

Charlie's Lunch Menu



Appetizers

Soup du jour \$5.50

Pate Maison \$8.00

Fruit & Cheese \$8.00

Salads and Sandwiches

Cobb Salad *Turkey, crispy bacon, avocado, cheese, tomatoes, egg, and Essie's sweet tomato vinaigrette. "Original Large" \$16 Petite \$12*

K-Paul's Louisianne Salmon Salad *Mixed greens, tomatoes, and cucumber topped with Blackened Salmon, and Herb vinaigrette. \$16**

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. \$10 Add a breast of duck \$18**

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 \$15**

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.

Please Refrain from cell phone use in the dining room.

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

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, scalloped potatoes, & fresh vegetables \$18

Breast of Duck Seared and sliced breast of duck with Raspberry demi. Served with a salad, scalloped potatoes, & fresh vegetables \$20*

Wild Mushroom Ravioli topped with Wild Mushroom cream sauce. Served with a house salad. \$12

Beef Stew made in the Bourguignonne fashion. Served over pasta with a house salad. \$12

Fish Cakes Two fried gallettes of fish with Remoulade sauce. Served with a salad, scalloped potatoes, & fresh vegetables \$15

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

Quiche du Jour Served with fresh fruit & pasta salad \$11

Les Desserts

Crème Caramel, Sailor's Trifle \$7.00

Special Dessert \$8.00

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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