

the
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charcoal
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room

APPETIZERS

SEARED AHI	11
OYSTERS ON THE HALF SHELL	12
STUFFED PORTABELLA MUSHROOMS	11
CRAB CAKES	12
SHRIMP COCKTAIL	12
BONELESS BABY BACK RIBS	10
BACON WRAPPED BARBEQUE SHRIMP	14

SOUP AND SALADS

MAUI ONION SOUP	6
BLACK BEAN AND CHEDDAR CHEESE SOUP	7
CLASSIC CAESAR SALAD	7
CHARCOAL ROOM CHOPPED SALAD	7
SPINACH SALAD	7
THE WEDGE	7
BEEFSTEAK TOMATO AND MOZZARELLA SALAD	8

STEAK

STEAKHOUSE BURGER	13
NEW YORK STEAK 14 oz	29
BONE-IN NEW YORK STEAK 20 oz	34
BONE-IN RIB-EYE 22 oz	32
PETITE FILET MIGNON 8 oz	28
FILET MIGNON 12 oz	34
THREE PEPPERCORN FILET 12 oz	35
PORTERHOUSE 24 oz	32
VEAL PORTERHOUSE	38

SEAFOOD

SALMON	28
ALASKAN HALIBUT	36
SWORDFISH	32
STEAMED KING CRAB	55
TWIN TRISTAN ISLAND LOBSTER TAILS 12 oz	55
SURF AND TURF 8 oz	79
SURF AND TURF 12 oz	86

POULTRY AND CHOPS

APPLE GLAZED PORK CHOPS	22
“HERB” ROASTED CHICKEN	19
LAMB CHOPS 14 oz	35

SIDES

LOBSTER MAC & CHEESE	14
CHARCOAL ROOM FRIES	6
SAUTEED MUSHROOMS	6
FRENCH GREEN BEANS	6
MASHED POTATOES	6
ASPARAGUS WITH A SIDE OF HOLLANDAISE	6
BAKED POTATO	6
SAUTEED SWEET ONIONS	6
GRILLED TOMATOES	6
SPINACH – SAUTEED, CREAMED OR STEAMED	6
SWEET POTATO	6
CREAMED CORN AU GRATIN	6
POTATOES AU GRATIN	6