

CHAR

STEAKHOUSE & OYSTER BAR

STARTERS

STEAMED MUSSELS

prince edward island mussels, tomato broth, fresh tarragon, french baguette 16

FRESH CALAMARI

flash fried, shishito peppers, bang bang sauce for dipping 12

BACON WRAPPED DATES

2.25 each

WAGYU MEATBALLS

sage mushroom sauce and marinara 9

STEAK TARTARE*

smoked aioli, grainy mustard, spanish caper, egg, truffle butter, pickled onion, sourdough 15

TUNA NACHOS*

napa cabbage, red onion, cucumber, bang bang sauce 13

SHRIMP AND CRAB CAKE

bearnaise 11

SALAD & SOUP

FRENCH ONION SOUP

bubbling jarlsberg & sourdough crouton 10

CLAM CHOWDER

new england clams 11

CAESAR*

whole romaine, romano, anchovy, crouton, caesar dressing 10

KNIFE AND FORK WEDGE

iceberg, tomato, red onion, smoked moody bleu cheese, spiced bacon, buttermilk dressing 9.5

CHAR SALAD

arugula, spinach, fresh mint, spiced bacon, pecans, feta, apples, craisins, balsamic vinaigrette 11

AUTUMN SALAD

boston bibb lettuce, fresh pears, pecans, smoked moody bleu cheese, pecan vinaigrette 11

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

five shrimp, char cocktail sauce 21

CEVICHE*

spanish octopus, shrimp, sea bass 12

CHAR GRAND SEAFOOD TOWER*

12 oysters, 6 oysters fresca, 4 shrimp, 2 lobster tail, alaskan king crab 185

HOUSE SPECIALTIES

CHICKEN BIJAN

stuffed with goat cheese, fresh basil, shoulder bacon, linguine alfredo 28

LAMB SHANK

saffron jus & potato puree 36

DRY AGED STEAK SANDWICH

caramelized onions, jarlsberg, horseradish cream, baguette, fries 17

IN HOUSE DRY AGED

25 days wet + 21 days in house dry aged

KC STRIP

14 oz all natural upper choice sterling silver 42

DELMONICO

20 oz upper choice reserve sterling silver bone in ribeye 48

TOMAHAWK

45 oz *prime grade* long bone ribeye 95

T-BONE

18 oz upper choice reserve sterling silver 39

PORTERHOUSE

24 oz limited supply upper choice reserve sterling silver 53

RIBEYE

14 oz upper choice sterling silver 46

STEAK

WAGYU

wagyu is recommended to be prepared medium. we cook on lower heat so the marbling will melt for optimal flavor and tenderness.

STRIP

14 oz snake river farms, gold grade, boise idaho 130

CHAR WET AGE

28 days wet aged, upper choice reserve sterling silver

8 OZ FILET MIGNON 46

SURF & TURF

8 oz filet, two 6 oz atlantic lobster tail 94

PETITE FILET

two 3 oz filet medallions 31

BONE IN FILET

12 oz prime grade 70

SIDES

all steaks accompanied by your choice of side

BAKED POTATO, POTATO PUREE, LYONNAISE

POTATO, TWICE BAKED POTATO OR JALAPENO

CHEDDAR MASHED POTATO

SEAFOOD

LOBSTER TAIL

6 oz atlantic cold water lobster tail, choice of side: two tails 54, four tails 99

CHILEAN SEABASS

pecan cashew crusted, caramelized onion, asparagus, mushroom risotto 42

FRESH HIGH GRADE AHI TUNA

rare, sesame crust, asian slaw, ginger soy 39

SALMON OSCAR*

medium rare, king crab, lobster claw, asparagus, bearnaise 42

ALASKAN KING CRAB LEGS

choice of side: one leg 75, two legs 145

ALA CARTE

BRUSSEL SPROUT LEAVES

citrus dressing 12

CHAR ASPARAGUS

bearnaise 9

BROCCOLI

lemon & olive oil 8

ONION RINGS 7

LOBSTER MAC & CHEESE 16

MAC & CHEESE 11

FRIES 7

MUSHROOM

sauteed crimini and portabella, sage demi 9

MUSHROOM RISOTTO 9

SEASONAL VEGETABLES

garlic and olive oil 8

Arm Candy

BERNAISE 4

TRUFFLE BUTTER 6

MOODY BLEU 5

THREE SHRIMP SCAMPI 15

TWO 6 OZ ATLANTIC LOBSTER TAILS 49

ALASKAN KING CRAB LEG 70

OSCAR 19

* 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

HARVESTINI

pinnacle vanilla vodka, homemade apple cider, pumpkin spice simple syrup, garnished with a cinnamon sugar rim 12

SPICED PEAR MULE

st george's spiced pear liqueur, fresh squeezed lime juice, goslings ginger beer, dehydrated pear wheel 12

FLIRTINI

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

PINEAPPLE JALAPENO MARGARITA

dulce vida pineapple jalapeno tequila, fresh lime juice and orange 12

CIDER DAYS

crown apple, fireball, apple cider, fresh squeezed lemon, cinnamon stick 12

CHAR'D OLD FASHIONED

russells reserve 10 year, charred brown sugar cube, bitters, brandied cherry, char'd orange wheel 15

JUNGLE BOOGIE

banana liqueur, coconut rum, splash of pineapple juice 11

PRETTY IN PINK

bombay saphire, fresh citrus and strawberries, fresh mint 13

GREEN IS THE NEW BLACK

aloe liquor, fresh squeezed lime, agave syrug, arugula garnish 12

AUDIOS SUMMER SANGRIA

pinnacle blueberry vodka, pomegranate orange juice, cranberry juice, flaco merlot, fresh blueberries 10

LET US SERVE YOU



TABLESIDE GIN AND TONIC

aviation gin, served tableside with elderflower, fresh mint, lime, fever tree tonic 12

TABLESIDE LOVELY LAVENDAR TODDY

dickel rye whiskey, hot water, fresh squeezed lemons, botanical lavender, fresh honeycomb 15



OUR PROMISE

your 100% above and beyond satisfaction is our number one goal. If you have any questions or concerns please do not hesitate to text me at 417-379-2111.

-mike jalili

WINES BY THE GLASS

HOUSE WINES

2017 PACIFICANA CHARDONNAY

california 8.5 | 30

2016 CHOP SHOP CABERNET SAUVIGNON

california 11.5 | 36

2018 VIGILANCE SAUVIGNON BLANC

lake county 8.5 | 30

2018 SANDPOINT PINOT NOIR

california 8.5 | 30

WHITES

2017 ROMBAUER CHARDONNAY

california 18.5 | 58

2020 ELIO PERRONE 'SOURGAL' MOSCATO

italy 12.5 | 40

2018 SAARSTEIN RIESLING

mosel 13.5 | 46

2020 MASI MASIANCO PINOT GRIGO

italy 13.5 | 46

2020 SEEKER SAUVIGNON BLANC

new zealand 10.5 | 36

2019 CAMBRIA CHARDONNAY

california 12.5 | 40

2019 DAOU SAUVIGNON BLANC

california 12.5 | 40

2020 PINERIDGE CHENIN BLANC + VIOGNIER

napa 12.5 | 40

REDS

2018 CAYMUS CABERNET SAUVIGNON

napa 34 | 130

2017 MT VEEDER CABERNET SAUVIGNON

napa 20 | 75

NV BONANZA BY CAYMUS CABERNET SAUVIGNON

napa 15.5 | 54

2017 DAOU CABERNET

california 13.5 | 46

2018 CONUNDRUM RED BLEND

california 12.5 | 40

2019 BROADLEY PINOT NOIR

willamette valley 18.5 | 60

2017 BOEN PINOT NOIR

california 12.5 | 40

2014 FLACO MERLOT

spain 12.5 | 40

2017 TURLEY 'JUVENILE' ZINFANDEL

california 12.5 | 40

2016 CATENA MALBEC

argentina 12.5 | 40

2019 ESHCOL BY TREFETHEN RED BLEND

california 18.5 | 60

Bubbles & Fizz

NV CA' FURLAN DOC PROSECCO

italy 10.5 | 36

NV FREIXENET BRUT

italy 10.5 | 36

NV FREIXENET ROSE

italy 11.5 | 38

www.charsteakandoyster.com