



STARTERS

SHRIMP COCKTAIL	10.95
LARGE SHRIMP POACHED AND CHILLED, SERVED WITH OUR LIVELY HOMEMADE COCKTAIL SAUCE.	
BUFFALO WINGS	10.75
A POUND AND A HALF OF CRISPY CHICKEN WINGS COATED WITH OUR ZESTY BUFFALO SAUCE. SERVED WITH CELERY AND BLEU CHEESE DRESSING.	
CRAB AND ARTICHOKE DIP	9.95
SNOW CRAB MEAT AND TENDER ARTICHOKE HEARTS, BAKED IN OUR GARLIC-PARMESAN SAUCE. SERVED WITH CRISP PITA CHIPS.	
CALAMARI FRITTI	9.50
FRIED UNTIL LIGHTLY CRISP. SERVED WITH TARTAR AND COCKTAIL SAUCES.	
TRADITIONAL SAMPLER	12.25
OUR TOP SELLER FOR A VARIETY OF REASONS. CHEDDAR-BACON POTATO SKINS, CRUNCHY CHICKEN TENDERS, FRIED ZUCCHINI AND BUFFALO WINGS SERVED WITH A VARIETY OF DIPPING SAUCES.	
SEAFOOD SAMPLER	13.50
FEATURING A SELECTION OF SEAFOOD DELIGHTS: CRISPY CALAMARI FRITTI, BAKED CRAB AND ARTICHOKE DIP, SEAFOOD-STUFFED MUSHROOMS, AND SAM ADAMS BEER BATTER SHRIMP. SERVED WITH CRUNCHY PITA CHIPS, TARTAR SAUCE AND COCKTAIL SAUCE.	
SURF & TURF BUFFALO STYLE	11.75
PLUMP ROCK SHRIMP AND TASTY BONELESS CHICKEN STRIPS ARE QUICKLY FRIED 'TIL GOLDEN, THEN COATED WITH OUR ZESTY BUFFALO SAUCE. SERVED WITH CARROTS, CELERY AND BLEU CHEESE DRESSING.	
SHRIMP QUESADILLAS	9.95
FILLED WITH TASTY GRILLED SHRIMP, TOMATOES, JACK AND CHEDDAR CHEESES, ONIONS, AND OUR SPICY-SWEET BARBECUE SAUCE.	
FIRECRACKER CHICKEN STRIPS	9.50
SESAME-BREADED STRIPS OF CHICKEN BREAST FRIED GOLDEN THEN SAUTÉED IN A LIVELY SZECHWAN SAUCE. SERVED WITH OUR DILL DRESSING.	
BRUSCHETTA	8.75
SOURDOUGH BREAD SLICES ARE BAKED WITH BASIL OLIVE OIL THEN SPREAD WITH A TASTY MIXTURE OF CHOPPED ROMA TOMATOES, FRESH BASIL, AND GARLIC. GARNISHED WITH BLEU CHEESE CRUMBLES AND KALAMATA OLIVES.	
FRENCH ONION SOUP	4.95
CARAMELIZED ONIONS AND SHERRY WINE IN A THICK LUSCIOUS BROTH, TOPPED WITH A CRUST OF MELTED SWISS AND PARMESAN CHEESES.	
BLACKENED CHICKEN CHINESE NACHOS	9.75
CRISP WONTONS TOPPED WITH BLACKENED CHICKEN BREAST, CHEDDAR CHEESE, OLIVES, TOMATOES, AND GREEN ONIONS. SERVED WITH OUR GINGER MAYONNAISE.	
“WORLD FAMOUS” SEAFOOD-STUFFED MUSHROOMS	10.50
BAY SHRIMP, FRESH SCALLOPS AND REAL CRAB MEAT MIXED WITH CREAM CHEESE, HERBS, AND SEASONINGS, STUFFED INTO LARGE MUSHROOM CAPS, TOPPED WITH BUTTER AND PARMESAN CHEESE THEN OVEN-ROASTED TO PERFECTION.	
CAJUN CHICKEN STRIPS	9.50
TENDER CHICKEN BREAST HAND-DIPPED IN OUR BUTTERMILK BATTER THEN FRIED CRISP AND TOSSED WITH CAJUN SEASONINGS.	

FLAME-BROILED STEAKS

ALL OUR STEAKS START AS USDA CHOICE MIDWESTERN CORN-FED BEEF, THEN THEY'RE AGED 28 DAYS FOR FULL FLAVOR, SEARED AT HIGH TEMPERATURES ON OUR CUSTOM BROILER, AND ENHANCED WITH OUR CHEF'S MESQUITE BLEND OF ELEVEN HERBS AND SPICES.

ALL ENTRÉES ARE SERVED WITH YOUR CHOICE OF A CAESAR SALAD, HOUSE SALAD OR ONE OF OUR CHEF'S SOUPS.

THE BASEBALL	25.25
NAMED FOR ITS THICK ROUND CUT, THIS UNIQUELY CALIFORNIAN TOP SIRLOIN IS A HOME RUN.	
RIB EYE	28.75
GUILLOTINE STEAK	25.25
THINLY SLICED TOP SIRLOIN PLACED ON A BED OF CRISPY ONION STRAWS AND RIBBONED WITH RICH BÉARNAISE SAUCE.	
FILET MIGNON, BACON-WRAPPED	28.75
GRILLED FILET WITH MUSHROOMS	27.95
CRISPY SOURDOUGH CROUTONS ARE SPREAD WITH CHOPPED MUSHROOMS, GREEN ONIONS, GARLIC AND HERBS IN CREAM CHEESE, THEN OVEN ROASTED TO A GOLDEN BROWN. WE THEN PLACE A TENDER FILET MIGNON ON TOP AND SMOTHER IT WITH SAUTÉED MUSHROOMS, GREEN ONIONS AND BEEF AU JUS.	
THE STEAK	28.50
A 14-OUNCE INCREDIBLY FLATIRON STEAK IS BROILED TO PERFECTION THEN PLACED ATOP A SOURDOUGH SLICE WHICH HAS BEEN SPREAD WITH A SAVORY MIXTURE OF CHEDDAR AND PARMESAN CHEESES, BEER, AND SEASONINGS, THEN BAKED UNTIL GOLDEN BROWN. ACCOMPANIED BY CRISPY THIN FRIED ONIONS AND YOUR CHOICE OF POTATO.	
T-BONE	29.25
NEW YORK STRIP SIRLOIN	29.50
CHARLEY'S TOP SIRLOIN	23.50
A MINOR LEAGUE VERSION OF THE BASEBALL.	
JACK DANIEL'S PEPPERED STEAK	24.75
COATED WITH CRACKED PEPPER AND SERVED ATOP A POOL OF JACK DANIEL'S BROWN SAUCE.	

PRIME RIB

MIDWESTERN CORN-FED PRIME RIB AGED A FULL 28 DAYS FOR TASTE AND TENDERNESS, HAND RUBBED IN OUR ORIGINAL HERB AND SPICE BLEND, QUICKLY SEARED TO SEAL IN THE JUICES, THEN PATIENTLY ROASTED IN OUR SLOW-COOK OVEN AND SERVED WITH A HEARTY AU JUS MADE WITH RED WINE AND FRESH CARAMELIZED VEGETABLES. GOT YOU INTERESTED?

PETITE CUT 8 OUNCES	23.50
TRADITIONAL CUT 10 OUNCES	25.75
CHARLEY'S CUT 14 OUNCES	28.50



FRESH FISH

- SUN-DRIED TOMATO CRUSTED SALMON** **22.25**
FRESH SALMON BAKED WITH SUN-DRIED TOMATO PESTO AND SPRINKLED WITH A SPICY CRUMB MIXTURE.
- FRESH CHARBROILED SWORDFISH** **24.75**
- FRESH BROILED SALMON** **22.25**
- FRESH SOLE DEL REY** **20.75**
FRESH SOLE FILLETS ARE STUFFED WITH BAY SHRIMP AND OUR ARTICHOKE DIP, BAKED TO PERFECTION, AND PRESENTED ON A POOL OF BÉARNAISE SAUCE.
- FRESH RED SNAPPER MONTEREY** **19.75**
TOPPED WITH PLUMP SHRIMP, CHOPPED TOMATO, GREEN ONIONS SAUTÉED WITH GARLIC, AND A SPLASH OF VERMOUTH.

FAVORITES

- PORK T-BONE WITH PEPPERCORN SAUCE** **19.75**
A GENEROUS 12-OZ. CUT OF "THE OTHER WHITE MEAT", LIGHTLY SEARED ON THE GRILL THEN BAKED UNTIL TENDER. IT'S GARNISHED WITH CRISPY ONION STRAWS AND SERVED ATOP OUR RICH AND SAVORY PEPPERCORN SAUCE AND ACCOMPANIED BY GARLIC-PARMESAN MASHED POTATOES.
- LEMON HERB CHICKEN** **18.25**
A TENDER CHICKEN BREAST MARINATED IN OUR GARLIC-LEMON HERB SAUCE IS LAYERED WITH FRESH BROCCOLI AND HOLLANDAISE SAUCE.
- CRAB AND SHRIMP COBB SALAD** **16.25**
CANADIAN CRAB MEAT, LARGE SHRIMP, ARTICHOKE HEARTS, TOMATOES, MUSHROOMS, AVOCADO, AND CHEDDAR CHEESE ON A BED OF SHREDDED LETTUCE.
- PARMESAN CHICKEN** **17.95**
A BONELESS CHICKEN BREAST IS COVERED WITH CRUNCHY PARMESAN CRUMBS, THEN GRILLED. SERVED OVER FETTUCCINE TOSSED IN A VELVETY CREAM SAUCE.
- SEAFOOD FETTUCCINE** **19.95**
PLUMP SHRIMP, FRESH BAY SCALLOPS AND CANADIAN SNOW CRAB SAUTÉED WITH A RICH CREAM SAUCE OR A LIGHT ROMA TOMATO SAUCE, SERVED ON FRESHLY COOKED FETTUCCINE NOODLES.
- GARLIC SHRIMP SCAMPI** **21.50**
OVEN ROASTED IN A SAVORY HERB-SPICED GARLIC BUTTER, AND SERVED ALONGSIDE OUR CONFETTI RICE PILAF.
- SAM ADAMS BEER BATTERED SHRIMP** **21.25**
- CRISPY CARIBBEAN CRUNCH SHRIMP** **21.50**
TENDER SHRIMP COATED IN BANANA-COCONUT FLOUR AND FRIED CRISP. SERVED WITH OUR SPICY-FRUITY ORANGE DIPPING SAUCE.

WITH ANY ENTRÉE

- GARLIC SHRIMP SCAMPI** **8.75**
- CARIBBEAN CRUNCH OR BEER BATTERED SHRIMP** **8.75**
- NORTH ATLANTIC PETITE LOBSTER TAIL** **12.95**
- GARLIC/MUSHROOM OR "SMOTHERED" TOPPING** **3.95**

EARLY DINING ENTRÉES

EVERY NIGHT, WE OFFER OUR EARLY DINING ENTRÉES.
RECEIVE \$5.00 OFF THE LISTED PRICE OF THE FOLLOWING
REGULAR MENU ITEMS ANYTIME BEFORE 6:30 P.M.
NOT VALID ON HOLIDAYS AND MAY NOT BE COMBINED WITH ANY OTHER DISCOUNT.

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| THE BASEBALL | GARLIC SHRIMP SCAMPI |
| GUILLOTINE STEAK | PRIME RIB |
| SEAFOOD FETTUCCINE | BROILED SALMON |
| SUN-DRIED TOMATO CRUSTED SALMON | |



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