

# 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.

### HUMMUS AND PITA ... \$12

Cucumbers, carrot chips, plum tomatoes, and veg du jour with hummus and pita bread.  
\* Happy Hour \*

### QUESADILLA ... \$13

Smoked chicken, shredded cheese, drizzled in white bbq garnished with tomatoes and green onions.  
\* Happy Hour \*

### DUCK WINGS ... \$13

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

## 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, 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.

\* Add chicken.....\$5 \*

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

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

\* Add chicken.....\$5 \*

\* 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 ... \$26

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 roasted tomatoes, onions, basil pesto and wine.

### PORK MEDALLIONS ... \$18

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

### 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.

### CRAB CAKES ... \$21

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

## 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.

### PAPA'S 40 CLOVE ... \$21

Fettucine noodles with roasted garlic, asparagus, spinach, and bacon tossed in a cream reduction with a six-ounce chicken breast.

## HAND TOSSED PIZZA SERVED FROM 4PM-9PM DAILY

### 12" SPECIALTY ... \$14

\* Pepperoni \*

\* Sausage \*

\* Pepperoni and Sausage \*

\* Papa's Deluxe \*

pepperoni, sausage, mushroom, bell pepper, onion, black olive

\* Chicken Bacon Alfredo \*

\* Veggie \*

mushroom, bell pepper, onion, diced tomato, green olives

\* Hawaiian \*

Ham and pineapple

### 12" CHEESE ... \$12

### 16" SPECIALTY ... \$25

\* Pepperoni \*

\* Sausage \*

\* Pepperoni and Sausage \*

\* Papa's Deluxe \*

pepperoni, sausage, mushroom, bell pepper, onion, black olive

\* Chicken Bacon Alfredo \*

\* Veggie \*

mushroom, bell pepper, onion, diced tomato, green olives

\* Hawaiian \*

Ham and pineapple

### 16" CHEESE ... \$21

Kitchen operations involve shared cooking and preparation areas. We cannot guarantee that any menu item is free from any allergen.

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

All items will have an additional 8.375% state and county tax and a 1.75% environmental fee added

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