



FROM THE LAND

GF Rotisserie Prime Rib	12 oz. 22.99
Baked Potato/ Vegetable Medley/ Au Jus/ Horseradish Cream	16 oz. 25.99
GF Filet Mignon	8 oz. 25.99
Herb Butter/ Vegetable Medley/ Baked Potato	6 oz. 20.99
GF New York Strip	23.99
12 oz./ Caramelized Onions/ Vegetable Medley/Baked Potato	
GF Sirloin	17.99
10 oz./ Vegetable Medley/ Baked Potato	
Grilled Chicken and Ravioli	16.99
Bell Pepper Ratatouille/ Spinach/ Onions/ Three-Cheese Ravioli/ Balsamic Glaze	
Veal Scaloppini Oscar	22.99
Garlic Mashed Potatoes/ Asparagus/ Lump Crab/ Béarnaise Sauce	
GF Braised Pork Shoulder	15.99
Caramelized Onion/ Bacon Braised Green Beans/ Sweet Corn Jalapeno Mashed Potatoes/Bourbon-Mustard Demi-Glace	
Parmesan Chicken	15.99
Angel Hair Pasta/ Rosa Red Sauce/ Mozzarella/ Parmesan	
GF Rotisserie Pork Chops	18.99
Garlic Parmesan Mashed Potatoes/ Apricot-Onion Marmalade	
Chicken Scaloppini	16.99
Mushrooms/ Prosciutto Sherry Cream Sauce/ Danish Bleu Cheese Mashed Potatoes/ Roasted Asparagus	
GF Baby Back Ribs	21.99
Charbonos Barbecue Sauce/ Vegetable Medley/ Baked Potato	

FROM THE SEA

GF Jumbo Lump Crab Cakes	22.99
Lemon-Caper Aioli/ Roasted Tomato Chutney/ Mixed Greens	
GF Caribbean Mahi Mahi	21.99
Jerk Spiced/ Pineapple Salsa/ Jumbo Shrimp/ White Rice/ Coconut Rum Cream	
GF Pan Roasted Tilapia	19.99
Parmesan-Spinach Risotto/ Lump Crab/ Tomato-Caper Beurre Blanc	
GF Verona Salmon	18.99
Bacon Jalapeno Hash Browns/ Sweet Corn Puree/ Roasted Tomato-Arugula Salad	
Cashew Shrimp	17.99
Cashew Soy Cream Sauce/ Sticky Rice/ Asian Vegetable Medley	
GF Sea Scallops	21.99
Caramelized Onion Risotto/ Smoked Tomato Coulis/ Arugula/ Crispy Shoestring Potatoes	
Ponzu Salmon	18.99
Grilled Salmon/ Sticky Rice/ Portabella Mushrooms/ Zucchini/ Tempura Scallions/ Pineapple Ponzu Broth	

PRIVATE DINING

The team at Charbonos can provide the service and food to make your event special in our private dining room. Create your own menu from a selection of our private dining packages. We offer packages that cater to every taste and budget. Our private dining room can accommodate up to 50 people. Please contact our private dining manager for more details.

20% gratuity added to all parties of 8 or more. Charbonos proudly prepares all fried foods using zero trans fat oil.
Consumers with weakened immune systems have an increased health risk from consuming raw or undercooked animal foods.

Denotes 680 Calories or Less

GF Denotes Gluten-Free

APPETIZERS

Soup of the Day	Cup 3.99 / Bowl 5.99
 Chicken Velvet Soup	Cup 3.99 / Bowl 5.99
 French Onion Soup	Cup 3.99 / Bowl 5.99
 Shrimp Cocktail	10.99
 Horseradish Cocktail Sauce/ Lemon	
Spinach Artichoke Dip	8.99
Artichoke Hearts/ Spinach/ Three Cheese Blend/ Bruschetta Tomatoes/ Focaccia Crostini	
 Jumbo Lump Crab Cake	11.99
 Lemon-Caper Aioli/ Roasted Tomato Chutney/ Mixed Greens	
 Crispy Calamari	9.99
Balsamic Greens/ Spicy Red Chili Aioli	
 Ahi Tuna	Individual / 10.99
Sesame Crusted/ Napa Slaw/ Spicy Sweet Mustard/ Horseradish Cream/ Pickled Ginger	For Two / 15.99
 Charbonos Signature Flat Breads	8.99
Caprese – Fresh Mozzarella/ Marinated Tomatoes/ Basil Pesto/ Balsamic Glaze	
Hawaiian Pork – Pineapple/ Peppers/ Onions/ Avocado/ Cilantro/ Red Chili Aioli	
Mediterranean – Hummus/ Roasted Red Peppers/ Kalamata Olives/ Basil/ Feta	

SALADS

 House Salad	4.99 / With Entrée 2.99
 Mixed Greens/ Red Onion/ Cheddar/ Mozzarella/ Basil Tomatoes/ Alfalfa Sprouts/ Sunflower Seeds	
 Classic Caesar Salad	4.99 / With Entrée 2.99
Romaine/ Garlic Croutons/ Parmesan/ Caesar Dressing	
 Iceberg Wedge	6.99
Iceberg Lettuce/ Danish Bleu Cheese/ Applewood Smoked Bacon/ Tomatoes/ Cucumbers/ French Vinaigrette	
 Romani Salad	13.99
Iceberg Lettuce/ Jumbo Shrimp/ Lump Crab/ Avocado/ Tomatoes/ Olives/ Creamy Citrus Vinaigrette/ Grilled Flatbread	
 Applewood Chicken Salad	12.99
Field Greens/ Applewood Smoked Bacon/ Egg/ Grilled Chicken/ Spiced Pecans/ Dried Cranberries/ Danish Bleu Cheese/ Cranberry Poppyseed Dressing	
 Bistro Steak Salad	12.99
Marinated Skirt Steak/ Field Greens/ Tomatoes/ Cucumbers/ Red Onion/ Feta/ Balsamic Vinaigrette/ Chipotle Aioli	
 Capri Salmon Salad	13.99
Mixed Greens/ Olives/ Capers/ Tomatoes/ Egg/ Red Onion/ Lemon Parmesan Dressing/ Blackened Upon Request	

WOOD-FIRED PIZZAS

Margarita Pizza	10.99
Olive Oil/ Mozzarella/ Roma Tomatoes/ Basil	
Greek Pizza	10.99
Mozzarella/ Feta/ Spinach/ Tomatoes/ Grilled Onion/ Kalamata Olives/ Fried Artichokes	
Southwest Chicken Pizza	11.99
Blackened Chicken/ Peppers/ Onions/ Mozzarella/ Red Chili Aioli/ Cilantro	
Barbecue Chicken Pizza	11.99
Applewood Smoked Bacon/ Red Onions/ Smoked Gouda/ Mozzarella/ Cilantro	
Meat Lovers Pizza	12.99
Pepperoni/ Sausage/ Ham/ Bacon/ Provolone/ Mozzarella	

PASTAS

Lasagna	13.99
Meaty Marinara/ Ricotta Cheese/ Mozzarella/ Parmesan	
Bourbon Street Pasta	14.99
Shrimp/ Chicken/ Andouille Sausage/ Bell Peppers/ Onions/ Spinach/ Fettuccini/ Red Chili Cream Sauce	
Fettuccini and Chicken	13.99
Mushrooms/ Spinach/ Grilled Chicken/ Alfredo Sauce	
Linguini Charbono	15.99
Shrimp/ Scallops/ Crab/ Spinach/ Roasted Red Pepper Cream	
Tuscany Penne Pasta	13.99
Chicken/ Sausage/ Mushrooms/ Scallions/ Smoked Gouda Cream Sauce	
 Angel Hair Pasta	11.99
Charbonos Marinara/ Parmesan	
Add Chicken/ Sausage/ Shrimp	15.99

SANDWICHES

Served with one side item of your choice.

Half-Pound Burger	9.99
Applewood Smoked Bacon/ Cheddar/ Lettuce/ Tomato/ Red Onion/ Mayo	
Chicken Salad Sandwich	8.99
Tomato/ Lettuce/ Provolone/ Ciabatta Roll	
Cuban Pork	9.99
Roasted Pork/ Ham/ Provolone/ Pickles/ Ciabatta/ Dijon Mayo/ Giardiniera Peppers on Side	
Spinach Melt	9.99
Applewood Smoked Bacon/ Tomatoes/ Alfalfa Sprouts/ Provolone/ Wheat	
Prime Rib Sandwich	10.99
Provolone/ Caramelized Onions/ Au Jus/ Horseradish Cream/ Hoagie Roll	
Albacore Tuna Melt	9.99
Tuna Salad/ Avocado/ Tomato/ Swiss/ Alfalfa Sprouts/ Wheat	

SIDES

French Fries/ Fresh Fruit/ Vegetable Medley/ Creamy Cucumber Salad/ Cottage Cheese/ Substitute a Cup of Soup for an Additional 1.99