



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

RAW 🌱
BAR

Plateau de Fruits de Mer
4 oysters, 4 snow crab claws, 4 colossal shrimp, lobster tail, tuna tartare, tabasco, lemon, cocktail sauce / 175

Tuna Tartare
yuzu, crispy wonton, radish, preserved lemon / 21

Colossal Shrimp Cocktail
cocktail sauce, lemon / 9 ea

Oysters On The Half Shell
tabasco, mignonette / 4 ea

Snow Crab Claws
remoulade, drawn butter / 10 ea

**SMALL
PLATES
&
SALADS**

Mixed Greens 🌱 🌱
cranberry, toasted almonds, goat cheese, pomegranate balsamic / 14

Romaine Wedge 🌱
baby romaine, onions, tomato, bacon, smoky bleu cheese / 17

Lobster Bisque 🌱
fennel, dry vermouth / 16

Steak Tartare
cornichon, truffle cream, watercress, crostini / 18

Caesar
house-made croutons, anchovy, parmesan / 15

Calamari
marinara, breaded ciliegini / 21

French Onion
house made crouton, gruyère cheese / 14

Eggplant Parmesan 🌱
marinara, parmesan cheese / 20

PASTA
gluten-free substitute available

Gnocchi 🌱
plant-based chorizo, spinach, sundried tomato béchamel / 23/33

Rigatoni Bolognese
bison, san marzano tomato, parmesan / 23/33

Justin Chapman
Culinary Director


Corey Rivers
Executive Chef

Josue Gonzalez
Chef de Cuisine

Thomas Hubright
General Manager

CHAR

STEAK & LOUNGE

<p>STEAKS ☎</p>	<p>8oz CAB Filet Mignon / 52</p> <p>14oz CAB New York Strip / 56</p> <p>18oz Dry Aged Delmonico / 89</p> <p>24oz Cowboy Ribeye / 79</p> <p>New Zealand Rack of Lamb / 40 / 75</p>	<p>SAUCES choose one</p> <p>Au Poirve Char Steak Sauce Béarnaise Horseradish Mustard Bordelaise Bacon Bleu Cheese Butter Lobster Oscar Style + 15</p> <hr/> <p>Rare Med Rare Medium Med Well Well Done cool red center warm red center warm pink center hot slightly pink no pink</p>
<p>SEAFOOD</p>	<p>Canadian Cold Water ☎ Lobster Tail / 80</p> <p>Seared U-10 ☎ Scallop/ 10 ea</p> <p>Grilled Colossal ☎ Prawns / 9 ea</p>	
<p>SIDES to share</p>	<p>Roasted Mushrooms ☎🌿 wild mushrooms, garlic, madeira / 12</p> <p>Creamed Spinach ☎🌿 parmesan / 12</p> <p>Brussels Sprouts ☎🌿 fermented garlic honey, lime / 12</p> <p>Roasted Broccolini ☎🌿 roasted garlic / 12</p> <p>Lobster Mac & Cheese butter poached, béchamel / 24</p> <p>Potato Pureè ☎🌿 garlic, double cream / 12</p> <p>Baked Potato ☎🌿 whipped butter / 12</p> <p>Mac & Cheese 🌿 havarti, cheddar, ritz breadcrumbs / 12</p> <p>Truffle French Fries ☎ parmesan, white truffle oil, shaved truffle / 21</p>	
<p>ENTRÉES</p>	<p>Pork Chops ☎ double bone-in chop, brandy-soaked apple puree, delicata squash / 42</p> <p>Short Rib ☎ potato pureè, roasted vegetables, au jus / 42</p> <p> Longhorn Burger albanese farms, caramelized onions, swiss, char sauce, garlic aioli / 29</p> <p>Scallops polenta cake, succotash, romesco / 52</p> <p>Slow Roasted Salmon farro risotto, rainbow chard, beet puree, toasted cashew / 40</p>	

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 1.30.24