

PAPA CHARLIE'S RESTAURANT MENU

APPETIZERS

CRAB STUFFED SHRIMP ... \$14

Shrimp stuffed with lump crab, roasted red pepper, and scallion served with a white wine and garlic butter sauce.

DUCK WINGS ... \$13

Deep fried and covered in a spicy plum sauce, sesame seed, kimchi, and served with a gorgonzola dip.

QUESADILLA ... \$9

Applewood smoked bacon, pineapple, jalapenos, and cream cheese in a flour tortilla with a mango aioli accent.

HUMMUS AND PITA ... \$12

Cucumbers, carrot chips, plum tomatoes, and veg du jour with hummus and pita bread.

SOUPS & SALADS

* Add chicken (\$5) or shrimp (\$8) to any salad or soup *

SOUP DU JOUR ... CUP/BOWL \$5/\$7

Freshly prepared, ask your server for today's selection.

SANTA FE CHICKEN SALAD ... \$15

Chopped romaine, chilled smoked chicken, black beans, rice, roasted red peppers, onion, corn, and cilantro with a chipotle dressing.

* *Substitutions or adjustments not available* *

HOUSE SALAD ... \$7

Mixed greens, tomato, cucumber, red onion, shredded cheese, and croutons.

NORTHWOODS SALAD ... \$8/\$11

Baby lettuces, fresh strawberry, candied nuts, gorgonzola cheese, and crispy bacon with a blueberry pomegranate vinaigrette.

TRADITIONAL CAESAR ... \$7/\$10

Romaine, garlic croutons, creamy caesar dressing, and shaved parmesan.

* Dressing Selections: Ranch, Chipotle Ranch, French, Bleu Cheese, Oil and Vinegar, Blueberry Pomegranate Vinaigrette *

ENTRÉES | AVAILABLE 5PM - 9PM DAILY

Served with chef's fresh vegetable of the day.

GRILLED SIRLOIN STEAK ... \$24

Eight-ounce sirloin cut topped with a black pepper Espagnole sauce and gorgonzola cheese crumbles served with homestyle mashed potatoes.

GRILLED SALMON ... \$28

Six-ounce, center cut Norwegian filet with lime butter and fresh parsley garnish served with wild rice pilaf.

MAPLE BBQ RIBS ... \$20/\$31

Slow braised in a locally sourced maple syrup bbq glaze and served with truffle steak fries. *full or half rack available*

GRILLED RIBEYE ... \$33

Coffee spice rubbed twelve-ounce hand-cut rib-eye with maitre d'butter served with truffle steak fries.

ORANGE HEN ... \$19

A half Cornish hen, citrus brined with an orange glaze and served with wild rice pilaf.

CRAB CAKES ... \$21

Jumbo lump crab, roasted red pepper, scallion, jalapeno, and housemade remoulade served with wild rice pilaf.

PORK MEDALLIONS ... \$18

Maple-brined and pan seared topped with cranberry chutney and served with homestyle mashed potatoes.

PASTAS | AVAILABLE 5PM - 9PM DAILY

MUSHROOM RAVIOLI ... \$19

Portobello and roasted red pepper stuffed pasta with olive oil and basil pesto sauce topped with shaved parmesan.

CHICKEN FLORENTINE ... \$19

Cheese tortellini with roasted garlic, tomato, and fresh spinach topped with a cream reduction.

DESSERTS

Ask your server for tonight's selections.

PEPSI PRODUCTS

Pepsi, Diet Pepsi, Cherry Pepsi, Sierra Mist, Iced Tea, Mountain Dew, Lemonade, Mug Root Beer

Consuming raw or under-cooked food may increase your risk of food-borne illness.

An 18% gratuity may be added to parties of 8 or more.