

Appetizers

Hoke Poke* Diced Ahi, Salmon, Cucumbers, Jalapenos, Green Onions, Seaweed Combo, Wasabi Aioli, Siracha Aioli served on Fried Wontons **22.95**

Whole Artichoke Pan Seared with Rosemary, White Wine & Shaved Garlic with Basil Lemon Aioli **15.95** **Vegan Option Available**

Deep Fried Artichoke Hearts with a Basil Lemon Aioli **16.95**

Crab Cakes with a Roasted Red Pepper Coulis & Basil Lemon Aioli with Micro Greens **18.95**

Carnitas Tacos with Shredded Lettuce, Onion & Tomatillo Salsa in Soft Corn Tortillas with Lime & Cilantro **16.95**

Southwestern Chicken Egg Rolls Deep Fried and Served with Avocado Ranch Dipping Sauce **19.95**

Prawn Scampi served Sauteed in Scampi Butter Sauce **25.95**

Fried Calamari Served Crispy or Lightly Crispy with Spicy Chipotle Aioli and Cocktail Sauce **GF 18.95**

Coconut Prawns Coconut Prawns with a Sweet Chili Sauce **16.95**

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 **19.95**

Quesadilla Shredded Chicken, Roasted Chilis, Pepper Jack, Guacamole and Our House Pico de Gallo **20.95**

Gorgonzola Truffle Fries Crispy Skin on Fries Tossed with Rosemary, Lemon Zest, Garlic, Gorgonzola Cheese & Truffle Oil **13.95**

Vegan Nuggets Buffalo Style or Plain Jane served with Lemon Basil Aioli **17.95**

Charlie's Wings Lightly Coated or Non-Coated (gluten free) See Choice of Sauces **17.95**

Baby Back Ribs with your Choice of Sauces **23.95**

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

Salads

Caesar 14.95 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 **8.95**

Chicken Salad made with red onions, diced celery, mayonnaise, parsley, cherry tomatoes and served with arugula and lemon thyme vinaigrette **20.95**

Spinach Salad Butternut Squash, Sliced Almonds, Candied Pecans, Feta Cheese and Pomegranate Vinaigrette **19.95**

Chicken Tossed Cobb Salad Mixed Sonoma Organic Greens with House Roasted Chicken, Bacon, Cherry Tomatoes Avocado, Egg, Blue Cheese Crumbles & Balsamic Vinaigrette **19.95**

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 **22.95**

The Wedge Gem Iceberg lettuce with Danish Bleu Cheese Dressing, cucumbers, cherry tomatoes & Bacon **17.95**

Crab Cake Salad Dungeness Crab Cakes with mixed greens & Spicy Aioli **22.95**

French Onion Soup

Caramelized Onion, Fresh Herbs & Port in a Rich Beef and Veal Stock with Gruyere & Parmesan Cheese Gratin **11.95**

Soupé Du Jour

Cup 5.95 Bowl **8.95**

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 **40.95**

Filet Mignon Grilled or Pan Seared 8oz Filet with a Peppercorn Reduction Sauce **40.95**

La Petite Au Poivre Pan Seared 6oz Filet served with Creamy Peppercorn Sauce **35.95**

Braised Lamb Shank served with Risotto or Garlic Mashers, Sautéed Veggies and Braising Jus **32.95**

Braised Short Ribs served with Seasonal Veggies and Garlic Mashers **31.95**

Steamed Clams or Mussels served with Garlic Bread **26.95**

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

Pan Roasted Salmon wild or farmed Seasonal Veggies and Starch \$Market and Subject to Availability

Prawn Scampi & Pappardelle served with Sautéed Candied Carrots **29.95**

Prawns Bordelaise Sauté Prawns in White Bordeaux, Lemon Zest, Italian Parsley and finished with Butter **30.95**

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 **29.95**

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 **42.95***

*Or our Regular Dinner, A 14oz Cut of Prime Rib **36.95***

Pastas & Burgers

Vegetarian Raviolis Homemade Raviolis, Seasonal Veggies and Marinara **28.95**

Vegan Raviolis Homemade Raviolis, Seasonal Veggies and Marinara **29.95**

Asiago Filled Gnocchi served with a creamy truffle sauce and candied carrots **26.95**

Linguini & Clams Lightly Spiced with Lemon in a Light Creamy White Wine Sauce **29.95**

Linguini Meatballs lightly spiced marinara over meatballs and pasta with parmesan cheese **23.95**

Chicken Parmesan Roasted Chicken over Linguini with Marinara and Parmesan **28.95**

Zucchini Parmesan with our House Marinara and Fresh Seasonal Vegetables **26.95**

Creamy Pasta Primavera Chefs Creamy Marinara with our mix of Sautéed Veggies and Parmesan Cheese **23.95 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 **18.95**

Chef's Patty Melt Charbroiled Angus Beef Patty with Cambozola Cheese, Applewood Smoked Bacon, Avocado & Sriracha Aioli on Grilled Sourdough **18.95**

Cheeseburger ½ lb. Ground Black Angus Beef with Cheddar Cheese served with Fries **17.95**

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