
Beginning at \$44.95 per person

Includes Soup or Salad, Entree, Sides & Soda
Choose from the selections below.

Soup or Salad - Select 1 (included)

French Onion Soup, Gruyère cheese
Mixed Field Greens, Char Signature Dressing
Caesar Salad, Parmigiana-Reggiano
Crisp Wedge, Maytag Blue Cheese, bacon
Leafy Greens, sherry vinaigrette, spring
peas, fresh herbs, asparagus, pickled onions,
shaved parmigiano-reggiano

Additions

Tomato & Bufala Mozzarella add \$4.95
Lobster Avocado Salad add \$9.95

Entrees - Select 3 (included)

Petite Filet Mignon, 8 oz., roasted garlic
Cedar Wrapped Organic Salmon, with tzatziki sauce
Roasted Organic Griggstown Chicken, garlic
Crab Cakes, fresh roasted corn, beurre blanc
Baby Back Ribs, Cheshire bourbon BBQ
Yellowfin Tuna "Nicoise", french green beans,
baby yukon gold potatoes, sliced egg, cherry
tomato, warm tomato & olive vinaigrette
Berkshire Pork Chop, roasted & savory

Sides - Select 3 served family style (included)

Mashed Potatoes Potato Gratin
Sautéed Onions Seasoned Fries
Sautéed Mushroom Caps Creamed Spinach
Sautéed Spinach Italian Long Hot Peppers
Broccoli, garlic & olive oil Mac n' Cheese
Seasonal Vegetables Creamed Corn

Additions

Grilled Asparagus add \$2.95
Lobster Mac n' Cheese add \$3.95

Enhance your Experience

Add Additional Courses
Choose from the selections below.

Appetizers - Tier 1 - Select 3 family style add \$14.95

Classic Beefsteak Tomato, red onions, blue cheese,
Char Signature Steak Sauce
Shisito Peppers, blistered, buttermilk ranch
Fried Calamari, marinara, spicy aioli
Meat & Potatoes, braised short rib, potato gnocchi
Colossal Blue Crab Cocktail, white mustard
Baby Back Ribs, Cheshire bourbon BBQ
Stuffed Mushrooms, crab meat
Sauteed Little Necks, garlic, white wine, thyme
Lamb Lollipops, mango, chutney, herbs add \$2.95

Appetizers - Tier 2 - Select 3 family style add \$19.95

Crab Cakes, fresh roasted corn, beurre blanc
Lobster Cocktail, Char Signature Dressing
Sashimi Platter, scallion, lime & orange citronette
Kobe Meatball, tomato ragu, ricotta cheese
Shrimp Cocktail, cocktail sauce
East Coast Oysters, briny minerality
West Coast Oysters, cucumber, fruit finish
Seafood Tower, lobster, jumbo shrimp, jumbo
lump crab, tuna tartar, oysters & clams served with
mignonette, white mustard & cocktail sauce add \$10.00

Dessert - Select 2, includes coffee & tea add \$9.95

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

Additions

NY Style Cheesecake add \$4.95
Char Signature Chocolate Cake add \$4.95
Espresso add \$1.95
Cappuccino add \$2.95
Plating fee for outside desserts add \$2.00

Premium Menu Package

Try our Signature Steaks
Choose from the selections below.

Prime Steak & Optional Entrees

Grande Filet Mignon 12 oz. add \$13.95
NY Strip, 12 oz. wet-aged add \$10.95
NY Strip 14oz., dry-aged add \$13.95
Cowboy Rib-eye 20 oz., dry-aged add \$15.95
Veal Chop (seasonal) add \$11.95
Surf n' Turf 6oz filet, Maine tail add \$9.95
2 lb. Maine Lobster, live add \$13.95
2 lb. Stuffed Lobster, crab meat add \$22.95

Children's Menu - (beverages included) \$14.95

Chicken Fingers, french fries
Angus Sliders, french fries
Mac n' Cheese, elbow pasta
Ravioli, tomato ragu

Compliment your Meal

Select from any price tier and our Sommelier
will pair selections to compliment your meal
Choose from the selections below.
(Wine is priced per bottle per consumption)

Wine Tier 1 ~ \$40-\$49

Wine Tier 2 ~ \$50-\$59

Wine Tier 3 ~ \$60 & Up

Non-Alcoholic Beverages - unlimited add \$5.95

Non-alcoholic beer & Virgin Drinks

Fiji Spring Water & San Pellegrino Sparkling Water