

the charcoal room

steakhouse & bar

STARTERS

Searred Yellow Tail Ahi Tuna*	...12
Washington Oysters on the 1/2 Shell*	...12
Tenderloin Stuffed Portabello Mushrooms	...12
Pan Seared Lump Crab Cakes	...14
Chilled Jumbo Shrimp Cocktail	...12
BBQ Boneless Baby Back Ribs	...10
Bacon Wrapped Barbeque Shrimp	...14
Boursin Cheese Spinach & Artichoke Dip	...7
Jumbo Lump Crab Cocktail	...14

SOUPS & SALADS

Onion Soup & Three Cheese Gratinée	...7
Black Bean & Cheddar Cheese Soup	...7
Lobster Corn Chowder	...9
Classic Caesar Salad*	...8
Spinach Salad, Goat Cheese Truffle	...8
Baby Iceberg Wedge Salad	...8
Steakhouse Chopped Salad	...8
Beefsteak Tomato & Mozzarella Salad	...9

Seafood Platter on Ice - Lobster, Alaskan King Crab, Oysters and Shrimp* ...19

SPECIALTY BEEF

New York Steak*	...29
Petite Filet Mignon*	...28
Filet Mignon*	...34
Australian Wagyu Burger*	...19

ON THE BONE

Bone-In New York*	...34
Porterhouse*	...33
Pan Seared Bone-In Ribeye*	...39
Chairman's Reserve Pork T-Bone*	...22
Jidori Organic Whole Roasted Chicken	...19
Colorado Rosen Lamb Chops*	...38

FRESH SEAFOOD

Atlantic Salmon*	...28
Alaskan Halibut*	...32
Shrimp Scampi served over Angel Hair	...25
Alaskan Red King Crab Legs 24 oz.	...55
Australian Lobster Tail 11 oz.	...55
Surf and Turf*	...79
Mahi Mahi	...27
Swordfish	...32

Complement Your Steak

Hollandaise* / Béarnaise* / Peppercorn /
Garlic-Cilantro Steak Sauce /
Madeira & Whole Grain Mustard Demi-Glace

ALL COOKED OVER OUR 800 DEGREE MESQUITE CHARCOAL BROILER

ADDITIONAL ENTREE ADD ON'S

Add on Australian Lobster Tail 6 oz.	...20	Shrimp Scampi Style	...12
Add on Alaskan King Crab Legs 1/2 lb.	...20	Gorgonzola Crust	...6
		Supreme Oscar Style*	...12

SIDES ...7

Spinach-Sauteed, Creamed, Steamed	Sauteed Mushroom Medley	French Green Beans
Creamed Fresh Corn Au Gratin	Asparagus-Sauteed, Steamed or Grilled	Charcoal Room Fries
Yukon Gold Mashed Potatoes	Colossal Idaho Baked Potato	Sauteed Sweet Onions
Grilled Tomatoes, Spinach and Cheese	Baked Cinnamon Butter Sweet Potato	Potatoes Au Gratin
Broccolini-Sauteed or Steamed	Mac and Sharp Cheddar Cheese	Sweet Potato Fries
	Lobster Mac & Smoked Gouda Cheese ...14	

SEASONAL SPECIALTIES

STARTERS

Truffled Potato Bacon Soup	...8
Panzanella Salad - sherry vinaigrette, diced tomato, red onion, zucchini, marinated artichoke, shaved Parmesan	...8

SIDES

Roasted Fingerling Potato	...7
Sautéed Brussels Sprouts and Bacon	...7

ENTREES

Charcoal Duck Duo - with confit duck leg	...24
Nantucket "Day Boat" Sea Scallops* - mustard olive sauce	...33
Stuffed Pork Chop* - demi apple reduction, fig, chestnut, garlic, boursin, sage	...25

JOHANNES BERNAU, CHEF

*Thoroughly cooking food of animal origin such as beef, fish, lamb, milk, poultry or shellstock reduces the risk of food borne illness.

An 18% gratuity will be added for parties of 8 or more.