



# Charley's

## EASTER MENU 2011

No Coupons, Discounts or Promotions are accepted on Easter Sunday.

Only one check is issued per table. 18% gratuity is added to parties of eight or more.

### Soups, Appetizers & Side Orders

**Crab Bisque** 6

#### Shrimp Cocktail

Eight steamed shrimp served chilled with cocktail sauce. 10

#### Fried Calamari

Homemade with Italian bread crumbs. Served with marinara sauce. 7½

#### Basket-O-Rings

Golden fried thick cut onions, served with ranch dressing and Texas pedal sauce. 7½

#### Fried Mozzarella Sticks

Homemade, and served with marinara sauce. 7½

#### Broccoli Tempura

Batter dipped broccoli florets fried golden brown and served with a side of horseradish marmelade. 7½

#### Sweet Potato Sticks

Served with tartar cocktail sauce. 5½

#### Fresh Asparagus

Steamed and topped with Hollandaise sauce. 5½

#### Garlic Bread

A basket of our specially seasoned toasts. 4½

### Dessert

**Cherry Pie** 3½

**Pie-ala-Mode** 4½

**Key Lime Pie** 5

**Baked Apple Crisp** 5½

**Root-Beer Float** 5½

or try one of our many other delicious desserts!!!

**Coffee & Tea** 2½

**Iced Tea &**

**Soft Drink Pints** 2½

Water is served upon request.

Please see our selection of Wines by the Glass on the other side of this menu. We feature specialty cocktails & Martinis, & a large variety of import & domestic beers.

All Entrees include Charley's Signature Salad topped with baby shrimp, grated carrot, chopped egg, croutons, and choice of French, Russian, Italian, raspberry lite vinaigrette, ranch, honey Dijon or bleu cheese dressing, and choice of baked potato, mashed potato, sweet potato or rice pilaf.

### Easter Sunday Specials

#### Baked Chicken Oscar

Boneless chicken breast filled with crab meat and asparagus. Topped with béarnaise sauce. 20

#### Roast Turkey

Served over sausage herb dressing. Topped with pan gravy and served with cranberry sauce 20

#### Baked Virginia Ham

Sugar cured ham, thinly sliced and topped with pineapple sauce. 20

#### Roast Leg Of Lamb

Tender and thinly sliced. Topped with pan gravy. 20

### Selected Dinner Entrees

#### Prime Rib Of Beef Au Jus

The finest aged beef slowly roasted to perfection. 23

#### Grilled New York Strip Steak

A well-trimmed 14 ounce cut of certified "Angus" sirloin. 28

#### Grilled Filet Mignon

A tender 10 ounce filet topped with a mushroom cap. 31

#### Petite Filet Mignon

#### Teriyaki Steak

Top sirloin marinated in our own special blend of oriental seasonings. Grilled and topped with teriyaki sauce and a slice of grilled pineapple. 21

#### Steak & Scallops

A grilled petite filet mignon and baked sea scallops in wine and butter sauce. 27

#### Surf & Turf

A delicious cold water lobster tail plus a grilled petite filet mignon. 39

#### Baked Seafood Cakes

A mixture of shrimp, crab and scallops topped with crab cream sauce. 20

#### Crab Crusted Salmon

Coated with a crab meat glaze made with fresh dill and Grey Poupon Dijon mustard. 22

#### Baked Stuffed Flounder

With crab meat stuffing. 22

#### Baked Stuffed Shrimp

Four jumbo shrimp topped with our special crab meat stuffing. 22

#### Shrimp Scampi

Sauteed in our aromatic blend of garlic, diced tomato, herbs, butter and white wine. 21

#### Jumbo Fried Shrimp

Breaded with Japanese style bread crumbs, and fried golden brown. Served with cocktail sauce. 20

#### Barbecue Baby Back Ribs

A 1½ pound rack, hickory smoked in house and basted with our delicious barbecue sauce. 23

#### Veal Fromage

Breaded and topped with melted Swiss and bleu cheese, stewed tomatoes, peppers and onions. 21

#### Long Island Duckling

Roasted with our special house stuffing, and topped with orange brandy sauce. 21