



No Coupons, Discounts or Promotions are accepted on Mother's Day.

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

## Soups, Appetizers & Side Orders

### Crab Bisque

Cup. 3.50 Bowl. 4.50

### Shrimp Cocktail

Eight chilled shrimp served with cocktail sauce. 8.99

### Fried Calamari

Batter dipped with panko bread crumbs, lightly fried and served with a side of marinara sauce. 7.99

### Basket-O-Rings

Golden fried thick cut onions, served with ranch dressing and Texas pedal sauce. 6.99

### Fried Mozzarella Sticks

Homemade, and served with marinara sauce. 6.99

### Broccoli Tempura

Batter dipped broccoli florets fried golden brown & served with a side of horseradish marmelade. 6.99

### Sweet Potato Sticks

Served with tartar cocktail sauce. 4.99

### Fresh Asparagus

Steamed and topped with Hollandaise sauce. 3.99

## Dessert

Apple or 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.

# Charley's

## MOTHER'S DAY MENU 2012

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, or rice pilaf.

## Mother's Day Specials

### Baked Chicken Oscar

Boneless chicken breast filled with crab meat and asparagus. Topped with béarnaise sauce. 18.99

### Roast Turkey

Served over sausage herb dressing. Topped with pan gravy and served with cranberry sauce 18.99

### Baked Seafood Imperial

Shrimp, lobster, scallops and backfin crab in a deviled mixture with red and green peppers. 21.99

### Baked Fisherman's Platter

Featuring a medley of shrimp, scallops, lobster tail, flounder and clams.. 26.99

## Selected Dinner Entrees

### Prime Rib Of Beef Au Jus

The finest aged beef slowly roasted to perfection. 21.99

### Grilled New York Strip Steak

A well-trimmed 14 ounce cut of certified "Angus" sirloin. 27.99

### Grilled Filet Mignon

A tender 9 ounce filet topped with a mushroom cap. 28.99

### Petite Filet Mignon 21.99

### Steak & Scallops

A grilled petite filet mignon and baked sea scallops in wine and butter sauce. 26.99

### Surf & Turf

A delicious cold water lobster tail plus a grilled petite filet mignon. 37.99

### Veal Fromage

Breaded and topped with melted Swiss and bleu cheese, stewed tomatoes, peppers and onions. 19.99

### Barbecue Baby Back Ribs

A 1½ pound rack, hickory smoked in house and basted with our delicious barbecue sauce. 21.99

### Long Island Duckling

Roasted with our special house stuffing, and topped with orange brandy sauce. 18.99

### Baked Seafood Cakes

A mixture of shrimp, crab and scallops topped with crab cream sauce. 18.99

### Crab Crusted Salmon

Coated with a crab meat glaze made with fresh dill and Grey Poupon Dijon mustard. 21.99

### Baked Stuffed Flounder

With crab meat stuffing. 19.99

### Baked Stuffed Shrimp

Four jumbo shrimp topped with our special crab meat stuffing. 21.99

### Jumbo Fried Shrimp

Breaded with Japanese style bread crumbs, and fried golden brown. Served with cocktail sauce. 18.99

### Eggplant Parmesan

Breaded eggplant topped with mozzarella cheese and marinara sauce. 17.99