

celebrating 30 years!



To Start

ESCARGOT crispy french bread, garlic butter sauce 9

SMOKED DUCK & TASSO SPRING ROLLS zydeco pepper jelly 11

FOIE GRAS & PORK BELLY TERRINE cranberry-onion marmalade, pickled vegetables, local mustard toast points 12

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

CHILLED SHRIMP & CRAB RAVIGOTE spicy celery root slaw 18

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

add 2 crab cake minis 6

add 4 crab cake minis 12

Soup & Salad

ROASTED CORN, POBLANO & CELERY ROOT CHOWDER crispy pork belly 7/14

SMOKED DUCK & ANDOUILLE GUMBO 7/14

SOUTHERN CAESAR SALAD 6/10

SPRING 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

PULLED BBQ WAGYU BRISKET broccoli crunch slaw, house made texas toast 18

CAJUN CLUB grilled chicken, andouille sausage, crispy bacon, cheddar cheese, mustard, 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

SOUTHERN CARBONARA PASTA wood grilled shrimp, local greens, pancetta, parmesan, spaghetti 18

WOOD GRILLED MAHI manchego corn grits, smothered okra & tomatoes, crispy oysters 25

CHAPPAPEELA FARMS BRAISED PORK SHANK roasted carrots & snap peas, red curry, LA popcorn 21

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: wood grilled shrimp & andouille skewers, seasonal vegetable risotto 17

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 {spring 2015}

Charley G's Team

executive chef

Holly Goetting

sous chef

Jacob Hamilton

pastry chef

Jennifer Hughes

creole chef

Carol "Pop" Boudreaux

general manager

Justin Caldwell

management

Eli Touchet

host staff

Adaire de Blanc

Cayleigh Robert

Taylor Swift

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

Tristin Aguirre

Myles Lawrence

Noelle Savoy

bar staff

Emily Camalo

Lucas Duncan

Lindsey Broussard

Sarah Howard

line cooks

Brian Courtright

Ellie Spiller

Paul Krato

Coby Calloway

Ian Broussard

Jesse Rider

Blake Fontenot

Jordan Causey

dish technicians

McKenzie Spiller

Zachary Miller

*bread available upon request

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SMOKED DUCK & ANDOUILLE GUMBO 7/14

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

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WOOD GRILLED MAHI manchego corn grits, smothered okra & tomatoes, crispy oysters 25

PAN SEARED SEA SCALLOPS roasted carrot puree, crispy Brussel sprouts, soy caramel 33

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

CHAPPAPEELA FARMS BRAISED PORK SHANK roasted carrots & snap peas, red curry, LA popcorn rice 21

SOUS VIDE RABBIT & PROSCIUTTO ROULADE sweet pea puree, rye whiskey demi, roasted baby carrots 33

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 {spring 2015}

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