

# APPETIZERS

## STARTERS

Five Onion Soup Au Gratin	10.5
Maine Lobster & Shrimp Bisque	14.5
Baked Clams Olive oil, Garlic	14.5
Kung Pao Calamari Asian Sweet Chili	14.5
♦Mozzarella Tower e.v.o. basil	15.5
Applewood Smoked Slab Bacon Maple Soy Glaze	17.5
Grilled Octopus White beans, Tomato	18.5
Lobster Mac & Cheese Truffle Crumbs	19.5
Maryland Crab Cakes Chipotle Aioli	19.5
Yellowtail & Jalapeno Thinly sliced, served With Sriracha & Yuzu Soy	21.5
Seared Foie Gras Balsamic Glazed Red Onions, Blueberry Compote	24.5

## RAW BAR

♦L. I. Littleneck Clams per piece	2.0
♦Market Oysters per piece	2.5
♦Jumbo Shrimp Cocktail per piece	6.5
♦Maine Lobster Cocktail ½ / whole	14.5/29
♦Maryland Lump Crab ¼ pound	19.5
Seafood Platter per person Clam, Oyster, Shrimp, Lump Crab, ½ Chix Lobster	28.5

## SALADS

Classic Caesar Shaved Parmesan	13.5
♦Organic Beets Goat Cheese, Tomatoes	14.5
♦Classic BLT Gorgonzola Dressing	15.5
♦Roast Pear Arugula, Frisee, Goat Cheese Candied Pecans, Pomegranate-Cranberry Vinaigrette	16.5
♦Chas. Salad Shrimp, Bacon, Onions, Tomato Green Beans, Pimentos, Red Wine Vinegar	16.5

# SUSHI

## APPETIZER ROLLS

Rainbow - Spicy Tuna and Cucumber Topped with Tuna, Salmon and Avocado	17.5
Big Daddy- Shrimp Tempura and Avocado Topped with Mango and Wasabi Aioli	17.5
Spider - Soft Shell Crab and Spicy Kani Topped with Spicy Tuna and Kabayaki Sauce	18.5
Spicy Dragon- Eel, Cucumber and Kani Topped with Avocado, Crunch, Spicy Mayo, Kabayaki Sauce and Creamy Aioli	21.5
Salmon River - Salmon, Cucumber, Mango Topped with Salmon and Avocado	17.5
Agogo Roll- Shrimp Tempura topped with Tuna, Salmon, Spicy Kani and Crunch	18.5
Fire Fire - Crunchy Spicy Yellowtail Topped with Spicy Tuna & Jalapeno	21.5
Lobster- Lobster, Cucumber, Spicy Mayo, Topped with Spicy Kani & Crunch	23.5

## SPECIAL ROLLS

Spicy Trio- Tuna, Salmon, Yellowtail, Avocado & Sriracha topped with Spicy Tuna Served with Spicy Kani	32.5
Tarantula- Lobster, Soft Shell Crab, Cucumber, Avocado with Crunch & Spicy Mayo	33.5
Fantastic- Shrimp Tempura, Spicy Kani, Avocado and Cucumber Topped with Spicy Tuna and Crunch	33.5
Big Dragon- Crab, Cucumber and Avocado, topped with Eel and Kabayaki Sauce	36.5
Spicy Crunchy Lobster- Lobster, Mango, Avocado, Cucumber, Spicy Mayo	36.5
Spicy Girl- Crunchy Spicy Lobster, with Tuna, and Avocado topped with Spicy Kani, Crunch and Thai Peanut Sauce	37.5
Surf & Turf- Lobster and Seared N.Y. Strip Steak With Avocado and Spicy Mayo topped with Spicy Kani Salad and Crunch	37.5

## SUSHI, SASHIMI one piece per order

Kani	3.5	Yellowtail	5.5
Eel	5.5	Tuna	5.5
Salmon	4.5		

Sushi Sashimi Platter	33.5
6 Pieces of Sashimi and 6 Pieces of Sushi With Spicy Tuna, Salmon, Yellowtail & Avocado Roll	

Please Ask Your Server for Our Sake List

♦ Gluten free soy sauce available upon request

# CHAS SPECIALTIES

◊Grilled Scottish Salmon Roasted Corn & Avocado Salsa	34.5	◊Braised Free Range Chicken Shallots, Rosemary, Pan Jus, Asparagus	29.5
◊Honey-Chili Glazed Swordfish Grilled Asparagus (spicy)	39.5	◊Whiskey Sugar Brûléed N.Y Strip 16oz N.Y. Strip Steak, Bourbon Demi Glaze	53.5
*Sesame Crusted Ahi Tuna Jicama, Baby Bok Choy, & Cucumber Slaw, Orange soy	39.5	Chas Kobe Burger 12oz Kobe blend, Bacon, Cheddar, Truffle fries Add Foie Gras & Melted Brie	25.5 39.5

## LIVE MAINE LOBSTERS

Your choice of two or three pounds. Broiled or Steamed  
26.5 per pound

## PRIME STEAKS & CHOPS

We serve only U.S.D.A. Prime 38 day Dry Aged Prime Beef

◊Petite Filet Mignon 8oz	39.5	Asian Marinated Skirt Steak 18oz	43.5
◊Filet Mignon 12oz	49.5	Boneless Ribeye 20oz	49.5
◊Veal Porterhouse 18oz	49.5	◊Colorado Lamb Chops	52.5
◊New York Strip 16oz	52.5	◊Bone in Rib Steak 24oz	59.5
		◊Classic Porterhouse 2,3,4 per person	52.5

## ~LIMITED RESERVE STEAKS~

*Chef's Pick of Extraordinary Cuts*

◊Bone-in Filet Mignon 18oz	69.	◊Bone-In N.Y. Strip Steak 25oz	73.
◊Wagyu Tomahawk Rib for 2 48oz	149.	◊Japanese Kobe Strip Steak 16oz	168.

## ENHANCEMENTS

Béarnaise	3.5	Hollandaise	3.5
Foie Gras Butter	4.5	Rioja Demi	4.5
Au Poivre Sauce	4.5	Truffle Butter	4.5
Gorgonzola	4.5	Roast Shallot Butter	4.5

## SIDE PLATES (Enough for Two)

Potatoes 10.5    Vegetables 12.5

Sweet Fries ◊Asparagus, Hash Browns, ◊Brussels Sprouts, Potato Croquettes, ◊Sautéed Mushroom  
French Fries, Onion Straws, ◊Baked Potato, ◊Sautéed Onions, ◊Mashed Potatoes, ◊Corn on the Cob  
Mashed Sweet Potato, Cream Spinach, Truffle Fries, ◊Spinach, ◊Broccoli, ◊Roasted Fingerling Potatoes

◊ Gluten free

*Consuming raw or undercooked foods such as meat, poultry, fish, shellfish, and eggs  
May increase your risk of food borne illness.*

*Executive Chef Mark Serrantino*