

Charlie's Lunch Menu



Appetizers

Soup du jour \$5.00

Pate Maison \$7.5

Fruit & Cheese \$7.5

Salads and Sandwiches

Cobb Salad Turkey, crispy bacon, avocado, cheese, tomatoes, egg, and Essie's sweet tomato vinaigrette. "Original Large" \$15 Petite \$11

K-Paul's Louisianne Salmon Salad* Mixed greens, tomatoes, and cucumber topped with Blackened Salmon, and Herb vinaigrette. \$14

Curried Shrimp Salad Hand peeled shrimp tossed in a sour cream curry dressing served with avocado & mango chutney. \$12

Charlie's Chicken Salad Chunks of white chicken, dried cranberries, apples, Celery, & pecans. Served on a bed of greens \$11

Served on a whole wheat baguette with fresh fruit & pasta salad \$12

Orange-Ginger Chicken Salad Chunks of white chicken marinated in Orange juice, ginger, & honey served on a bed of greens with bell peppers, toasted almonds, & a drizzle of balsamic reduction. \$11

Chevre Salad Mixed baby greens with goat cheese, cranberries, praline pecans, & French Vinaigrette. \$9 Add a breast of duck \$15

Charlie's Bistro Burger* Filet Mignon Burger grilled and served on a ciabatta roll with Boursin cheese spread & greens. Served with fresh fruit & pasta salad \$14

Smoked Salmon Sandwich Maine Smoked Salmon, melted swiss cheese, & a horseradish herb spread with greens on a ciabatta roll. Served with fresh fruit & pasta \$12

Split charge \$5.00, 20% gratuity may be charged to parties of 8 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

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Les Entrees

Chicken Crepes Two crepes stuffed with

chicken, mushrooms, spinach, Béchamel, & topped with Swiss cheese. Served with a house salad \$13

Flounder Sautéed Meuniere Classic French preparation: Lightly floured and sautéed in white wine, butter, and lemon. Served with a salad, potatoes au gratin, & fresh vegetables \$16

Breast of Duck* Seared and sliced breast of duck with Raspberry demi-glace. Served with a salad, potatoes au gratin, & fresh vegetables \$16

Fish Cakes Two fried gallettes of fish with Remoulade sauce. Served with a salad, potatoes au gratin, & fresh vegetables \$14

Served on a bed of mixed greens with tomatoes, eggs, & cucumber \$12

Tarte du Jour Just like a quiche...it's Charlie's daily creation. Served with fresh fruit & pasta salad \$10

Chef's Pasta Entrée Served with a salad \$11

Les Desserts

Crème Caramel, Sailor's Trifle \$6

Special Dessert \$7

Les Boissons

Iced Tea, Soda, and Lemonade \$2.5

Perrier \$4.5, San Pellegrino (1L) \$8, & Agua Panna (1L) \$8

Coffee & Hot Tea \$2.75

Cappuccino \$5, Espresso \$4, & Latte \$5.5

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