

Charlie's Pasta Specialties

Spaghetini, Mostaccioli, Rigatoni, Farfalle, Gnocci
Linguini, Angle Hair Pasta, Homemade Cavatelli,
or Gluten-Free Spaghetti

Charlie's Marinara Sauce	7.95
Meatballs	8.95
Beef Meat Sauce	8.95
Graziano Italian Sausage Coins	9.95
Graziano Italian Sausage Sauce	9.95
Buffalo Mozzarella	9.95
Alfredo Sauce	9.95
Ravioli (Beef or Cheese)	9.95
Chicken Fettuccini Alfredo With Wood Grilled Chicken, Spinach & Mushrooms	11.95
Chicken Fra Diavolo Wood Grilled Chicken in our Tomato Cream Sauce W/ Mostaccioli and a touch of Chili Flake	11.95
Linguini with Clams Fresh Clams w/ Rendered Pancetta, Mushrooms Linguini Pasta and Scallion Cream Sauce	12.95
Chicken Farfalle Tri Color Farfalle w/ Breaded Chicken, Prosciutto Roasted Red Peppers & Alfredo Sauce w/ Asiago	12.95
Garlic Shrimp Scampi Large Sauteed Shrimp, Cherry Tomatoes, Green Onions Over Linguini in our Secret Scampi Butter Sauce	13.95
Spaghetini Di Mare Shrimp, Sea Scallops, Clams, Mussels & Calamari In our Spicy Homemade Tomato Sauce	14.95

Half & Half Combo's - 9.95

Choose Two of the Three:

Unlimited Soup
Unlimited Salad (House, Caesar or Wedge)
Any Pasta Item from the Pink Box Above

Seafood

Hand Battered Shrimp French Fries & Italian Cole Slaw	14.95
Scallop Spedino Skewer of Sea Scallops Garlic Mashed Potatoes & Grilled Asparagus	14.95
Fresh Tilapia & Rock Shrimp Risotto Served with Risotto (Creamy Italian Rice) & Lemon Basil Butter	14.95
Wood Grilled Atlantic Salmon Fresh Salmon Grilled to Medium, Fresh Vegetables Coconut White Rice and Mango Salsa	14.95
Baked Trigger Fish Seasoned and Covered in Jersey Joe's Crab Mix Grilled Asparagus and Lemon Butter Sauce	14.95
Fish N' Chips Battered and Fried Atlantic Cod, French Fries Italian Cole Slaw & Tarter Sauce	10.95

En Casserole

Baked Lasagna

Tomato Sauce and Chopped Meatballs, Covered with Mozzarella
Sub Graziano Sausage, Have Both or Meatless. Your Choice!

Lunch For Two: 17.95

Baked Cavatelli or Rigatoni

Tomato Sauce and Chopped Meatballs, Covered with Mozzarella
Sub Graziano Sausage, Have Both or Meatless. Your Choice!

Lunch For Two: 18.95

Baked Ravioli

Meat, Cheese or $\frac{1}{2}$ & $\frac{1}{2}$
In our homemade Tomato Sauce With Mozzarella

Lunch For Two: 18.95

Pizza Style Baked Spaghetti

Choice of one Pizza Topping
Tomato Sauce And Covered with Mozzarella

Parmigiana with Peppers & Onions Over Spaghetti

Eggplant 12.95

Chicken 12.95

Veal 14.95

Baked Manicotti

Cheese Filled Pasta Shells with Tomato Sauce & Mozzarella 12.95

From The Grill

Chicken Saltin Boca Pounded Chicken Breast, Sage & Prosciutto, Sauteed with Mushrooms and Artichokes. Served with Garlic Mashed potatoes, and Lemon Caper Butter Sauce.	13.95
Rosemary Grilled Chicken Breast Garlic Mashed Potatoes Asparagus & Lemon Butter Sauce	12.95
Balsamic Grilled Chicken Breast Balsamic Marinated Chicken, Sauteed Spinach Garlic Mashed Potatoes & Mushrooms	12.95
Wood Grilled Chicken Marsala Sweet Mushroom Marsala Wine Sauce Garlic Mashed Potatoes & Sauteed Mixed Vegetables	12.95
Chicken Spedini Skewered, Lightly Breaded and Broiled Grilled Asparagus & Linguini Alfredo	13.95
Charlie's B.B.Q. Ribs 1 / 2 Rack Pork Loin-Back, Fall off the bone tender Served with a Baked Potato & Sauteed Mixed Vegetables	16.95 12.95
6 oz. Certified Angus Beef ® Top Sirloin * Wood Grilled To your Liking Served with a Baked Potato & Grilled Asparagus	13.95
10oz. Certified Angus Beef ® Ribeye * Wood Grilled To your Liking w/ Garlic Mashed Grilled Asparagus & Mushroom Marsala Sauce	17.95
Steak De Burgo Two 4oz, Medallions* Sauteed in Garlic and Butter with Mushrooms Garlic Mashed Potatoes & Grilled Asparagus	23.95
8oz. Bacon Wrapped Filet * Mashed Potatoes, w/ Sauteed Mixed Vegetables	22.95

Add a House or Caesar Salad to any Entree - 1.95

Appetizers

French Fried Onion Rings	5.95 / 7.95 Small / Large
Fried Ravioli Meat, Cheese or 1/2 & 1/2	6.95
Mozzarella Cheese Sticks	6.95
Combo App Plate Two Cheese - Two Meat Ravioli, Two Cheese Sticks - Onion Rings	8.95
Roasted Garlic Cheesy Bread	6.95
Fried Chicken Drumsticks or Tenders Original, BBQ or Buffalo w/ Ranch & Celery Sticks	8.95
Fried Calamari Served with a spicy marinara	7.95
Classic Bruschetta Tomatoes, Mozzarella, Balsamic & Fresh Basil	7.95
Crab Stuffed Mushrooms Served Bubbling Hot Stuffed w/ JJ's Crab Mix	9.95
Drunken Mussels Smoked Pancetta, Onions, Matilda & Butter	8.95
Jersey Joe's Crab Cakes Sweet Blue Crab, Special Seasonings & Garlic Aioli	9.95
Shrimp Cocktail Jumbo Shrimp, Cucumber, Onion & Cocktail Sauce	8.95
Trio Sampler Platter Onion Rings, Crab Stuffed Mushrooms & Bruschetta	12.95
BBQ Chicken Flatbread Pizza Onions & Roasted Banana Peppers	10.95
Blackened Shrimp & Scallops Blackened with mixed vegetables, drizzled with Balsamic Vinegar	12.95

Sandwiches

Open Face Ribeye Sandwich * Sautéed Mushrooms, Onions & Horseradish Mayo Over a toasted Italian Roll	13.95
Guinea Grinder Sandwich with Homemade Tomato Sauce, Peppers, Onions	8.95
Meatball or Sausage Link Sandwich Tomato Sauce & Mozzarella. Just ask for peppers or onions.	8.95
Nine Grain Club Oven Roasted Turkey, Ham, Roast Beef Bacon, Lettuce, Tomato, Provolone and Sage Mayo	8.95
Wood Grilled Pesto Chicken Salad Lettuce, Tomato & Onion on a Toasted Kaiser Roll	8.95
Grandpa's Philly Cheese Steak Just Like They Make Em' In Philly	9.95
Classic Italian Beef Roast Beef, Sautéed Peppers & Onions Topped w/ Mozzarella in a Soggy Italian Roll	9.95
Third Pound Jimmy Burger * Seasoned, Fresh Ground Chuck Grilled to your Liking w/ Lettuce, Tomato & Onion on a Toasted Kaiser Roll	8.95
Chicken Parmigiana Sandwich Breaded Chicken Breast, Mozzarella Cheese, and Homemade Tomato Sauce on a Toasted Italian Roll Add Cheese or Bacon 1.00	9.95

All Sandwiches Served w/ Choice of French Fries, Cole Slaw, Fresh Fruit
Cottage Cheese, Side of Spaghettini, or Homemade Potato Chips
Upgrade to Onion Rings for \$1

Soup & Salad

Minestrone, Chicken Noodle, or Soup of the Day	3.50 / 5.95
Charlie's House Salad Iceberg Lettuce, Mixed Greens, Carrots, Cabbage, Onions	4.50
Caesar Salad Romaine Lettuce, Homemade Garlic Croutons & Asiago	4.95
Wedge Salad Dry Bleu Cheese Crumbles, Tomatoes, Red Onion & Bacon	4.95
<i>Choice of Charlie's Italian Dressing, Creamy Italian Creamy Parmesan, 1000 Island, Honey Mustard, Balsamic Vinaigrette Bleu Cheese, Ranch & French, Chianti & Basil Vinaigrette Add Dry Bleu Cheese Crumbles or Anchovies - \$1</i>	

Specialty Salads

Caesar Salad Choice of Grilled or Breaded Chicken Try it with Grilled Shrimp or Salmon	8.95 10.95 12.95
Wood Grilled Salmon Salad Mixed Greens, Red Onion, Asparagus Tomatoes, Feta & Charlie's Italian Dressing	13.95
Wood Grilled Chicken & Spinach Salad Apples, Pears, toasted Walnuts, Red Onion Dried Cranberries, Blue Cheese with Chianti & Basil Vinaigrette	10.95
Chicken Spedini Salad Seasoned & Broiled Skewers of Chicken, Chopped Iceberg Tomatoes, Onion, Bacon, Avocado, with choice of Dressing	11.95
Wood Grilled Steak Salad * Filet Medallions, Mixed Greens, Tomatoes Red Onion, Avocado with Roasted Red Pepper & Garlic Dressing	13.95
Grilled Chicken & Bruschetta Salad Toasted Caesar bruschetta in a mix of greens and romaine tossed in balsamic vinaigrette with grilled chicken breast, olives, and crumbled bleu cheese. Finished with marinated bruschetta, tomatoes, onions, and Parmesan cheese.	11.95
Grilled Asian Chicken Salad Chicken breast marinated in pineapple juice, sherry, and soy sauce. Tossed with shredded iceberg lettuce, cilantro, shredded cabbage, shredded carrots, green onions, peapods, sliced cucumbers, sweet red peppers, and crispy wonton strips in a fresh lime and sesame dressing.	11.95



We Have Gluten-Free Crust 10 Inch Cheese \$12.95	Small 9 Inch	Medium 13 Inch	Large 16 Inch
Cheese	10.95	14.95	16.95
Vegetarian or Hawaiian	13.50	17.50	20.50
Taco	13.50	17.50	20.50
Margherita Pizza (Garlic Oil, Tomatoes, Fresh Basil & Balsamic Glaze)	13.50	17.50	20.50
BBQ or Alfredo Chicken	13.50	17.50	20.50
Pizza Galore Special (Sausage, Mushroom, Pepperoni, Green Pepper, & Onion)	14.95	20.95	22.95
Special Combo	15.95	21.95	24.95
Additional Toppings	.95	1.50	1.75

Mushrooms, Red & Green Peppers, Onion, Fresh Tomatoes, Black &
Green Olives, Roasted Banana Peppers,
Fresh Garlic, or Pineapples

Graziano Sausage, Ground Beef, Pepperoni
Canadian Bacon, Meatball & Ham

Additional Toppings 1.50 / 1.95 / 2.50
Anchovies, Wood Grilled Chicken or Shrimp

Charlie's Deluxe Pizza Dinner
Small One Topping Pizza, House Salad
& Side of Spaghetti
16.95

Senior & Early Bird Dinners

(Over 55)

(4:00 - 5:30)

Spaghetti & Meatball 9.95

Fried Chicken Dinner

White - Breast & Wing

Dark - Leg & Thigh

Baked Potato & Sauteed Mixed Vegetables

11.95

Baked Chicken Dinner

One Breast

Garlic Mashed Potatoes & Sauteed Mixed Vegetables

11.95

Garlic Shrimp Scampi

Large Sauteed Shrimp, Cherry Tomatoes, Green Onions

Over Linguini in our Secret Scampi Butter Sauce

13.95

Chicken Fettuccini Alfredo

With Wood Grilled Chicken, Spinach & Mushrooms

12.95

6 oz. Certified Angus Beef @ Top Sirloin

Wood Grilled To your Liking

Served with a Baked Potato & Grilled Asparagus

13.95

Wood Grilled Chicken Marsala

Sweet Mushroom Marsala Wine Sauce

Garlic Mashed Potatoes & Sauteed Mixed Vegetables

12.95

Dessert

Tiramisù

The Classic Italian Dessert

A Layer of Whipped Cream Set Atop Espresso-Soaked Ladyfingers, Sprinkled with Powdered Cocoa

6.95

Chocolate Cake

4.95

Spumoni Sundae

Served with Our Own Tempting Rum Sauce

4.95

Cannoli

6.95

Crème brûlée

6.95

Bread Pudding

6.95

Soft Drinks

**Coke, Diet Coke, Cherry Coke, Pibb Xtra
Sprite, Mello Yellow, Orange,
Raspberry Tea, Lemonade, or Iced Tea**

\$2.50 (Free Refills)

1919 DRAFT Root Beer

2.99

Milk, Chocolate Milk, Hot Tea, Coffee

2.50

Children's Menu

(12 & Under)

Chicken Tenders & Fries

Mac & Cheese

Spaghettini & Tomato Sauce

Spaghettini & Meatballs

Spaghettini & Butter

Grilled Cheese & Fries

Hamburger & Fries

Kid (6 Inch) Pizza

Choose One Topping

6.95

Ice Cream

1.95

Chocolate Cake

Ala Carte

Side of Pasta & Sauce 4.95

Side of Ravioli 4.95

One Meatball 1.00

Grilled Asparagus 3.95

Sauteed Spinach 2.95

Garlic Mashed Potatoes 2.95

French Fries 1.95

Baked Potato-Butter & Sour Cream 3.95

Refreshing Beer

Bottled Beer

Domestic

Budweiser, Bud Light, Bud Light Lime, Miller Lite,
Coors Light, Michelob Ultra, MGD 64

3.50

Goose Island Honkers Ale
New Belgium 1554 Elightened Ale
Sierra Nevada Pale Ale

4.50

Imported

Stella Artois, Peroni, Newcastle
Heineken, Bass Ale, Beck's, Amstel Light, Corona
Estrella Damm (Gluten-Free)

4.50

Lindemans Frambois

6.50

Non-Alcoholic St. Pauli N.A.

3.50

Draft Beer

Bud Light, Amber Bock, Miller Lite

3.50

Bluemoon, Sam Adams Seasonal, Boulevard Wheat
Fat Tire Amber Ale, Guinness

4.00

Goose Island Mitilada

7.00