

CHARLIE BROWN'S SMALL PLATE APPETIZERS

FRESH GRILL

New

Asian Calamari

Crisp calamari rings drizzled with a sweet and spicy Asian glaze. Served with dollops of wasabi sauce. \$10.49



New

TEMPURA SHRIMP

Four jumbo shrimp tempura battered to order and served on a bed of warm garlic slaw with an orange ginger dipping sauce. \$7.99



New Four Cheese Arancini

Three risotto balls with Provolone, pecorino, grana padano and Parmesan cheeses. Rolled in Italian breadcrumbs and fried. Served over a beef and pork bolognese. \$7.99



New Duck Meatballs

Duck meatballs from Maple Leaf Farms tossed in a sweet and tangy Asian glaze. Served with warm flour tortillas. \$6.99

Mussels Marinara

One pound of mussels sautéed in marinara sauce and served with garlic bread. \$8.99



GRASS-FED STEAKS

Never, ever raised with antibiotics or added hormones.
Our premium Prime Black Angus beef is 100% grass-fed.



Surf & Turf*

Our hand-cut 8 oz. Prime Black Angus ribeye paired with garlic shrimp scampi and your choice of one side. \$26.99



New London Broil*

An 8 oz. Prime Black Angus London broil topped with red wine demi glace and sautéed mushrooms. Served with garlic mashed potatoes and frizzled onions. \$22.99



New Horseradish Crusted Filet Mignon*

A 9 oz. Prime Black Angus filet mignon perfectly seasoned and topped with horseradish cheese. Served with frizzled onions and garlic shoe string fries. \$29.99

Gorgonzola Ribeye*

A hand-cut 14 oz. Prime Black Angus ribeye topped with Gorgonzola compound butter. Served with garlic string fries and frizzled onions. \$28.99



Lamb Kabobs

Two grilled grass-fed lamb kabobs topped with a Mediterranean salad. Served with lemon potatoes wedges, naan bread and Tzatziki sauce. \$22.99



SUMMER CREATIONS

Steak & Shrimp Skewers

Sesame garlic marinated steak skewers paired with a grilled shrimp skewer. Served with seasoned rice and frizzled onions. \$22.99



New Chicken Madeira

Pan-seared chicken breasts topped with sautéed spinach, Madeira mushroom sauce and melted fresh mozzarella. Served over homemade garlic mashed potatoes. \$18.99



New Lobster Cakes

Two pan-seared lobster cakes topped with garlic butter. Served on a bed of sautéed spinach with a side of seasoned rice. \$24.99



New Seafood Tagliatelle

Tagliatelle pasta, mussels and shrimp tossed in a lemon garlic sauce. Served with garlic bread. \$21.99



New Pan-Seared Asian Salmon

Pan-seared salmon brushed with an orange ginger glaze. Served over a bed of vegetables and a side of seasoned rice. \$19.99



All entrées include our Unlimited Farmer's Market Salad Bar or Soup of the Day.

\$6 Sangria

Made with fresh fruit, Beso del Sol sangria and Three Olives Flavored Vodkas.
Glass \$6 / Pitcher \$18



*All items in this category or items marked with an asterisk may be cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. If you have a food allergy, please speak to the manager, chef or your server.

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