

STARTERS

- FRESH CALAMARI**
flash fried, shishito peppers, bang bang sauce, san marzano marinara for dipping 13

BACON WRAPPED DATES
3.25 each

SNAKE RIVER FARMS WAGYU MEATBALLS
sage mushroom sauce and san marzano marinara 12

TUNA NACHOS*
napa cabbage, red onion, cucumber, bang bang sauce 15

4OZ MIYAZAKI STRIP
100% miyazaki japanese A5 wagyu beef, highest quality grade, sliced 75

MARYLAND LUMP CRAB CAKE
bearnaise 24

- STEAMED MUSSELS**
prince edward island mussels, fresh tarragon, saffron beurre blanc, french baguette 19

ESCARGOT
mushrooms, bacon, lemon herb butter, prosciutto, sourdough bowl 18

GOAT CHEESE
cashew pecan crust, caramelized onion, pickle, crostini, roasted garlic 17

OYSTERS ON THE HALF SHELL*
ask for today's selection

CLASSIC SHRIMP COCKTAIL
four shrimp, char cocktail sauce 21

CHAR OYSTERS ROCKEFELLER
5 oysters, our own version of rockefeller 22

STEAK TARTARE*
smoked aioli, grainy mustard, spanish caper, egg, truffle butter, pickled onion 18

*Caviar**

potato chip, onion, creme fraiche, truffle scrambled egg
hackleback caviar 62
osetra 123

SALAD & SOUP

- FRENCH ONION SOUP**
gruyere, crouton 14.5

LOBSTER BISQUE
lobster claw 12.5

CAESAR*
whole romaine, romano, anchovy, panko croutons, caesar dressing 14

KNIFE AND FORK WEDGE
iceberg, tomato, red onion, bleu cheese, candied bacon, buttermilk dressing, panko croutons 12

CHAR SALAD
arugula, spinach, fresh dill, spiced bacon, pecans, feta, apples, craisins, balsamic vinaigrette, panko croutons 13.5

HOUSE SPECIALTIES

CHICKEN BIJAN
stuffed with goat cheese, fresh basil, prosciutto, bucatini alfredo 35

BONE IN SHORT RIB
30 oz slow cooked, potato puree 47

DRY AGED STEAK SANDWICH
caramelized onions, five cheese blend, 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

T-BONE
18 oz upper choice reserve sterling silver 46

PORTERHOUSE
24 oz upper choice reserve sterling silver 60

KANSAS CITY STRIP
14 oz upper choice sterling silver 48

MIYAZAKI
100% miyazaki japanese A5 wagyu beef, highest quality grade

STRIP
16 oz miyazaki A5 japanese wagyu 250



STEAK

CHAR WET AGE

28 days wet aged, upper choice reserve sterling silver

8 OZ FILET MIGNON 53.5

SURF & TURF
8 oz filet, one 14 oz atlantic lobster tail 128

PETITE FILET
two 3 oz filet medallions, au poivre 37

PRIME CUTS

prime grade, ruth family farms in downing missouri

- TOMAHAWK**
45 oz *prime grade* bone in ribeye, 25 days wet aged + 21 days in house dry aged 135

RIBEYE
14 oz *prime grade*, 25 days wet aged + 21 days in house dry aged 76

CHAR BUTCHER
raw steaks to take home, menu available

SIDES all steaks accompanied by your choice of side

BAKED POTATO, POTATO PUREE, JAPANESE SWEET POTATO OR JALAPENO CHEDDAR BACON MASHED POTATO \$3 UPCHARGE FOR TRUFFLE GARLIC LYONNAISE

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 48.5

FRESH HIGH GRADE AHI TUNA*
rare, sesame crust, asian slaw, ginger soy 43

SALMON OSCAR*
medium rare, king crab, lobster claw, asparagus, bearnaise 43.5

SEAFOOD RAVIOLI
6 seafood raviolis topped with shrimp, lobster claw, mussels, crab and garlic tarragon lemon butter 54.5

ALA CARTE

- BRUSSEL SPROUT HALVES**
parmesan, citrus dressing 13

ASPARAGUS
bearnaise 9

COLD WATER LOBSTER MAC & CHEESE
smoked gouda blend 24

FRIES
aioli, chipotle ketchup 8.5

MUSHROOM
sauteed crimini 9

MUSHROOM RISOTTO 10.5

CREAMED SWEET CORN
boursin, truffle honey 14

BROCCOLI
lemon & olive oil 10.5

Arm Candy

BLACK TRUFFLE BUTTER 7
SMOKED BLEU CRUST 7
THREE SHRIMP SCAMPI 15
12-15 OZ ATLANTIC LOBSTER TAILS 73
4 OZ MIYAZAKI STRIP 75
OSCAR 15
BONE MARROW 8

Sauces

PORT DEMI 6
CHIMICHURI 4
BEARNAISE 3
HORSERADISH CREAM 3
AU POIVRE 4

* 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

THE BOTANIST'S SECRET

bacardi superior, aperol, green chartreuse, fresh pineapple, orgeat, fresh lime 13

FLIRTINI

tito's vodka, black raspberry, fresh basil, pineapple juice, topped with prosecco 11.5

PRETTY IN PINK

bombay gin, fresh strawberries, fresh citrus, mint 14.5

MANGO SHISHITO MARGARITA

house-infused shishito pepper hornitos reposado tequila, mango nectar, fresh citrus 14.5

DIRTY CHARTINI

grey goose or tanqueray 10, olive juice, olives, bleu cheese stuffed olives, cocktail onions 15.5

CHAR'D OLD FASHIONED

high west bourbon, charred brown sugar cube, bitters, brandied cherry, char'd orange peel 15.5

PINEAPPLE BLISS

house-infused pineapple vodka, fresh basil, fresh pineapple, fresh lime, sugar elixir, prosecco 12

CHAR GIN AND TONIC

beefeater gin, elderflower, fresh mint, lime, fever tree tonic 12.5

JUNGLE BOOGIE

banana liqueur, coconut rum, splash of pineapple juice 11.5

PALOMA DEL MAR

casamigos reposado tequilla, fresh grapefruit, agave nectar, fresh lime 14

MOCKTAILS

STRAWBERRY BASIL REFRESHER

House made strawberry basil syrup, lemon juice, soda 8

MOJITO CHILLITO

mint, lime, simple syrup, soda 8

OH MAI

orange juice, pineapple juice, pomegranate syrup 8

STERLING CITRUS

marachino cherry syrup, lime juice, orange juice, goslings ginger beer 8

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

BEER

DRAFT

voodoo ranger juice haze ipa 6.75
kona big wave 6.75
goose island ipa 6.5
blue moon 6.5
michelob ultra 6

BOTTLED

mother's lil helper 6.75
stella artois 6.5
blue moon 6
modelo 6
coors light 5
miller lite 5
bud light 5
michelob ultra 6
michelob ultra zero 5

WINES BY THE GLASS

REDS

2023 ROSE ROCK PINOT NOIR

drouhin, oregon 20 | 78

2022 LOUIS LATOUR BOURGOGNE PINOT NOIR

burgundy, france 16 | 62

2022 MESSANGES ROUGE CABERNET FRANC

loire valley, france 16 | 62

2022 CAYMUS CABERNET SAUVIGNON

napa, california 25 | 90

2022 SILVER PALM CABERNET SAUVIGNON

north coast, california 14 | 54

2020 DOMAINE DE COURON MERLOT

rhone valley, france 11 | 40

2021 CATENA MALBEC

mendoza, argentina 13 | 50

2022 POGGIOTONDO CHIANTI

tuscany, italy 13 | 50

2023 DOMAINE DE COURON COTES DU RHONE ROUGE

rhone valley, france 12 | 44

WHITES

2023 POUILLY FUME SAUVIGNON BLANC

loire valley, france 16 | 62

2023 AUNTSFIELD SAUVIGNON BLANC

marborough, new zealand 15 | 58

2023 HARKEN CHARDONNAY

paso robles, california 13 | 50

2020 AVIA REISLING

stajerska, slovenia 10 | 38

2024 VIETTI MOSCATO D'ASTI

piedmont, italy 12.5 | 45

2022 CANTINA DE PRA PINOT GRIGIO

veneto, italy 13 | 50

2024 LUIGI BAUDANA DRAGON WHITE BLEND

piedmont, italy 13 | 50

Bubbles & Fizz

LAURENT PERRIER LA CUVÉE BRUT

champagne, france 27 | 100

POGGIO COSTA DOC PROSECCO

veneto, italy 11.5 | 38

RUFFINO ROSE

pontassieve, italy 12.5 | 45



RESCUE | ONE



www.charsteakandoyster.com