

CHAR

STEAKHOUSE & OYSTER BAR

STARTERS

STEAMED MUSSELS

prince edward island mussels, san marzano marinara, fresh tarragon, french baguette 17

FRESH CALAMARI

flash fried, shishito peppers, bang bang sauce, san marzano marinara for dipping 12

BACON WRAPPED DATES

2.75 each

SNAKE RIVER FARMS WAGYU MEATBALLS

sage mushroom sauce and marinara 12

STEAK TARTARE*

smoked aioli, grainy mustard, spanish caper, egg, truffle butter, pickled onion 16

TUNA NACHOS*

napa cabbage, red onion, cucumber, bang bang sauce 14

SHRIMP AND CRAB CAKE

bearnaise 15

ESCARGOT

mushrooms, bacon, lemon herb butter, sourdough bowl 15

SALAD & SOUP

FRENCH ONION SOUP

bubbling jarlsberg & fresh crouton 13

LOBSTER BISQUE

lobster claw 12

CAESAR*

whole romaine, romano, anchovy, panko croutons, caesar dressing 13

KNIFE AND FORK WEDGE

iceberg, tomato, red onion, smoked moody bleu cheese, thick cut bacon, buttermilk dressing, panko croutons 11

CHAR SALAD

arugula, spinach, fresh dill, spiced bacon, pinenuts, feta, apples, raisins, balsamic vinaigrette, panko croutons 13

RAW & CHILLED

OYSTERS ON THE HALF SHELL*

ask for today's selection

OYSTERS FRESCA*

half dozen oysters topped with octopus, crab, prawns, tomato lime relish 18

Caviar*

hackleback caviar, toast, onion, egg 62

OYSTERS ROCKEFELLER

5 large oysters covered in spinach, parmesan, bacon, bearnaise 18

CLASSIC SHRIMP COCKTAIL

four shrimp, char cocktail sauce 21

CEVICHE*

spanish octopus, shrimp, sea bass 12

CHAR GRAND SEAFOOD TOWER*

12 oysters, 6 oysters fresca, 4 shrimp, 1 lobster tail, alaskan king crab 195

HOUSE SPECIALTIES

CHICKEN BIJAN

stuffed with goat cheese, fresh basil, shoulder bacon, linguine alfredo 33

LAMB SHANK

saffron jus & potato puree 37

DRY AGED STEAK SANDWICH

caramelized onions, smoked gouda, horseradish cream, baguette, fries 27

IN HOUSE DRY AGED

25 days wet + 21 days in house dry aged

DELMONICO

20 oz upper choice reserve sterling silver bone in ribeye 59

TOMAHAWK

45 oz *prime grade* long bone ribeye 115

T-BONE

18 oz upper choice reserve sterling silver 43

PORTERHOUSE

24 oz limited supply upper choice reserve sterling silver 63

RIBEYE

14 oz upper choice sterling silver 49

14 OZ KANSAS CITY STRIP

14 oz upper choice sterling silver 48



STEAK

CHAR WET AGE

28 days wet aged, upper choice reserve sterling silver

8 OZ FILET MIGNON 52

SURF & TURF

8 oz filet, one 14 oz atlantic lobster tail 127

PETITE FILET

two 3 oz filet medallions, bearnaise 34

MIYAZAKI

100% miyazaki japanese A5 wagyu beef, highest quality grade

STRIP

14-16 oz miyazaki A5 japanese wagyu 225

E3 RANCH

prime grade, fort scott kansas, no antibiotics, no added hormones, 10% of E3 net profits are donated to combat warriors

BONE IN FILET

12 oz prime grade 69

SIDES

all steaks accompanied by your choice of side

BAKED POTATO, POTATO PUREE, JAPANESE SWEET POTATO OR JALAPENO CHEDDAR MASHED POTATO

TRUFFLE GARLIC LYONNAISE \$3 UPCHARGE

SEAFOOD

LOBSTER TAIL

12-15 oz atlantic cold water lobster tail, choice of side: one tail 78, two tails 142

CHILEAN SEABASS

pecan cashew crusted, caramelized onion, asparagus, mushroom risotto 48

FRESH HIGH GRADE AHI TUNA

rare, sesame crust, asian slaw, ginger soy 42

SALMON OSCAR*

medium rare, king crab, lobster claw, asparagus, bearnaise 43

ALASKAN KING CRAB LEGS

choice of side: one leg 75, two legs 145

SEAFOOD RAVIOLI

6 seafood raviolis topped with shrimp, lobster claw, mussels, king crab and garlic tarragon lemon butter 54

ALA CARTE

BRUSSEL SPROUT LEAVES

citrus dressing 12

CHAR ASPARAGUS

bearnaise 9

BROCCOLI

lemon & olive oil 10

COLD WATER LOBSTER MAC & CHEESE 24

smoked gouda blend

BLACK TRUFFLE MAC & CHEESE

fresh black truffle, smoked gouda blend 19

FRIES 8

MUSHROOM

sauteed crimini and portabella, sage demi 9

MUSHROOM RISOTTO 10

CREAMED SWEET CORN

boursin, truffle honey 12



Arm Candy

BLACK TRUFFLE BUTTER 10

MOODY BLEU 7

THREE SHRIMP SCAMPI 15

12-15 OZ ATLANTIC LOBSTER TAILS 73

ALASKAN KING CRAB LEG 70

OSCAR 21

PORT DEMI 5

HORSERADISH CREAM 3

BEARNAISE 5

* Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



LIQUID LIBATIONS



“I DRINK TO MAKE OTHER PEOPLE MORE INTERESTING” - ERNEST HEMINGWAY

COCKTAILS

POMEGRANATE ELDERFLOWER MULE

pinnacle vodka, elderflower liqueur, pomegranate liquor, fresh lime, goslings ginger beer 12

FLIRTINI

tito's vodka, black raspberry, fresh basil, pineapple juice, topped with prosecco 11

GRAPEFRUIT BASIL SMASH

meili vodka, fresh grapefruit, fresh basil 12

JUNGLE BOOGIE

banana liqueur, coconut rum, splash of pineapple juice 11

PEAR GIN FIZZ

bombay sapphire, pear, fresh lemon 14

SHISHITO MARGARITA

house-infused shishito pepper dulce vida tequila, agave, fresh citrus 13

THE CLASSICS



CHAR'D OLD FASHIONED

j. rieger kc whiskey, charred brown sugar cube, bitters, brandied cherry, char'd orange wheel 15

CHAR GIN AND TONIC

aviation gin, elderflower, fresh mint, lime, fever tree tonic 12



OUR PROMISE

your 100% above and beyond satisfaction is our number one goal. i would love to hear from you. please do not hesitate to text me at 417-379-2111. cheers!

-mike jalili

WINES BY THE GLASS

PORTS

TAYLOR FLADGATE 10 YR OLD TAWNY PORT 13

TAYLOR FLADGATE 20 YR OLD TAWNY PORT 23.5

TAYLOR FLADGATE 30 YR OLD TAWNY PORT 55

REDS

2019 ROSE ROCK PINOT NOIR
oregon 20 | 78

2019 BLOOD ROOT PINOT NOIR
california 15 | 58

2018 THE PAIRING RED BLEND
california 16 | 62

2020 BLOOD ROOT RED BLEND
california 13 | 50

2020 CAYMUS CABERNET SAUVIGNON
napa 40 | 150

2017 DAOU CABERNET
california 14 | 54

NV BONANZA BY CAYMUS CABERNET SAUVIGNON
napa 16 | 62

2020 CHOP SHOP CABERNET SAUVIGNON
california 12 | 46

2016 CATENA MALBEC
argentina 13 | 50

2018 WISH MERLOT
california 10 | 38

WHITES

2019 DAOU SAUVIGNON BLANC
california 13 | 50

2020 AUNTSFIELD SAUVIGNON BLANC
new zealand 15 | 58

2020 AVIA PINOT GRIGIO
slovenia 10 | 38

2020 AVIA CHARDONNAY
slovenia 10 | 38

2021 HARKEN CHARDONNAY
california 12 | 46

2019 AVIA REISLING
slovenia 10 | 38

2020 ELIO PERRONE 'SOURGAL' MOSCATO
italy 12.5 | 40

Bubbles & Fizz

NV CA' FURLAN DOC PROSECCO
italy 11.5 | 38

NV FREIXENET ROSE
spain 13.5 | 46

NV FREIXENET BRUT
spain 11.5 | 38