

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**

Steamed Clams or Mussels served with Garlic Bread **22.95**

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**

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 Veganise **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**

Greek Chicken Salad Wild Arugula tossed with Roast Chicken, Grape Tomatoes, Cucumbers, Kalamata Olives, Capers, Feta Cheese, Croutons and Lemon Vinaigrette **18.95**

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

Chicken Cobb Salad Mixed Sonoma Greens Tossed with Roasted Chicken, Bacon, Cherry Tomatoes, Egg, Avocado, Cucumbers, Blue Cheese Crumbles and Balsamic Dressing **18.95**

Sonoma Salad Mixed Sonoma Greens Tossed with Roasted Chicken, Granny Smith Apples, Cranberries, Gorgonzola Cheese, Candied Walnuts and Honey Mustard Vinaigrette **18.95**

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

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 **20.95**

French Onion Soup

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

Soupe 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 New York Steak 8oz Served with Assorted Sauteed Vegetables, Saffron Rice, Peppercorn Sauce **27.95**

Petite Filet Mignon Grilled, served with Sauteed Vegetables, Saffron Rice and Peppercorn Sauce **31.95**

Chicken Paillard Lemon Herb Panko Encrusted Chicken Breast served over Creamy Pesto Saffron Rice, Green Peas Topped w/ Creamy Parmesan Dressing Arugula Salad **27.95** - ½ Size **Chicken Paillard 15.95**

Zucchini Parmesan Served with Sauteed Veggies, Provolone Cheese and Marinara **23.95**

Pastas

Fettuccini Baked Lemon Salmon with Garlic, Roasted Tomato, Spinach, Lemon Dill sauce and Parmesan **21.95**

Fettuccini Primavera Creamy Marinara, Sauteed Seasonal Vegetables and Parmesan Cheese **22.95 add Chicken 7.00**

Clams Linguini Manilla Clams, Garlic White Wine, Chili Flakes, Fresh Herbs and Butter **23.95**

Handmade Vegetable Raviolis Ricotta Filled and Served with Peas, Grape Tomatoes, Red Pepper Tomato Pesto and Fresh Mozzarella **21.95 Vegan Raviolis Available add 2.00**

Sandwiches

Grilled Herb Salmon BLT With Applewood Smoked Bacon, Lemon Basil Aioli, Lettuce, Tomato and served on Sliced Sour Dough **18.95**

Vegetarian Panini Grilled Yellow Squash, Zucchini, Roasted Red Peppers, Shitake Mushrooms and Fresh Mozzarella served on a Ciabatta Roll **17.95**

Ham & Swiss Panini Swiss Cheese, Pickle, Lettuce, Tomato served on Sliced Sour wit Fries **18.95**

French Dip Thinly Sliced Prime Rib, Caramelized Onions, Provolone Cheese, Creamy Horseradish on a Garlic Toasted French Roll with Rosemary Au Jus **18.95**

Roasted Turkey Club Turkey, Applewood Smoked Bacon, Lettuce Tomato served on Toasted Sour Dough Sliced **15.95**

Fried Crab Cake Chilean Rock Crab, Provolone, Greens with Lemon Vin, Lemon Basil Aioli served on Ciabatta Roll with Fries **20.95**

Grilled New York 8oz Caramelized Onions, Pepperjack, Creamed Horseradish, Lettuce, Bacon on a Sour French Roll with Fries **22.95**

Monte Cristo Sandwich Turkey, Ham, Cheese Lightly Egg Dipped & Flat Grilled **14.95 Gluten Free Available add 2.00**

Smoked Tri-Tip Provolone, BBQ Sauce, Spring Greens, Avocado Ranch, Tomato on Ciabatta Roll with Fries **19.95**

Charlie's Wrap choice of Veggie, Chicken or Shaved Prime Rib Lettuce, Tomato, Avocado, Onion, Bacon, Pepperjack Cheese and Chipotle Ranch in a Roma Tomato Wrap **17.95 Gluten Free Wrap Available add 2.00**

Garden Burger Swiss Cheese, Lettuce, Tomato, Sauteed Onions served on a Ciabatta Roll **16.95 Gluten Free Available add 2.00**

Mushroom Turkey Burger Full Flavored Turkey Burger with Lettuce, Tomato, Red Onion, Pickle, Yellow Mustard Aioli on a Toasted Brioche Bun **15.95**

Cheese Burger Special Grind Ground Angus Beef with Cheddar Cheese **16.95**

Chef's Patty Melt Special Grind Ground Angus Beef, Cambozola Cheese, Applewood Smoked Bacon, Avocado, Sriracha Aioli on Grilled Sour Dough **17.95**

We can only do 5 Checks per table

Please ask your server about gluten free options

Gratuity will be added to parties of 6 or more

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

There is a \$3 per person Cake Fee for all outside Desserts