop, roasted, bone-in
 Meat & Potatoes, braised short rib, potato gnocchi
 Chicken Milanese, organic, wild arugula, red onions, cherry tomato, fresh mozzarella cheese
 Chicken Parmigiana, organic, San Marzano tomatoes, fresh mozzarella
 Scottish Salmon, organic, cedar wrapped. citrus, tzatziki sauce
 Crab Cakes, fresh roasted corn, Beurre Blanc
 Chilean Sea Bass, sake glazed
 Dayboat Scallops, miso-lobster, butter
 Lobster Mac n' Cheese
 Tuna "Filet Mignon" 8oz., confit shallot, onion bordelaise, "Chicharron"
 Jumbo Shrimp Scampi, lemon, butter, spinach
 *Vegetarian Option, Stir-fry Grain Bowl, wild rice, broccoli, shiitake mushroom vinaigrette, Korean chili (veg added as default)
 **Spicy Gnocchi, Calabrian chili, vodka sauce, burrata
 (**or veg option 2)

SIDES – Select 3 (included in \$69.95) served family style
 Mashed Potatoes Kung Pao Brussel Sprouts
 Potato Gratin Seasonal Vegetables
 Season Fries Truffled Creamed Corn
 Sautéed Onions Sautéed Mushroom Caps
 Sautéed Spinach Creamed Spinach
 Broccoli, garlic & olive oil Baby Green Beans
 Mac n' Cheese

	<u>Additional per person</u>
Grilled Asparagus	\$1.95
Lobster Mac n' Cheese	\$5.95
Bacon Slab	\$5.95
Asiago Truffle Fries	\$2.95



Enhance your experience
By adding additional courses
Choose from the selections below

Premium Menu Options

In addition to your existing selections from above, you may select up to 3.

Upcharge added per order – p/p

Surf n' Turf, 6 oz. filet mignon, Maine lobster tail	\$20.00
NY Strip, Prime, 28 day dry-aged 14 oz.	\$10.00
Grande Filet, 12 oz.	\$25.00
Cowboy Ribeye, dry-aged 20 oz.	\$30.00
Bone-in, filet mignon, 14 oz.	\$45.00
Kansas City, prime, 55 day dry-aged 19 oz.	\$25.00

APPETIZERS – Tier 1 – Select 3 served family style \$19.95 p/p

Classic Beefsteak Tomato, red onions, blue cheese with Char Signature Steak Sauce
 Fried Calamari, marinara, spicy aioli
 Meat & Potatoes, braised short rib, potato gnocchi
 Classic Escargot, garlic, white wine, thyme
 Edamame Dumplings, black truffle sauce
 Steamed Clams, garlic white wine, butter
 Bacon Slab, maple glazed, mustard, pepper

APPETIZERS – Tier 2 – Select 3 served family style \$24.95 p/p

Stuffed Mushrooms, jumbo lump crab stuffing
 Dayboat Scallops, miso-lobster, butter
 Meatballs, basil, whipped ricotta cheese
 Lamb Lollipops, mango chutney, herbs
 Lobster Dumplings, home-made chili crisp, soy
 Tuna & Avocado Tartare, white soy, lemon zest, chili oil, crisp
 East Coast Oysters, briny minerality
 West Coast Oysters, cucumber, fruit finish

APPETIZERS – Tier 3 – Select 3 served family style \$29.95 p/p

Wagyu Tartare, egg yolk, ssamjang, beech mushroom shallot, cilantro, pretzel crisp
 Stuffed Lobster, crab stuffing, drawn butter, broiled 1.5lbs.
 Jumbo Shrimp, cocktail sauce
 Lobster Cocktail, white mustard
 Crab Cakes, fresh roasted corn, Beurre Blanc
 Crab Cocktail, white mustard

Seafood Tower, lobster, jumbo shrimp, jumbo lump crab, tuna tartar, oysters, clams, served with mignonette, white mustard, cocktail sauce **\$34.95 p/p**



DESSERT – Select 2 – Includes coffee & tea \$14.95 p/p

Tahitian Crème Brûlée
 Brownie a la Mode
 Triple Stuffed Nutella Chocolate Chip Cookies
 Warm Bourbon & Pecan Bread Pudding
 Ice Cream (seasonal flavors)
 Sorbet (season flavors)

Additional per person

NY Style Cheesecake	\$4.95
Char Signature Chocolate Cake	\$4.95
Espresso	\$1.95
Cappuccino	\$2.95
BRINGING A CAKE? (waived if our desserts are also selected)	
Plating Fee for outside desserts	\$5.00
Unlimited coffee & tea package for outside dessert	\$3.95

CHILDREN'S MENU – selected the day of event \$14.95

Chicken Fingers with French fries
 Kids Char Burger, with French fries
 Mac n' Cheese, elbow pasta
 Cheese Ravioli, tomato ragu

Compliment your meal

Select from any price tier and our Sommelier will pair selections from our wine list to compliment your dining experience

All wine is priced per bottle, per consumption

Tier 1 Wine

Priced per bottle from \$44.00 to \$54.00

Tier 2 Wine

Priced per bottle from \$55.00 to \$75.00

Tier 3 Wine

Priced per bottle from \$76.00 and above

Our non-alcoholic beverage package – unlimited \$9.95 p/p

Non-alcoholic beer, virgin drinks, Fiji Spring Water, San Pellegrino Sparkling Water

A minimum purchase of \$90.00 p/p is required for all Fri & Sat evenings. Room fees are required for private dining. Room assignments are at management's discretion. Private dining for less than 48 guests cannot be guaranteed for Fri or Sat due to volume. All menu items and pricing are subject to change.