



**CHAR**  
S T E A K  
&  
L O U N G E

**STARTERS**

French Onion Soup  
house made crouton,  
gruyère cheese / 14

Lobster Bisque  
fennel, dry vermouth / 16

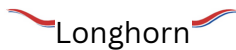
Colossal Shrimp Cocktail  
cocktail sauce, lemon / 9 ea

Snow Crab Claws  
remoulade, drawn butter / 10 ea

**SANDWICHES**

served with side caesar salad  
or truffle french fries

Char Steak  
shaved NY strip, char steak sauce,  
sweet peppers, sharp provolone,  
french bread / 19

 Longhorn Burger  
albanese farms, caramelized onions,  
har sauce, swiss cheese / 22

Knuckle Sandwich  
butter-poached lobster, shaved celery, garlic lemon  
aioli, brioche roll / 24

B.L.T.  
pecan smoked bacon, heirloom  
tomato, butter lettuce, garlic aioli,  
brioche bread / 15

Chicken Club  
grilled and sliced chicken, pecan smoked bacon,  
avocado, roasted garlic aioli / 18

**STEAKS**

served with half portion of one side

4 oz CAB Petite Filet Mignon / 32

8 oz CAB Filet Mignon / 60

4oz Wagyu Flank / 26

**SIDES**

Roasted Mushrooms  
wild mushrooms, garlic, madeira / 12

Truffle French Fries  
parmesan, white truffle oil / 12

Macaroni & Cheese  
havarti, sharp cheddar, breadcrumbs / 12

Brussels Sprouts  
fermented garlic honey, lime / 12

**SALADS**

Wagyu Steak  
mixed greens, apple, candied walnuts, pomegranate  
balsamic vinaigrette / 25

Lobster Cobb  
mixed greens, butter-poached lobster, avocado,  
bacon, egg, local cheddar, poppy seed vinaigrette / 25

Caesar  
house-made croutons, anchovy, parmesan / 15

Add:

wagyu flank / 20  
colossal shrimp / 9ea  
chicken breast / 12  
salmon filet / 15

Justin Chapman  
Culinary Director

Corey Rivers  
Executive Chef

Josue Gonzalez  
Chef de Cuisine

Thomas Hubright  
General Manager

gluten free 

 vegetarian

20% gratuity will be applied to parties of 6 or more  
please inform your server of any dietary restrictions or allergies  
consuming raw or undercooked seafood, fish, meat, poultry or eggs may increase risk of foodborne illness

updated 1.22.24