



*Dinner served from 5:00 pm until closing  
All Entrée's Served With Choice of House Salad or Soup  
Seasonal Vegetables and Roasted Garlic Mashed Potatoes or Saffron Rice Pilaf*

## **Beef**

### **Charcuterie's Filet Mignon**

*Locally raised Harris Ranch Angus filet wrapped in bacon and grilled to your liking, served with our homemade bleu cheese dressing and balsamic onions 22.99*

### **Beef Stroganoff**

*Traditional Creamy Stroganoff with Stewed Beef, Onion, Mushrooms, Sour Cream and Our Special House Seasoning Served over Mashed Potatoes or Fettuccini 14.99*

### **16 oz Harris Ranch Bone-In Rib Eye**

*Grilled Rib Eye to Your Liking with a Green Peppercorn Demi Glace Sauce 23.99*

### **Liver and Onions**

*Pan Seared Beef Liver, Seasoned Fried Onion and Wine Butter Sauce 13.99*

## **Chicken**

### **Half BBQ Chicken**

*Half Chicken Basted with our Tasty BBQ Sauce, Finger lickin' Good! 14.99*

### **Coq Au Vin**

*Browned Airline Chicken Breast Poached in Burgundy Wine with Mushroom Shallot Beurre Rouge Sauce 14.99*

## **Sea Food**

### **Almond Crusted Halibut**

*Fresh Halibut Filet Dipped in Roasted Garlic Aioli and Almond Panko Breadcrumbs, Served with Fresh Mango Salsa 19.99*

### **Beer Battered Fish & Chips**

*Served with Homemade Tartar Sauce and Fresh House Seasoned Fries 14.99*

### **Orange Roughy**

*Fresh Light Flavored Fish Native to Australia and New Zealand Sautéed and Served with a Citrus Beurre Blanc 16.99*

### **Shrimp Scampi**

*Succulent Shrimp Sautéed in Butter and Garlic Finished with White Wine Sauce 18.99*

## **Pork**

### **Charcuterie's Pork Ribs**

*Succulent roasted pork ribs dry rubbed with Charcuterie's own house seasoning 14.99*

### **Cajun Pork Tenderloin**

*Cajun seasoned tenderloin served with a sweet pineapple jerk sauce 14.99*