

## Appetizers

**Hoke Poke\*** Diced Ahi, Salmon, Cucumbers, Jalapenos, Green Onions, Seaweed Combo, Wasabi Aioli, Siracha Aioli served on Fried Wontons **21.95**

**Whole Artichoke** Pan Seared with Rosemary, White Wine & Shaved Garlic with Basil Lemon Aioli **13.95** **Vegan Option Available**

**Deep Fried Artichoke Hearts** with a Basil Lemon Aioli **13.95**

**Crab Cakes** with a Roasted Red Pepper Coulis & Basil Lemon Aioli with Micro Greens **16.95**

**Carnitas Tacos** with Shredded Lettuce, Onion & Tomatillo Salsa in Soft Corn Tortillas with Lime & Cilantro **14.95**

**Southwestern Chicken Egg Rolls** Deep Fried and Served with Avocado Ranch Dipping Sauce **18.95**

**Prawn Scampi** served Sauteed in Scampi Butter Sauce **24.95**

**Fried Calamari** Served Crispy or Lightly Crispy with Spicy Chipotle Aioli and Cocktail Sauce **GF 17.95**

**Coconut Prawns** Coconut Prawns with a Sweet Chili Sauce **15.95**

**Charlie's Nachos** with your choice of Pulled Pork or Shredded Chicken Jack & Cheddar Cheese Sauce, Guacamole, Sour Cream, Salsa, Olives & Jalapeno Slices layered with Crispy Tortilla Chips **18.95**

**Quesadilla** Shredded Chicken, Pepper Jack & Our House Pico de Gallo **18.95**

**Gorgonzola Truffle Fries** Crispy Skin on Fries Tossed with Rosemary, Lemon Zest, Garlic, Gorgonzola Cheese & Truffle Oil **11.95**

**Vegan Nuggets** Buffalo Style or Plain Jane served with Lemon Basil Aioli **16.95**

**Charlie's Wings** Lightly Coated or Non-Coated (gluten free) See Choice of Sauces **16.95**

**Baby Back Ribs** with your Choice of Sauces **22.95**

**Rib & Wing Sauces** Mango Habanero, Buffalo Honey, Moroccan, Spicy Orange and House BBQ

## Salads

**Caesar** **13.95** Small **9.95** Add **Blackened Salmon 9.00, Chicken** or **Shrimp Add 7.00 Prawns 10.00**

**Mixed Sonoma Greens Salad** with a Light Vinaigrette **7.95**

**Arugula Quinoa Salad** Cherry Toms, Pomegranate Seeds, Goat Cheese Crumbles and Lemon Thyme Vinaigrette **17.95**

**Spinach Salad** Butternut Squash, Sliced Almonds, Candied Pecans, Feta Cheese and Pomegranate Vinaigrette **18.95**

**Chicken Tossed Cobb Salad** Mixed Sonoma Organic Greens with House Roasted Chicken, Bacon, Cherry Tomatoes Avocado, Egg, Blue Cheese Crumbles & Balsamic Vinaigrette **18.95**

**Sonoma Salad** Local Chicken, Granny Smith Apples, Cranberries, Gorgonzola, Candied Walnuts & Honey Mustard Vinaigrette **18.95**

**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 **20.95**

**The Wedge** Gem Iceberg lettuce with Danish Bleu Cheese Dressing, cucumbers, cherry tomatoes & Bacon **16.95**

**Crab Cake Salad** Dungeness Crab Cakes with mixed greens & Spicy Aioli **19.95**

### French Onion Soup

Caramelized Onion, Fresh Herbs & Port in a Rich Beef and Veal Stock with Gruyere & Parmesan Cheese Gratin **10.95**

### Soupé Du Jour

Cup **5.95** Bowl **7.95**

**\*Served rare to raw, may be cooked more\***

**Substitutions or added items are subject to additional charges. There is a 5\$ Split Plate for splitting a meal  
There will be a 3.5% convenience fee for all CC or Debit Transactions**

## Entrées

**Grilled Rib Eye Steak** Tender, Nicely Marbled 15oz. Cut with Roasted Garlic & Rosemary Compound Butter **39.95**

**Filet Mignon Grilled or Pan Seared** 8oz Filet with a Peppercorn Reduction Sauce **38.95**

**La Petite Au Poivre** Pan Seared 6oz Filet served with Creamy Peppercorn Sauce **33.95**

**Braised Lamb Shank** served with Risotto or Garlic Mashers, Sautéed Veggies and Braising Jus **31.95**

**Braised Short Ribs** served with Seasonal Veggies and Garlic Mashers **29.95**

**Steamed Clams or Mussels** served with Garlic Bread **24.95**

**Pan Seared Wild Caught Halibut** served with Seasonal Veggies, Creamy Risotto and Lemon Thyme Beurre Blanc \$Market

**Wild Caught Salmon Special** Seasonal Veggies and Starch \$Market and Subject to Availability

**Prawn Scampi & Pappardelle** served with Sautéed Candied Carrots **28.95**

**Prawns Bordelaise Sauté** Prawns in White Bordeaux, Lemon Zest, Italian Parsley and finished with Butter **29.95**

**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 and Peas **28.95**

All entrees will be accompanied by seasonal veggies and russet mashed potatoes

Entrees served with soup or salad

### Charlie's Prime Rib Dinners

Available Friday, Saturday and Sunday Nights

*Choose Charlie's Cut, an 18oz Cut of Prime Rib 39.95*

*Or our Regular Dinner, A 14oz Cut of Prime Rib 35.95*

## Pastas & Burgers

**Vegetarian Raviolis** Homemade Raviolis, Seasonal Veggies and Marinara **27.95**

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**Linguini & Clams** Lightly Spiced with Lemon in a Light Creamy White Wine Sauce **28.95**

**Zucchini Parmesan** with our House Marinara and Fresh Seasonal Vegetables **25.95**

**Creamy Pasta Primavera** Chefs Creamy Marinara with our mix of Sautéed Veggies and Parmesan Cheese **22.95 add chicken 7.00**

**Garden Burger** Served with Vegan Mozzarella, Lettuce, Tomato and Grilled Onions and served on a Ciabatta Roll with Sweet Potato Fries **17.95**

**Chef's Patty Melt** Charbroiled Angus Beef Patty with Cambozola Cheese, Applewood Smoked Bacon, Avocado & Sriracha Aioli on Grilled Sourdough **17.95**

**Cheeseburger ½ lb.** Ground Black Angus Beef with Cheddar Cheese served with Fries **16.95**

**Vegan Mozzarella, Gluten Free Buns and Gluten Free Crust Available** 2.00 up charge.

Please let your server know if you have any food allergies or dislikes as not all ingredients are listed as we are trying to minimize waste