



DINNER MENU

SHARABLE STARTERS

Great to share...the perfect start to your meal.

CHARLIE BROWN'S SAMPLER PLATTER

Chicken fingers, mini quesadillas, fried mozzarella and buffalo wings. Served with four dipping sauces. \$13.49

MORE THAN A POUND OF WINGS

Served regular or fireball with Scotch bonnet pepper sauce.
More than a pound \$8.99
More than two pounds \$13.99

PRIME RIB SLIDERS*

Four slow roasted prime rib sliders served on soft slider buns with sautéed onions and horseradish sauce. \$8.99

FRIED CALAMARI

Crisp fried calamari rings served with marinara sauce. \$8.49

FIRECRACKER SHRIMP

Crispy popcorn shrimp tossed in a creamy, fresh chipotle garlic sauce. \$7.99

EXTREME BEANS™

Spicy tempura battered pickled beans with our creamy, fresh chipotle garlic sauce. \$7.99

SPINACH AND ARTICHOKE RANGOON

Crispy spinach and artichoke dumplings served with our creamy ranch dipping sauce. \$8.49

NACHO SUPREME

Tricolor tortilla chips topped with spicy Monterey Jack cheese, homemade black bean salsa and fresh pico de gallo. Served with sour cream. \$8.99
Add guacamole \$.99
Add Southwest chicken \$1.99
Add seasoned ground beef \$2.49

CHICKEN QUESADILLA

A flour tortilla filled with grilled chicken, Monterey Jack and cheddar cheeses and fresh tomato salsa. Served with guacamole, salsa and sour cream. \$8.99

GUACAMOLE

Guacamole with avocado, tomato and cilantro. Served with fresh tortilla chips. \$5.99

JUMBO LUMP CRAB CAKES

Three hand-made, pan roasted crab cakes served with a warm mustard chive sauce and baby green salad. \$9.79

FRIED MOZZARELLA

Fried mozzarella served with marinara sauce. \$7.99

FRENCH ONION SOUP

Made with fresh onions in a rich beefy broth topped with Gruyère cheese and baked until golden brown. \$4.99

SOUP OF THE DAY

Made from scratch daily. Ask your server \$3.99

BURGERS, PIZZA, ETC.

Add our famous Unlimited Farmer's Market Salad Bar™ for only \$3.99

FARMER'S MARKET SALAD BAR™

Enjoy our famous Unlimited Farmer's Market Salad Bar™ with unlimited choices of fresh vegetables, homemade specialty salads, and premium dressings. \$8.99

CHICKEN CAESAR SALAD

Crisp romaine lettuce tossed with Caesar dressing, shredded Parmesan cheese and croutons topped with grilled chicken. \$9.99

CHICKEN FINGERS

A large serving of crispy hand-battered chicken tenders served with Dijon honey mustard and BBQ sauces, seasoned steak fries and coleslaw. \$8.99

CLASSIC CHEESEBURGER*

An 8 oz. grilled, special blend USDA Choice burger with lettuce, tomato, onion, pickle chips and your choice of cheese. Served with seasoned steak fries and coleslaw. \$8.99

Add any topping for 79¢ each.

Choose from: Sautéed Mushrooms, Ultimate Cheesy Sauce, Applewood Bacon, Sautéed Onions, or Guacamole.

Or try,

CHARLIE'S CHEESY BURGER \$8.99

MONTEREY BURGER \$9.79

CHARLIE'S FAMOUS PRIME RIB FRENCH DIP*

Thinly shaved prime rib served on a toasted hero with au jus and seasoned steak fries. \$9.99

CHICKEN MOZZARELLA CIABATTA

A marinated, grilled chicken breast topped with fresh mozzarella and fresh tomato basil bruschetta and drizzled with a balsamic glaze. Served with homemade potato chips, and pickle chips. \$9.49

FLATBREAD PIZZA

Oven baked, European flat bread pizza. Try our Classic Margherita or Salad Pizza for \$7.99, or our Sweet Onion and Bacon for \$8.49

TURKEY MELT


Open faced roasted turkey sandwich topped with coleslaw and Russian dressing with melted Swiss cheese. Served with seasoned steak fries and pickle chips. \$9.49


CHUCK'S CLASSIC REUBEN

Warm corned beef served on rye bread with sauerkraut, and Russian dressing topped with our Swiss and Gruyere cheese blend. Served with seasoned steak fries and pickle chips. \$9.99

HIBACHI CHICKEN SANDWICH

Marinated chicken breast grilled hibachi style. Served with Dijon honey mustard sauce on a grilled soft steakhouse bun with lettuce and tomato. Served with seasoned steak fries and pickle chips. \$8.79

 Charlie's Signature Specialty

Charlie's Healthy Choice 

All weights listed are before cooking.

*All items in this category or items marked with an asterisk may be cooked to order. Consuming raw or under-cooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy, please speak to the manager, chef or your server.

PRIME RIB*

Includes our famous Unlimited Farmer's Market Salad Bar™ or Soup of the Day and one side item.

We slowly roast the highest quality USDA Choice, midwestern, hand selected fresh, never frozen, boneless prime rib to the peak of its juicy, full flavor, served au jus.

DUCHESS CUT 8 OZ \$16.49 **QUEEN CUT 10 OZ** \$18.49

CHARLIE'S CUT 14 OZ \$22.99 **DOUBLE CUT 20 OZ** \$27.99

BLACKENED MESQUITE PRIME RIB

Our 10 oz. cut blackened with mesquite. \$19.99

CHARLIE'S CLASSIC STEAKS*

Includes our famous Unlimited Farmer's Market Salad Bar™ or Soup of the Day and one side item.

Charlie Brown's USDA Choice premium steaks are high quality graded beef, tender, juicy and flavorful. Every cut is seasoned to bring out the full flavor of fine steak. Order it just the way you like it – and enjoy.

CHUCK'S 8 OZ NY STRIP

That's right, the only steak joint you'll find a thick, juicy, hand-cut 8 oz. NY strip steak. Served with frizzled onions. \$17.99

CENTER CUT TOP SIRLOIN

Our signature top sirloin seasoned to perfection and seared to lock in the juices. Served with frizzled onions. 8 oz. \$15.99, 10 oz. \$17.49

HAND-CUT FILET MIGNON

Our most popular steak; a tender, juicy and flavorful hand-cut 7 oz. filet mignon. \$21.99

12 OZ. NY STRIP

Our 12 oz. hand-cut NY strip steak, the most tender premium cut of the strip loin. \$21.49

14 OZ. GRILLED RIBEYE

Seasoned and grilled to perfection. Served with frizzled onions. \$22.99

20 OZ. PORTERHOUSE

Part filet mignon and part NY strip. Served with onion rings. \$29.99

CHOPPED STEAK

One pound chopped steak grilled to perfection, topped with herb roasted mushrooms and a rich red wine demi glace. Served with frizzled onions. \$14.99

How would you like your steak?

RARE - Cool center, red from edge to edge • MEDIUM RARE - Warm, red center • MEDIUM - Hot center, pink throughout • MEDIUM WELL - Hot, slightly pink center • WELL DONE - Hot center, cooked throughout

FINISHING TOUCHES TOPPERS

SHERRIED BUTTON MUSHROOMS \$1.79

BLEU CHEESE CRUMBLES \$1.79

HORSERADISH CRUST \$1.79

PARMESAN PEPPERCORN \$1.79

ANY STEAK CAN SURF

Add a delicious addition to any entrée.

GOLDEN FRIED SHRIMP \$5.99
COCONUT SHRIMP \$5.99

GARLIC SHRIMP SCAMPI \$5.99
CRAB CAKE \$5.99

LOBSTER TAIL \$9.99

SIDES

Enjoy an additional side dish with your entrée for only \$2.99

**MASHED GARLIC POTATOES, FRESH STEAMED BROCCOLI, BAKED POTATO
SWEET POTATO FRIES, SEASONED STEAK FRIES, SEASONED RICE, COUSCOUS**

SEASONAL FRESH VEGGIE

Ask your server for this season's selection

FRESH STEAMED ASPARAGUS \$3.99
SHERRIED BUTTON MUSHROOMS \$3.99
ONION RINGS \$3.99

CHARLIE'S VINEYARD

WHITES

CHARDONNAY

Kenwood - California

Pleasant aromas of apple, peach, vanilla and oak.

Alice White - Australia

Big and rich with a silky smooth finish.

J. Lohr - California

Ripe pear, subtle floral notes and vanilla toastiness.

Kendall Jackson - California

Medium-bodied with a simple finish.

PINOT GRIGIO

Della Scala - Veneto, Italy

Light and dry.

Ecco Domani - Della Venezie

Light-bodied with a simple finish.

WHITE ZINFANDEL

Sutter Home - California

Slightly sweet & refreshing.

SPARKLING

J. Roget Brut Champagne -

California

Korbel Brut - California

SANGRIA

55 oz. Pitcher 19 Glass 6

Red wine, triple sec, brandy, pineapple juice and orange juice with fruit garnish. Thirst quenching and refreshing.

Ask your server for recommended food & wine pairings.

BOTTLE GLASS

15 5

18 6

24 8

28 9

17 6

19 7

14 5

5

19

REDS

CABERNET SAUVIGNON

Kenwood - California

Medium bodied with soft, rich tannins.

Trinity Oaks - California

Medium-bodied with black cherry, currant and smooth, supple tannins.

J. Lohr Seven Oaks - California

Deep, berry flavors.

Casa Lapostolle - Chile

Aromas with ripe red fruits like plums, dry figs and notes of black spices.

MERLOT

Round Hill - California

Lingering berry and cherry flavors.

Hahn - California

Opens with aromas of dark cherry, plum dried herbs and tea.

B.V. Coastal Estates - California

Smooth and silky with rich berry character.

WORLDLY STEAKHOUSE FRIENDLY REDS

Mirassou Pinot Noir -

California

Fruit flavors with delicate aromas of oak.

Rodney Strong Pinot Noir -

California

Medium bodied with rose petal and red fruit aromas.

Colores Del Sol Malbec -

Argentina

Medium bodied which frames bright, fresh fruit flavors.

Jacob's Creek Shiraz - Australia

Medium bodied with generous

aromas of pepper, licorice and plum.

BOTTLE GLASS

15 5

21 6

27 8

25 7

16 6

27 8

24 7

25 8

28 9

19 7

18 6

BEER LIBATIONS

DRAUGHT BEERS

Ask about your neighborhood favorite.

Blue Moon

Boulder Beer Hazed & Infused

Brooklyn Seasonal

Guinness

Sam Adams Lager or Sam Adams Seasonal

Stella Artois

Yuengling

BOTTLED BEERS

Amstel Light

Anchor Steam

Bass Ale

Brooklyn Brown Ale

Bud Light

Budweiser

Coors Light

Corona Extra

Corona Light

Heineken

Heineken Light

Langunitas IPA

Land Shark

Michelob Ultra

Miller Lite

Sierra Nevada Pale Ale

Stone Ruination

Woodpecker Hard Cider

Victory Prima Pilsner

Yuengling

O'Doul's Original

Non alcoholic

For parties of 8 or more, an 18% gratuity will be added to your check.

We honor American Express, Visa, MasterCard, Diners Club, Discover Card and Traveler's Checks.

SEAFOOD

Includes our famous Unlimited Farmer's Market Salad Bar™ or Soup of the Day.

♥ MEDITERRANEAN SALMON

Lightly seasoned baked salmon served on a bed of warm white bean spinach salad and served with your choice of one side.

\$17.49

CRAB STUFFED FLOUNDER

Crab stuffed flounder fillet baked with a Parmesan cream sauce and a crisp herb Parmesan crust. Served with a choice of one side.

\$16.99

GARLIC SHRIMP SCAMPI

Tender shrimp baked in a savory garlic butter sauce with a Parmesan crust. Served with choice of one side and garlic bread.

\$15.99

GOLDEN FRIED SHRIMP

Crisp fried shrimp served with cocktail sauce. Served with choice of one side.

\$17.99

FISH & CHIPS

Crisp battered cod fillets with seasoned steak fries and coleslaw. Served with malt vinegar and tartar sauce.

\$15.99

♥ TILAPIA

Baked tilapia fillet topped with fresh tomato bruschetta and a lemon butter sauce. Served with choice of one side.

\$15.99

COCONUT FRIED SHRIMP

Crisp fried coconut shrimp served with an orange horseradish dipping sauce. Served with choice of one side.

\$17.99

COD FLORENTINE

Oven-baked delicate cod fillet topped with our fresh, handmade Florentine crust. Served with your choice of one side item.

\$15.49

♥ MOROCCAN BLACKENED SALMON

Colorful turmeric, warm spice blackened salmon served with our homemade, creamy cucumber Tzatziki sauce and warm, spiced couscous.

\$16.49

🍷 JUMBO LUMP CRAB CAKES

Hand-made, pan roasted crab cakes served over a warm mustard chive sauce.

Served with choice of one side.

\$18.49

FISH OF THE DAY

Ask your server about today's selection.



**PAIRS GREAT
WITH A GLASS OF
ECCO DOMANI
PINOT GRIGIO**

BUILD YOUR OWN COMBO

STARTING AT ONLY \$18.49

Choose any two of the eight items listed below to make your own perfect combination.

Includes our famous Unlimited Farmer's Market Salad Bar™ or Soup of the Day.

JUMBO LUMP CRAB CAKE

GOLDEN FRIED SHRIMP

GARLIC SHRIMP SCAMPI

COCONUT SHRIMP

♥ BALSAMIC CHICKEN

**CHARLIE'S SPECIAL SIRLOIN
(ADD \$3.50)**

**DUCHESS CUT
(ADD \$4.00)**

1/2 RACK OF RIBS (ADD \$4.50)

SPECIALTIES

Includes our famous Unlimited Farmer's Market Salad Bar™ or Soup of the Day.

BBQ BABY BACK RIBS

Meaty pork ribs basted in zesty BBQ sauce, accented with hickory and slow-roasted until tender. Served with seasoned steak fries and coleslaw. **Half Rack \$16.99 Full Rack \$20.99**

PARMESAN CRUSTED CHICKEN

A boneless chicken breast pan-crusted with Parmesan cheese and fresh oregano with lemon butter sauce and fresh tomato bruschetta. Served over seasoned rice with our Seasonal Fresh Veggie. \$15.99

MRS. BROWN'S MEATLOAF

Seasoned USDA Choice ground beef topped with Applewood bacon over garlic mashed potatoes with frizzled onions. \$12.99

BALSAMIC CHICKEN

A grilled marinated chicken breast topped with tomato basil bruschetta and drizzled with a balsamic glaze. Served with our Seasonal Fresh Veggie. \$14.99

HERB CRUSTED PORK LOIN

Sliced herb crusted baked pork loin served over a warm spiced Mediterranean couscous. \$14.99

SESAME GINGER CHICKEN

A grilled chicken breast basted in our Asian ginger sauce and served over seasoned rice and sautéed garlic spinach. \$14.99

BEVERAGES

IBC Root Beer,™ Milk, Orange Juice, Cranberry Juice, Pineapple Juice, Apple Juice and Bottled Water

Bottomless refills of Hot Coffee, Hot Tea, Fresh Brewed Iced Tea, Pepsi, Diet Pepsi, Sierra Mist,

Raspberry Iced Tea, Tropicana Sugar Free Lemonade, and Ginger Ale

Fresh Lemonade

Regular, Strawberry, Mango, Arnold Palmer