STARTERS

CHARLIE BROWN’S SAMPLER PLATTER Chicken tenders, mini quesadillas, buffalo wings and fried mozzarella. 18.99

BUFFALO SHRIMP Succulent shrimp sautéed in buffalo garlic sauce. Served with garlic bread for dipping. 13.99

PIEROGI Potato and cheese pierogi sautéed with onions and bacon. Served with sour cream. 8.99

FIRECRACKER SHRIMP Crisp popcorn shrimp tossed in our creamy chipotle pepper sauce. 13.99

FAJITA QUESADILLA Grilled chicken, sautéed peppers & onions, cheddar Jack cheese and jalapeno cream cheese in a flour tortilla. 15.99

LOADED TOTS Crisp tater tots smothered in gravy and cheddar and Monterey Jack cheeses. 6.99

POUND OF WINGS Choice of sauce: Classic, BBQ, or sweet & spicy Asian chili. Served with Bleu cheese and Bleu cheese dressing topped with Buffalo chicken tenders. 14.99

WISCONSIN CHEESE CURDS A pound of mussels sautéed in marinara sauce and served with garlic bread. 13.99

TEMPURA SHRIMP Five jumbo shrimp tempura battered to order and served on a bed of warm garlic slaw with an orange ginger dipping sauce. 13.99

BUFFALO CHICKEN SALAD Crisp lettuce blend, sliced cherry tomatoes, crumbled Bleu cheese and Bleu cheese dressing topped with Buffalo chicken tenders. 14.99

POUND OF WINGS Choice of sauce: Classic, BBQ, or sweet & spicy Asian chili. Served with Bleu cheese and Bleu cheese dressing topped with Buffalo chicken tenders. 14.99

SALADS

FARMER’S MARKET SALAD BAR Our Farmer’s Market Salad Bar™ with choices of fresh vegetables, deli meats, cheeses, homemade specialty salads, fresh baked breads and premium dressings. 16.99

CHARLIE’S SIGNATURE SALAD Crisp lettuce blend, chicken tender, tomatoes, red onion, crumbled Bleu cheese, honey lime dressing and frizzled onions. Served with garlic bread. 16.99

CHARLIE’S STEAK SALAD* Crisp romaine lettuce, sliced sirloin steak, red onion, cherry tomatoes and frizzled onions served with creamy garlic aioli dressing and garlic bread. 17.99

CHICKEN CAESAR Crisp romaine lettuce, grilled chicken, Parmesan cheese, creamy Caesar dressing and seasoned croutons. Served with garlic bread. 14.99

STEAKHOUSE WEDGE* Crisp iceberg wedge topped with sliced skirt steak, balsamic glaze, chopped bacon, tomatoes, Blue cheese bushes and red onion. Served with garlic bread. 17.99

QUESADILLA SALAD Crisp romaine lettuce tossed with jalapeno ranch dressing and topped with a cheese quesadilla, grilled shrimp, pico de gallo, fresh diced avocado and tortilla strips. 16.99

SOUPS

SOUP OF THE DAY Made from scratch daily. Ask your server for today’s selection. $4.99

FRENCH ONION SOUP Made fresh daily! $7.99

HOMEMADE CHILI Homemade chili topped with red onion, cheddar and Jack cheeses and sour cream. Served with tricolor tortilla chips for dipping. $7.99

FRESH GRILL STEAKS*

Generously seasoned with our special blend steak seasoning. Includes choice of our Farmer’s Market Salad Bar or Soup of the Day, frizzled onions and one side.

7 OZ FILET MIGNON Our signature, juicy and flavorful hand-cut filet mignon. 27.99

CLASSIC NY STRIP Our hand-cut NY strip steak, the most premium cut of the strip loin. 8 oz. 25.99, 12 oz. 28.99

FRENCH ONION SIRLOIN Our 10 oz. hand-cut top sirloin grilled to order and topped with Swiss cheese, Gruyere cheese, and sautéed onions. 28.99

GRILLED RIBEYE A fresh cut, hand-trimmed ribeye grilled to perfection. 10 oz. 25.99 | 14 oz. 29.99

STEAKHOUSE SIRLOIN Our signature, hand-cut top sirloin is seared to lock in the juices. 8 oz. 21.99, 10 oz. 24.99

RIBEYE GORGONZOLA A 14 oz. hand-cut ribeye grilled to perfection and topped with Gorgonzola butter. 31.99

PRIME RIB*

Hand-carved to order, our prime rib is slow roasted daily with our special dry rub. Includes your choice of our Farmer’s Market Salad Bar or Soup of the Day and one side.

DUCHESS CUT 8 oz. 26.99

QUEEN CUT 10 oz. 28.99

KING CUT 12 oz. 29.99

CHARLIE CUT 14 oz. 31.99

PRIME RIB & STEAK ADDITIONS

Golden Fried Shrimp 9.99

Grilled Shrimp Skewer 9.99

Coconut Shrimp 9.99

TOPPERS & FINISHES Add 1.75

Gorgonzola Butter
Sauteed Mushrooms
Sauteed Onions
Mesquite Crusted Horseradish Crust

SHIITAKE BEEF TIPS Hand-cut beef tips sautéed with shiitake mushrooms and caramelized onions in red wine demi glace. Served with garlic mashed potatoes and frizzled onions. 21.99

SKIRT STEAK Grilled, sliced skirt steak topped with housemade chimichurri sauce. Served with homestyle potatoes and frizzled onions. 27.99

GARLIC CRUSTED BISTRO STEAK Sliced bistro steak topped with roasted garlic aioli and a Parmesan crust. Served with lyonnaise potatoes and garlic green beans. 25.99

STEAK & SHRIMP SKEWERS Grilled steak skewers paired with a grilled shrimp skewer served over seasoned rice with a side of frizzled onions. 23.99
FROM THE SEA
Includes your choice of our Farmer’s Market Salad Bar or Soup of the Day.

ATLANTIC SALMON Broiled, hand-cut Atlantic Salmon. Choose your style:
- Lightly seasoned and topped with dill butter. Served with your choice of one side and garlic green beans. 24.99
- Served over fresh tomato and asparagus salad. 25.99

CLASSIC DILL SALMON Lightly seasoned and topped with dill butter. Served with your choice of one side and garlic green beans. 24.99

GARDEN SALMON Lightly seasoned. Served over fresh sautéed spinach and topped with fresh tomato and asparagus salad. Served with seasoned rice. 25.99

BALSAMIC SALMON Drizzled with balsamic glaze and served on a bed of seasoned rice. 24.99

MANGO SALMON Southwest seasoned and topped with mango salsa and served with your choice of one side. 24.99

ASIAN SALMON Brushed with an orange glaze. Served over a bed of vegetables and a side of seasoned rice. 24.99

CHICKEN
Includes your choice of our Farmer’s Market Salad Bar or Soup of the Day.

PARMESAN CRUSTED CHICKEN Boneless chicken breasts pan-crusted with Parmesan cheese and oregano. Served with seasoned rice and garlic green beans. 22.49

GARDEN TOMATO CHICKEN Herb grilled chicken served over fresh sautéed spinach and topped with fresh tomato and asparagus salad. Served with seasoned rice. 22.49

CHICKEN MADEIRA Pan-seared chicken breasts topped with sautéed spinach, Madeira mushroom sauce and melted fresh mozzarella. Served over homemade garlic mashed potatoes. 22.49

CHICKEN FRANCAISE Chicken breasts sautéed in a lemon butter and white wine sauce. Served with rice and garlic green beans. 22.49

CHICKEN ALFREDO Our Parmesan Crusted Chicken served over spaghetti, summer vegetables and cherry tomatoes tossed in Alfredo sauce. Served with garlic bread. 22.99

RIBS & MORE
Includes your choice of our Farmer’s Market Salad Bar or Soup of the Day.

SHORT RIB Boneless beef short rib brushed with red wine demi glace. Served with garlic mashed potatoes and frizzled onions. 26.99

CHOPPED STEAK* A 14 oz. USDA Choice chopped steak topped with roasted mushrooms and red wine demi glace. Served with garlic mashed potatoes and frizzled onions. 21.99


MRS. BROWN’S MEATLOAF Our USDA Choice ground beef special recipe meatloaf topped with bacon and served over garlic mashed potatoes with frizzled onions. 21.99

BURGERS, SANDWICHES, ETC.
Add a small Caesar salad for $5.99 or our Farmer’s Market Salad Bar for $9.49.

CLASSIC STEAK BURGER* A grilled, special blend USDA Choice smoked burger with lettuce, tomato, onion, and pickle chips. Served with seasoned fries and coleslaw. 13.99 Add cheese for $1

Sub your steak burger for a California Veggie Burger or Turkey Burger.

Additional Toppings: Sautéed mushrooms, crisp bacon, sautéed onions, guacamole or chili.

PHILLY CHEESESTEAK Grilled, thinly sliced ribeye steak, peppers and onions served on a hero roll with American cheese. Served with seasoned fries. 14.99

PRIME RIB FRENCH DIP Thinnly shaved slow-roasted prime rib served on a toasted hero roll with au jus. Served with seasoned fries. 18.99

CHUCK’S CLASSIC REUBEN Slow-roasted corned beef on rye bread with sauerkraut and Russian dressing. Topped with Swiss and Gruyère cheeses. Served with seasoned fries. 15.99

CRAB STUFFED FLAUNDER Jumbo lump crab stuffed flounder baked in our creamy Parmesan sauce and topped with crisp Parmesan bread crumbs. Served with your choice of one side and garlic green beans. 24.99

SHRIMP SCAMPI Shrimp baked in garlic butter sauce with a Parmesan crust. Served with garlic bread and choice of rice or spaghetti. 24.99

GOLDEN FRIED SHRIMP Crisp Nantucket fried shrimp served with cocktail sauce and your choice of one side. 22.99

FISH N’ CHIPS Crisp battered hand-cut cod fillets with seasoned fries and coleslaw. Served with tartar sauce. 22.99

COCONUT SHRIMP Crisp fried coconut shrimp served with orange horseradish marmalade for dipping and your choice of one side. 22.99

COD POMODORO Baked cod topped with tomato basil salsa and lemon butter sauce. Served with your choice of one side. 22.99

BALSAMIC CHICKEN Grilled boneless chicken breasts topped with sliced tomato and fresh mozzarella. Drizzled with balsamic glaze and served with fresh steamed broccoli. 22.49

HALF ROASTED CHICKEN A half bone-in chicken roasted with garlic and herbs. Served with garlic mashed potatoes and garlic green beans. 25.99

CHICKEN MARSALA Sautéed chicken breasts served over garlic mashed potatoes and topped with Marsala sauce with mushrooms and onions. 22.49

SWEET & SOUR CHICKEN Pan-seared chicken breasts brushed with a sweet and spicy Asian sauce served over seasoned rice and a vegetable medley. 22.49

SIDES
BAKED POTATO 3.99
SEASONED RICE 3.99
SEASONED FRIES 3.99
SWEET POTATO FRIES 3.99
GARLIC MASHED POTATOES 3.99
FRESH STEAMED BROCCOLI 3.99
POTATO CHIPS 3.99
GARLIC GREEN BEANS 3.99

MORE SIDES
Upgrade to a Premium Side for only $1
LOADED BAKED POTATO 4.99
LOADED MASHED POTATOES 4.99
ONION RINGS 4.99
SAUTEED SPINACH 4.99
TATER TOTS 4.99

*All items in this category or items marked with an asterisk may be cooked to order. Consuming raw or under-cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.