



Charley's

THANKSGIVING MENU 2011

No Coupons, Discounts or Promotions are accepted on Thanksgiving Day.

Only one check is issued per table. 18% gratuity is added to parties of 8 or more.

Soup & Appetizers

Turkey Soup

Served in a pewter crock. Homemade, creamy and delicious. 3.50

Shrimp Cocktail

Eight steamed shrimp served chilled with homemade cocktail sauce. 8.99

Clams Casino

½ dozen little necks topped with a delicious blend of bacon, bell pepper, onion and seasonings. 8.99

Stuffed Mushrooms

Four large mushroom caps stuffed with crab meat. 7.99

Mac & Cheese Balls

Homemade, fried golden brown and served with a side of marinara sauce. 5.99

Fried Calamari

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

Mozzarella Sticks

Wrapped in Italian bread crumbs, fried golden brown and served with a side of marinara sauce. 6.99

Water is served upon request.

Be sure to save room for:

- Fresh Baked Apple or Pumpkin Pie 3.50
 - Pic ala Mode 4.50
 - Baked Apple Crisp 5.50
 - Root-Beer Float 5.50
- or one of our many other delicious desserts!!!

- Coffee & Tea 2.50
- Soft Drink Pints 2.50

Please see our wonderful selection of Wines by the Glass on the other side of this menu. Ask to see our complete Award Winning Wine List of over five hundred bottles of wine. We feature specialty cocktails & Martinis, & a large variety of import & domestic beers.

Thanksgiving Day Specials

Our complete Holiday Dinners include a cup of Cream of Turkey Soup, Charley's Signature Salad • succotash • rice pilaf or potato (baked, mashed or sweet) dessert (apple pie, pumpkin pie, rice pudding or ice cream) • coffee or tea.

Roast Turkey

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

Baked Virginia Ham

Sugar cured ham, thinly sliced and topped with pineapple sauce. 18.99

Selected Dinner Entrees

Served with Charley's Signature Salad topped with baby shrimp, grated carrot, chopped egg, croutons, and your choice of French, Russian, Italian, raspberry lite vinaigrette, ranch, honey Dijon or bleu cheese dressing • dinner rolls • your choice of rice pilaf or potato.

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. 26.99

Grilled Filet Mignon

A tender 10 ounce filet topped with a mushroom cap. 29.99

Petite Filet Mignon 21.99

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. 19.99

Steak & Scallops

A grilled petite filet mignon and baked sea scallops in wine and butter sauce. 25.99

Surf & Turf

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

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. 20.99

Baked Stuffed Flounder

With crab meat stuffing. 20.99

Baked Stuffed Shrimp

Four jumbo shrimp topped with our special crab meat stuffing. 20.99

Shrimp Scampi

Eight extra large shrimp cooked in our aromatic blend of garlic, diced tomato, herbs, butter and white wine. 19.99

Jumbo Fried Shrimp

Breaded with Japanese style bread crumbs. Served with homemade cocktail sauce. 18.99

Barbecue Baby Back Ribs

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

Veal Parmesan

Breaded and topped with mozzarella cheese and marinara sauce. Served over linguini. 19.99

Long Island Duckling

Roasted with our special house stuffing, and topped with orange brandy sauce. 19.99