

CHAR

STEAKHOUSE & OYSTER BAR

STARTERS

STEAMED MUSSELS

prince edward island mussels, fresh tarragon, saffron, beurre blanc, french baguette 19

FRESH CALAMARI

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

BACON WRAPPED DATES

2.95 each

SNAKE RIVER FARMS WAGYU MEATBALLS

sage mushroom sauce and san marzano 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

MARYLAND LUMP CRAB CAKE

bearnaise 24

ESCARGOT

mushrooms, bacon, lemon herb butter, prosciutto, sourdough bowl 15

OYSTERS ON THE HALF SHELL*

ask for today's selection

OYSTERS FRESCA*

half dozen oysters topped with spanish octopus, shrimp, cucumber relish 18

Caviar*

hackleback caviar, toast, onion, creme fraiche, truffle scrambled egg 62

CHARBROILED OYSTERS

five oysters, garlic butter, parmesan, truffle hot sauce 19

CLASSIC SHRIMP COCKTAIL

four shrimp, char cocktail sauce 21

CEVICHE*

spanish octopus, shrimp, sea bass, cucumber relish 14

SALAD & SOUP

FRENCH ONION SOUP

gruyere, 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, bleu cheese, candied bacon, buttermilk dressing, panko croutons 11

CHAR SALAD

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

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, prosciutto, bucatini alfredo 35

BONE IN SHORT RIB

30 oz slow cooked, bordelaise, potato puree 45

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

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

SURF & TURF

8 oz filet, one 14 oz atlantic lobster tail 127

PETITE FILET

two 3 oz filet medallions, bearnaise 35

PRIME CUTS

prime grade, ruth family farms in downing missouri

BONE IN FILET

12 oz *prime grade* 76

TOMAHAWK

45 oz *prime grade* bone in ribeye, 25 days wet aged + 21 days in house dry aged 115

RIBEYE

14 oz *prime grade*, 25 days wet aged + 21 days in house dry aged 75

SIDES

all steaks accompanied by your choice of side

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

FRESH HIGH GRADE AHI TUNA

rare, au poivre, choice of side 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 HALVES

parmesan, citrus dressing 12

ASPARAGUS

bearnaise 9

COLD WATER LOBSTER MAC & CHEESE 24

smoked gouda blend

FRIES 8

aioli, chipotle ketchup

MUSHROOM

sauteed crimini, sage demi 9

MUSHROOM RISOTTO 10

CREAMED SWEET CORN

boursin, truffle honey 14

Arm Candy

BLACK TRUFFLE BUTTER 7

BLEU CRUST 7

THREE SHRIMP SCAMPI 15

12-15 OZ ATLANTIC LOBSTER TAILS 73

ALASKAN KING CRAB LEG 70

OSCAR 15

BONE MARROW 8

Sauces

BORDELAISE 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

PRICKLY PEAR MULE

absolute pear, prickly pear, fresh lime, ginger beer 12

FLIRTINI

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

PRETTY IN PINK

roku gin, fresh strawberries, fresh citrus, mint 14

SHISHITO MARGARITA

house-infused shishito pepper hornitos tequila, agave, fresh citrus 14

DIRTY CHARTINI

grey goose or tanqueray, olive juice, olives, bleu cheese stuffed olives, cocktail onions 15

CHAR'D OLD FASHIONED

high west bourbon, charred brown sugar cube, bitters, brandied cherry, char'd orange peel 15

WHITE COSMOPOLITAN

absolute citrus, orange liqueur, lime, white cranberry in house rosemary infusion 14

JUNGLE BOOGIE

banana liqueur, coconut rum, splash of pineapple juice 11

CHAR GIN AND TONIC

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

BLACK SHEEP MANHATTAN

buffalo trace, vermont maple, sweet vermouth, black walnut bitters 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

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 6.5
kona big wave 6.5
goose island ipa 6
blue moon 6
michelob ultra 5.75

BOTTLED

mother's lil helper 6.5
stella artois 5.5
blue moon 5.5
modelo 5.5
coors light 4.5
miller lite 4.5
bud light 4.5
o'douls non alcoholic 4.5

WINES BY THE GLASS

REDS

2022 BLOOD ROOT PINOT NOIR

california 15 | 58

2021 BLOOD ROOT RED BLEND

california 13 | 50

2022 CAYMUS CABERNET SAUVIGNON

california 25 | 90

2022 DAOU CABERNET SAUVIGNON

california 14 | 54

NV BONANZA BY CAYMUS CABERNET SAUVIGNON

napa 16 | 62

2021 CATENA MALBEC

argentina 13 | 50

2018 WISH MERLOT

california 10 | 38

2022 EVER SEEKING RED WINE

portugal 12 | 44 *springfield native proprietor, Conroy's, McQueary's, Pinheiro's

WHITES

2023 DAOU SAUVIGNON BLANC

california 13 | 50

2023 AUNTSFIELD SAUVIGNON BLANC

new zealand 15 | 58

2023 HARKEN CHARDONNAY

california 12 | 46

2020 AVIA REISLING

slovenia 10 | 38

2023 ELIO PERRONE 'SOURGAL' MOSCATO

italy 12.5 | 40

2021 VALDERBA CHARDONNAY

spain 12 | 46

2022 CANTINA DE PRA PINOT GRIGIO

italy 13 | 50

Bubbles & Fizz

NV CA' FURLAN DOC PROSECCO

italy 11.5 | 38

RUFFINO ROSE

italy 13.5 | 46

RUFFINO BRUT

italy 11.5 | 38



RESCUE ONE



www.charsteakandoyster.com