

Appetizers

Fresh Mozzarella & Tomato Bruschetta With Basil Pesto on Grilled French Bread 13.95

Roasted Garlic, Basil & Parmesan Polenta Fries Fried & served with Our Zesty Marinara 12.95

Blue Cheese Chips With Creamy Rosemary-Lemon Blue Cheese Cream with Parmesan & Fresh Tomato 13.95

Fried Calamari Served with Spicy Chipotle Aioli 11.95

Grilled Artichoke With an Olive Oil Drizzle, Fresh Tomato, Basil & Parmesan with Our Chipotle Aioli 10.95

Angus Beef Sliders with Garlic Pepper Rub, Saute Mushrooms, Cambozola, Arugula & Smoked Onion Aioli on Soft Slider Buns 14.95

Smoked Salmon Bruschetta With Lemon Herb Cream Cheese, Smoked Salmon, Capers, Light Red Onion & Olive Oil Drizzle 14.95

Crispy Artichoke Hearts With a Lemon Panko Crust & Lemon-Basil Aioli 10.95

Housemade Crispy Spring Rolls With Asian Style Vegetables, Rice Noodles & Our Spicy Sweet & Sour Sauce 11.95

Gorgonzola Truffle Fries

Crispy Skin on Fries tossed with Rosemary, Lemon Zest, Garlic, Gorgonzola Cheese & Truffle Oil 10.95

Spicy Red Thai Curry & Peanut Chicken Wings

With Celery Sticks & Creamy Blue Cheese Dressing 11.95

BBQ Pulled Pork Tacos With Pepper Jack Cheese, Fresh Avocado & Sriracha Coleslaw in Soft Corn Tortillas 12.95

Coconut Prawns Coconut Prawns with a Sweet Soy-Ginger Sauce 13.95

Pulled Pork Nachos With Jack & Cheddar Cheese, Guacamole, Sour Cream, Salsa, Olives & Jalapeno Slices Layered with Crispy Tortilla Chips 15.95

Crab Cakes Crab Cakes with a Cilantro-Lime Beurre Blanc 12.95

Beef Short Rib Quesadilla With White Cheddar & Goat Cheese, Green Chili, Cilantro, Chipotle Aioli & Tomato Salsa 15.95

French Onion Soup Caramelized Onion, Fresh Herbs & Sherry in a Rich Beef Stock with Swiss & Parmesan Cheese Gratin 9.95

Salads

Roast Chicken, Farro & Quinoa Salad With Arugula, Fresh Pear, Cranberries, Assorted Nuts, Gorgonzola & a Pomegranate Vinaigrette 15.95 Small 10.95

Greek Chicken Salad Wild Arugula, tossed with Roast Chicken, Grape Tomatoes, Cucumber, Kalamata Olives, Capers, Feta Cheese & Croutons in a Lemon Vinaigrette 15.95 Small 10.95

Jerk Spiced Chicken Salad Mixed Sonoma Organic Greens with Avocado, Jicama, Toasted Almonds, Mango, Pineapple & a Mango Vinaigrette 15.95 Small 10.95

Sonoma Salad

Local Smoked Chicken, Granny Smith Apples, Cranberries, Gorgonzola, Candied Walnuts & Honey Mustard Vinaigrette 15.95 Small 10.95

Grilled Tuna Salad Nicoise* Citrus Herb Grilled Tuna Steak over Organic Greens with Hard Boiled Egg, Green Beans, Olives, Tomato, Cucumber & Red Potatoes with a Lemon-Thyme Vinaigrette 18.95

Blackened Salmon Caesar Blackened Salmon Filet over Crisp Caesar salad 15.95

Bleu Cheese Wedge Iceberg Wedge with Danish Bleu Cheese Dressing, Bacon & Garlic Chips 9.95 Small 6.95

Crab Cake Salad Dungeness Crab Cakes with mixed greens & Spicy Aioli 15.95 Small 10.95

Fresh Spinach & Grilled Chicken Salad

With Gorgonzola, Dried Cranberries & Apples in a Warm Honey-Mustard Dressing 15.95 Small 10.95

Caesar Hearts of Romaine with Caesar Dressing 10.95 Small 6.95 Add Chicken or Shrimp Add 4.50 Prawns 9.00

Mixed Sonoma Greens Salad

With a Light Vinaigrette 5.95 Small 4.95

Soup Du Jour

Cup 4.95 Bowl 5.95

Served rare to raw, may be cooked more

Substitutions or added items are subject to additional charges There is a 5 dollar Split Plate fee

Entrées

Entrees served with soup or salad

Grilled Angus Hanger Steak

With a Cabernet Mushroom Demi Glaze & Smokey Blue Cheese Maitre'd Butter 29.95

Grilled Rib Eye Steak

Tender, Nicely Marbled 12 oz Cut with Roasted Garlic & Rosemary Butter &

Crisp Onion Strings 31.95

Filet Mignon Grilled or Pan Seared

8oz Filet with a Gorgonzola-Cabernet or

Brandy Peppercorn Sauce 32.95

SW Cilantro & Corn Crusted Red Snapper

With a Poblano Avocado Vinaigrette & a

Sweet Vidalia Onion, Jalapeno & Corn Relish 25.95

Caribbean Spiced Grilled Salmon

With a Ginger Lime Beurre Blanc, Mango Chutney & Creamy Green Chili,

Corn & Cilantro Risotto 28.95

House Brined Thick Cut Pork Chop

With Port Wine Fig & Balsamic Sauce with a Hint of Lemon & Rosemary 25.95

Braised Lamb Shank

With a Lemon-Thyme Lamb Jus over a Creamy Mushroom & Parmesan Risotto 26.95

Chipotle Honey Orange Baby Back Pork Ribs

Half Rack of Tender Baby Back Pork Ribs with Southwest Risotto Cakes & Jalapeno-Pineapple Slaw 24.95

Pan Roasted Pepper Dusted Duck Breast

With Port Poached Pear, Pear Brandy Sauce & Fontina, Herb Risotto Cakes 25.95

Tequila, Lime & Cilantro Marinated Prawns

Over Green Chili & Corn Risotto with a

Creamy Chipotle White Wine Sauce 25.95

Chicken & Prawns

Sauteed Chicken Breast & Prawns with Fresh Tomato, Basil, Lemon Zest, Sauvignon Blanc & a Touch of Cream 25.95

Chicken Paillard with Creamy Parmesan Salad

Lemon, Herb & Panko Crusted Chicken Breast topped with

Baby Arugula, tossed in a Creamy Garlic-Parmesan Dressing served over Creamy Basmati Rice with Peas 23.95

Charlie's Prime Rib Dinners

Available Friday & Saturday Nights

Choose Charlie's Cut, An 18oz Cut of Prime Grade Beef 35.95

or Our Regular Dinner, A 14oz Cut of Prime Grade Beef 29.95

Pasta's, Pizza's & Sandwiches

Salmon Fettuccini

With Roasted Tomatoes, Peas & Spinach in a Lemon-Basil Chardonnay Cream with Parmesan 22.95

Handmade Vegetable & Ricotta Filled Ravioli

Tossed with Artichoke, Grape Tomatoes, a Light Roasted Tomato Pesto with Fresh Mozzarella 22.95 Small 17.95

Housemade Gnocchi with Shredded Short Ribs

With Oven Roasted Tomato, Mushrooms, Spinach, Port Wine

Our Rich Beef Jus, Goat & Parmesan Cheese 23.95 Small 17.95

Chef's Smoked Pork Belly Carbonara

With Peas, Mushrooms, Garlic, Fresh Herbs & White Wine with

a Touch of Cream & Parmesan 21.95 Small 16.95

Capellini with Prawns

Angel Hair Pasta with Fresh Tomato, Basil, Lemon Zest, Garlic a Touch of Red Vermouth, Tomato Sauce

A Touch of Cream & Parmesan 21.95 Small 16.95

Three Sausage Pizza

Italian Sausage, Pepperoni & Chorizo with Mozzarella 16.95

Smoked Duck & Italian Sausage Pizza

With Roasted Garlic Cream, Smoked & Regular Mozzarella,

Mushrooms, Spinach & Fresh Rosemary 17.95

Sicilian Pizza

Sweet Italian Sausage, Pepperoni, Portobello Mushroom, Artichokes, Red Peppers & Roasted Garlic with

Smoked Mozzarella 16.95

Mediterranean Pizza

Basil Pesto, Artichoke Hearts, Wilted Spinach, Roasted Garlic, Black Olive &

Sun Dried Tomato with Mozzarella & Feta Cheeses 16.95

Combo Pizza

Roasted Garlic Cream, Marinara, Mozzarella, Pepperoni, Sausage, Mushrooms, Green Peppers & Olives 16.95

Chef's Patty Melt

Charbroiled Angus Beef Patty with Cambozola Cheese, Applewood Smoked Bacon, Avocado & Sriracha Aioli on

Grilled Sourdough 13.95

Chicken Caesar Piadini (Pizza Sandwich)

Our Crisp Pizza Crust with Basil Pesto, Mozzarella & Chicken

with Crisp Caesar Salad in side 15.95

Cheeseburger ½ lb

Ground Black Angus Beef with Cheddar Cheese served with Fries 13.95

Dinner Specials

Appetizer Special

Crab Cake Sliders

Our Mini Crab Cakes on Slider Buns with
Lemon Basil Aioli, Mixed Greens & Tomato

14.95

Entree~ Specials

Petrale Sole Dore`

Local Petrale Sole Lightly Egg Dipped & Saute
With a White Wine, Lemon, Caper Butter Sauce

26.95

Garlic-Peppercorn Top Sirloin

Charbroiled with a Brandy Green Peppercorn
& Mushroom Sauce

25.95

Poached Prawn Salad

With Mixed Sonoma Greens, Jicama, Carrots
Avocado, Toasted Almonds, Mandarin Oranges
& an Orange Peppercorn Vinaigrette

18.95

Served with Soup of the day

Please make server aware of any Dislikes or Allergies as not all ingredients are listed
& we must charge for these mistakes