



## THANKSGIVING MENU

**APPETIZERS: CALAMARI \$13 | ESCARGOT \$15 | CAPRESE SALAD \$10**

<b>TRADITIONAL TURKEY</b> Served with Stuffing and Cranberry Sauce	<b>ADULTS \$25</b> <b>KIDS \$15</b>	<b>GROUPEr</b> Blackened or Grilled	<b>\$33</b>
<b>PRIME RIB</b> Served with Horseradish Crème and Au Jus	<b>9 OZ. \$29</b> <b>14 OZ. \$36</b>	<b>HERB FLOUNDER</b> Served with a Beurre Blanc	<b>\$25</b>
<b>NEW YORK SIRLOIN STRIP</b> Lean and Full of Rich Flavor	<b>8 OZ. \$29</b> <b>12 OZ. \$33</b>	<b>SHELLFISH TRIO</b> 6oz. Lobster Tail, Blackened Shrimp, and King Crab	<b>\$50</b>
<b>FILET MIGNON</b> Most Tender and Leanest Cut of Beef	<b>6 OZ. \$37</b> <b>9 OZ. \$40</b>	<b>CHILEAN SEA BASS</b> Pan-Seared with Mango Beurre Blanc	<b>\$41</b>
<b>LOBSTER TAIL</b> Broiled with Lemon and Basted with Butter	<b>1 TAIL \$32</b> <b>2 TAILS \$42</b>	<b>SEA SCALLOPS</b> Pan-Seared for a Caramelized Crust	<b>\$30</b>
<b>COCONUT SHRIMP</b> Served with Sweet Chili Remoulade	<b>\$25</b>	<b>SEAFOOD PASTA</b> Sea Scallops, Shrimp, and White Fish Tossed in a Tomato Basil Sauce	<b>\$26</b>
<b>KING CRAB</b> Steamed and Served with Lemon and Drawn Butter	<b>1/2 LB. \$37</b> <b>1 LB. \$47</b>	<b>ENTREE ADD-ONS:</b> 6 oz. Lobster Tail 1/2 lb. King Crab	<b>\$16</b> <b>\$18</b>

**All entrées include Charley's Unlimited Salad Bowl and Choice of one (1) side: Baked Potato, Sweet Potato, Mashed Potatoes, French Fries, or Wild Rice**

