

Appetizers

- Buffalo Chicken Risotto Cakes** With Creamy Blue Cheese Sauce, Celery Sticks & a Hot Sauce Drizzle 12.95
- Peppercorn Crusted Seared Ahi Tuna*** With Wasabi, Pickled Ginger, Soy Sauce & Tortillas Chips 16.95
- Fresh Mozzarella & Tomato Bruschetta** With Basil Pesto on Grilled French Bread 14.95
- Blue Cheese Chips** With Creamy Rosemary-Lemon Blue Cheese Cream with Parmesan & Fresh Tomato 14.95
- Fried Calamari** Served with Spicy Chipotle Aioli GF 13.95 **or Fried Prawns** 16.95
- Grilled Artichoke** With an Olive Oil Drizzle, Fresh Tomato, Basil & Parmesan with Our Chipotle Aioli 11.95
- Angus Beef Sliders** with Gorgonzola Cheese, Fresh Made Bacon Jam, Balsamic Greens & Tomato on Soft Slider Buns 14.95
- Smoked Salmon Bruschetta** With Lemon Herb Cream Cheese, Smoked Salmon, Capers, Light Red Onion & Olive Oil Drizzle 15.95
- Housemade Crispy Spring Rolls** With Asian Style Vegetables, Rice Noodles & Our Spicy Sweet & Sour Sauce 12.95
- 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 14.95
- Pulled Pork Nachos** With Jack & Cheddar Cheese, Guacamole, Sour Cream, Salsa, Olives & Jalapeno Slices Layered with Crispy Tortilla Chips 16.95
- Crab Cakes** Crab Cakes with a Cilantro-Lime Beurre Blanc 13.95
- Smoked BBQ Chicken Quesadilla** With White Cheddar & Pepper Jack Cheese, Green Chili, Cilantro, Corn Jalapeno-Mango Aioli & Fresh Mango Salsa 16.95
- French Onion Soup** Caramelized Onion, Fresh Herbs & Sherry in a Rich Beef Stock with Gruyere & Parmesan Cheese Gratin 9.95

Salads

- Roast Chicken, Farro & Quinoa Salad** With Arugula, Fresh Pear, Cranberries, Assorted Nuts, Gorgonzola & a Pomegranate Vinaigrette 16.95 Small 11.95
- Greek Chicken Salad** Wild Arugula, tossed with Roast Chicken, Grape Tomatoes, Cucumber, Kalamata Olives, Capers, Feta Cheese & Croutons in a Lemon Vinaigrette 16.95 Small 11.95
- Smoked Chicken Tossed Cobb Salad** Mixed Sonoma Organic Greens with House Smoked Chicken, Bacon, Cherry Tomatoes Avocado, Egg, Blue Cheese Crumbles & a Balsamic Vinaigrette 16.95 Small 11.95
- Sonoma Salad**
Local Smoked Chicken, Granny Smith Apples, Cranberries, Gorgonzola, Candied Walnuts & Honey Mustard Vinaigrette 16.95 Small 11.95
- Grilled Tuna or Smoked Salmon Salad Nicoise*** Over Organic Greens with Hard Boiled Egg, Green Beans, Olives, Tomato, Cucumber & Red Potatoes with a Lemon-Thyme Vinaigrette 18.95
- Blackened Salmon or Fried Calamari Caesar** Blackened Salmon Filet or Our House Fried Calamari over Crisp Caesar salad 16.95
- 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 16.95 Small 11.95
- Fresh Spinach & Grilled Chicken Salad**
With Gorgonzola, Dried Cranberries & Apples in a Warm Honey-Mustard Dressing 16.95 Small 11.95
- Caesar** Hearts of Romaine with Caesar Dressing 10.95 Small 7.95 Add Chicken or Shrimp Add 5.00 Prawns 10.00
- Mixed Sonoma Greens Salad** With a Light Vinaigrette 5.95
- Soup Du Jour**
Cup 4.95 Bowl 6.95

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 for sharing a meal

Entrées

Entrees served with soup or salad

Grilled Angus Hanger Steak

With a Cognac Wild Mushroom Black Truffle Sauce & Maitre'd Butter 30.95

Grilled Rib Eye Steak Tender, Nicely Marbled 12 oz Cut with Roasted Garlic & Rosemary Butter & Crisp Onion Strings 32.95

Filet Mignon Grilled or Pan Seared 8oz Filet with a Gorgonzola-Cabernet or Brandy Peppercorn Sauce 33.95

Calamari Steak Dore` With a Creamy Lemon Caper Sauce 25.95

Grilled Salmon With a Lime-Thyme Dijon Beurre Blanc & a Creamy Orzo Pasta with Spinach, Basil Pesto & Lemon Zest 28.95

House Brined Thick Cut Pork Chop With a Sherry Wine French Onion Sauce Topped with Gruyere & Parmesan Cheese 26.95

Braised Lamb Shank With a Balsamic Pomegranate Port Lamb Jus over a Lemon Parmesan Risotto 27.95

Chipotle Honey Orange Baby Back Pork Ribs

Half Rack of Tender Baby Back Pork Ribs with Southwest Risotto Cakes & Jalapeno-Pineapple Slaw 25.95

Veal Saltimbocca Tender Veal Scaloppini with Gruyere Cheese, Prosciutto & Our Marsala Mushroom Sauce 27.95

Citrus Grilled Prawns Over a Creamy Artichoke Lemon Basil Risotto with a Sun Dried tomato Caper Beurre Blanc 26.95

Chicken & Prawns

Sauteed Chicken Breast & Prawns with Fresh Tomato, Basil, Lemon Zest, Sauvignon Blanc & a Touch of Cream 26.95

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 24.95

Charlie's Prime Rib Dinners

Available Friday & Saturday Nights

Choose Charlie's Cut, An 18oz Cut of Prime Grade Beef 36.95
or *Our Regular Dinner, A 14oz Cut of Prime Grade Beef* 31.95

Pastas, Pizzas & Sandwiches

Capellini & Salmon With Fresh Tomatoes, Spinach, Lemon-Basil, Red Vermouth, a Bit of Cream with Parmesan 23.95

Handmade Vegetable & Ricotta Filled Ravioli

Tossed with Artichoke, Grape Tomatoes, a Light Roasted Tomato Pesto with Fresh Mozzarella 23.95

Housemade Gnocchi with Shredded Short Ribs With Oven Roasted Tomato, Mushrooms, Spinach, Port Wine Our Rich Beef Jus, Goat & Parmesan Cheese 24.95 Small 19.95

Chef's Smoked Pork Belly Carbonara With Peas, Mushrooms, Garlic, Fresh Herbs & White Wine with a Touch of Cream & Parmesan 22.95 Small 18.95

Fresh Fettuccini with House Smoked Chicken Pancetta, Mushrooms, Braised Leeks, Fresh Herbs, Chardonnay a Touch of Cream & Parmesan 22.95 Small 18.95

Three Sausage Pizza Italian Sausage, Pepperoni & Chorizo with Mozzarella 17.95

Smoked Brisket & Caramelized Onion Pizza With Roasted Red Pepper Pesto, Smoked & Regular Mozzarella, Mushrooms & Roasted Red Peppers 17.95

Sicilian Pizza Sweet Italian Sausage, Pepperoni, Portobello Mushroom, Artichokes, Red Peppers & Roasted Garlic with Smoked Mozzarella 17.95

Mediterranean Pizza Basil Pesto, Artichoke Hearts, Wilted Spinach, Roasted Garlic, Black Olive & Sun Dried Tomato with Mozzarella & Feta Cheeses 17.95

Combo Pizza Roasted Garlic Cream, Marinara, Mozzarella, Pepperoni, Sausage, Mushrooms, Green Peppers & Olives 17.95

Chef's Patty Melt Charbroiled Angus Beef Patty with Cambozola Cheese, Applewood Smoked Bacon, Avocado & Sriracha Aioli on Grilled Sourdough 14.95

Chicken Caesar Piadini (Pizza Sandwich) Our Crisp Pizza Crust with Basil Pesto, Mozzarella & Chicken with Crisp Caesar Salad in side 17.95

Cheeseburger 1/2 lb Ground Black Angus Beef with Cheddar Cheese served with Fries 14.95

Please let your server know if you have any **allergies** or **dislikes** as not all ingredients are listed & we Can no longer pay for these Orders

Charlie's

Appetizer Special

Crostini with Smoked Duck Breast

Apple Chutney, Cambozola Cheese
& a Balsamic Drizzle

16.95

Entree Specials

Our Thick Cut Boneless Pork Chop

Grilled with a Wild Mushroom-Brandy Demi Glaze

26.95

Local Petrale Sole

Lightly Egg Dipped with a Creamy Lobster Sauce

With Bay Shrimp, Cognac & Lemon

26.95

Cajun Chicken & Prawns

Sautéed with a Creamy Creole Mustard Sauce

26.95

We can only do 5 checks per table

*Please ask your server about **gluten free** option*

*Please let your server know if you have any **allergies** or **dislikes** as not all ingredients are listed*

*There is a 2\$ per person **Cake Fee** for outside desserts*

*There is a 5 dollar **Split Plate** fee for sharing a meal*