

celebrating 30 years!



## To Start

ESCARGOT crispy french bread, garlic butter sauce 9

SMOKED DUCK & TASSO SPRING ROLLS zydeco pepper jelly 11

BACON WRAPPED PORK TERRINE cherry jam, pickled beets, spicy pecans, toast points 10

COCONUT SHRIMP zydeco pepper jelly 11

ROASTED GARLIC & BRIE fruit compote, toast points 12

TUNA TARTARE seaweed salad, ginger vinaigrette, tobiko, wonton chips 18

CRISPY SMASHED FINGERLING POTATOES bacon jam, chive crème fraiche, Louisiana caviar 13

PARMESAN BREADED VEAL SWEETBREAD PICCATA local sweet potato puree, lemon-caper butter sauce 19

SAMPLER coconut shrimp, spring rolls, garlic & brie 22/32

add 2 crab cake minis 6

add 4 crab cake minis 12

## Soup & Salad

TURTLE SOUP crumbled egg, sherry 8/16

SMOKED DUCK & ANDOUILLE GUMBO 7/14

SOUTHERN CAESAR SALAD 6/10

WINTER HOUSE SALAD goat cheese, seasonal berries, hearts of palm, pecan vinaigrette 9/15

BLUESIANA SALAD spicy walnuts, blue cheese crumbles, dried cranberries, raspberry vinaigrette 10/16

ADD PROTEIN: Chicken 5 Shrimp 9 Tuna 10

## Sandwiches

served with your choice of french fries or onion rings, add 1.00 for sweet potato fries

OYSTER POBOY caramelized bacon & onion confit, sriracha-dukes mayo, tomatoes, romaine 18

CAJUN CLUB grilled chicken, andouille sausage, crispy bacon, cheddar cheese, mustard, ketchup, chipotle mayonnaise 15

CHARLEY G'S CLASSIC CHEESEBURGER cheddar cheese, spring mix, tomato, onion, mustard, ketchup, chipotle mayonnaise 12

## Entrees

CHARLEY G'S BLUE POINT BECHAMEL CRAB CAKES creole green beans, bell pepper coulis 12/20

WOOD GRILLED WILD ISLE TROUT southern greens, bacon jam, cauliflower & goat cheese puree 24

CRISPY SHRIMP PAPPARDELLE PASTA pork belly, fennel & spinach cream, parmesan 23

WOOD GRILLED MAHI & SHRIMP spinach, cilantro and saffron rice pilaf, cherry tomatoes, smoky tomato vinaigrette, 27

BRAISED BEEF SHORT RIBS celery root puree, sautéed baby carrots, cherry demi 34

PEKING BERKSHIRE PORK TENDERLOIN sweet & spicy glaze, LA popcorn rice, snap peas, bean sprout salad 18

## Luncheon Specials

MONDAY: slow cooked red beans & Guillory Farm popcorn rice with southern fried chicken 11

TUESDAY: hamburger steak, mushroom and onion glaze, green beans, smashed potatoes 12

WEDNESDAY: Louisiana crawfish etouffee, Guillory Farm popcorn rice, crispy crawfish tails 16

THURSDAY: smoked bacon wrapped meatloaf, smashed potatoes, asparagus, honey bbq glaze 15

FRIDAY: grilled fresh fish of the day, baby bay shrimp sauté, roasted roma tomatoes & grilled asparagus 17

# LUNCH {winter 2015}

### Charley G's Team

#### executive chef

Holly Goetting

#### sous chef

Jacob Hamilton

#### pastry chef

Jennifer Hughes

#### creole chef

Carol "Pop" Boudreaux

#### general manager

Courtney Vincent

#### management

Justin Caldwell

#### host staff

Adaire de Blanc

Cayleigh Robert

Taylor Swift

Monica Bollich

Emily Windham

Courtney Chaisson

#### servers

Steve Stein

Jean Paul Ducrest

Tigre Breaux

Nathan Robicheaux

Bryan Latiolais

Leah McPeck

Chase Valadez

Jude Digilormo

John Henry McCardell

#### back waiters

Sarah Howard

Tristin Aguirre

Myles Lawrence

Thayer Jones

Emily Camalo

#### bar staff

Ross Gary

Lucas Duncan

Camille Howard

Lindsey Broussard

#### line cooks

Eduardo Alleyn

Brian Courtright

Ellie Spiller

Paul Krato

Coby Calloway

Ian Broussard

Jesse Rider

Blake Fontenot

Jordan Causey

#### dish technicians

C.J. Andrus

McKenzie Spiller

Zachary Miller

\*bread available upon request

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## Entrees

- CHARLEY G'S BLUE POINT BECHAMEL CRAB CAKES creole green beans, bell pepper coulis 12/20
- WOOD GRILLED WILD ISLE TROUT smothered greens, bacon jam, cauliflower & goat cheese puree 24
- CRISPY SHRIMP PAPPARDELLE PASTA pork belly, fennel & spinach cream, parmesan 23
- PAN SEARED SEA SCALLOPS winter vegetable & roasted carrot risotto, bell pepper coulis 33
- WOOD GRILLED MAHI & SHRIMP spinach, cilantro and saffron rice pilaf, cherry tomatoes, smoky tomato vinaigrette 27
- PAN SEARED SEA BASS corn macque choux, creole mustard vinaigrette, crispy okra 36
- PEKING BERKSHIRE PORK TENDERLOIN sweet & spicy glaze, LA popcorn rice, snap peas, bean sprout salad 18
- CRISPY DUCK roasted corn pudding, blackberry ginger glaze, creole green beans 32
- BRAISED BEEF SHORT RIBS celery root puree, sautéed baby carrots, cherry demi 34

## Premium Steaks-grilled over southern hardwoods with Yukon gold smashed potatoes & grilled asparagus

- 5 oz petit filet mignon 31
- 8 oz aged filet mignon 42
- 12 oz aged rib eye 44

## over the top

- blue cheese 6
- brie cheese 7
- crab cake 11
- grilled shrimp scampi 9

# DINNER {winter 2015}

### Charley G's Team

- executive chef  
Holly Goetting
- sous chef  
Jacob Hamilton
- pastry chef  
Jennifer Hughes
- creole chef  
Carol "Pop" Boudreaux
- general manager  
Courtney Vincent
- management  
Justin Caldwell
- host staff  
Aidaire de Blanc  
Cayleigh Robert  
Taylor Swift  
Monica Bollich  
Emily Windham  
Courtney Chaisson
- servers  
Steve Stein  
Jean Paul Ducrest  
Tigre Breaux  
Nathan Robicheaux  
Bryan Latiolais  
Leah McPeck  
Chase Valadez  
Jude Digilormo  
John Henry McCardell
- back waiters  
Sarah Howard  
Tristin Aguirre  
Myles Lawrence  
Thayer Jones  
Emily Camalo
- bar staff  
Ross Gary  
Lucas Duncan  
Camille Howard  
Lindsey Broussard
- line cooks  
Eduardo Alleyn  
Brian Courtright  
Ellie Spiller  
Paul Krato  
Coby Calloway  
Ian Broussard  
Jesse Rider  
Blake Fontenot  
Jordan Causey
- dish technicians  
C.J. Andrus  
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