

*Our Off-Season Menu Features Some of Our Members' Favorite Menu Items
If You Do Not See What You Are Looking For, Your Server Will Be Happy to
Consult With the Chef and We'll Do Our Best to Accommodate Your Request*

Our Menu is a La Carte; Therefore You May Order More or Less Depending Upon Appetite

Appetizers

COLOSSAL SHRIMP COCKTAIL	14.75
<i>Four Colossal Black Tiger Shrimp, Poached with Seasonings and Served with a Tangy Cocktail Sauce and Lemon</i>	
JUMBO LUMP CRAB HOELZEL	14.95
<i>The Finest Jumbo Lump Crabmeat Dressed with Tarragon, Olive Oil, Balsamic Vinegar and Fresh Lemon</i>	
BLACKENED TENDERLOIN BITES	12.50
<i>Cajun Seasoned and Cast Iron Skillet Seared. Served with Steak Sauce</i>	
FRIED ZUCCHINI PLATTER	7.00
<i>Thinly Sliced Fresh Zucchini prepared with Sweet Cream and Seasoned Flour. Deep Fried Golden Brown, Served with Fresh Lemon Wedges and Marinara Sauce</i>	
BAKED BANANA PEPPERS	5.25
<i>Two Banana Peppers Stuffed with Ricci's Hot Italian Sausage and Baked with Marinara Sauce and Provolone Cheese</i>	

Soups

FRENCH ONION
Cup 2.75 • Crock 3.75

LOBSTER BISQUE
Fridays & Saturdays
Cup 4.00 • Bowl 5.25

SOUP OF THE DAY
Cup 2.75 • Bowl 3.75

Salads

CHARTIERS HOUSE SALAD	4.00
<i>Mixed Fresh Salad Greens with Tomato, Cucumber, Carrot and a Chartiers Crouton with Your Selection of Dressing</i>	
CHARTIERS CHOPPED SALAD	4.75
<i>Lettuce, Egg, Cucumber, Tomato, Red Onion and Grilled Chicken Chopped and Tossed with Special Dressing and Candied Bacon</i>	
THE CLASSIC WEDGE SALAD	4.75
<i>A Wedge of Chilled Iceberg Lettuce with Tomato Slices, Crumbled Bacon and Crumbled Bleu Cheese. Served with our Balsamic Vinaigrette</i>	
CAESAR SALAD	4.00
<i>Romaine Lettuce Tossed with House Caesar Dressing and Mancini Croutons with Shaved Parmesan Cheese</i>	

Side Accompaniments • \$1.50

RICE PILAF • FRENCH FRIES • COTTAGE CHEESE • CHEESY POTATO
BATTERED ONION RINGS • SEASONAL FRESH FRUIT • VEGETABLE OF THE DAY
BAKED POTATO • COLE SLAW • SPINACH AGLIO E OLIO

Please respect the traditions of our Club by complying with the Club's Dress Code
Smoking is only permitted on the Veranda • 18% Service Charge and 7% Tax will be added to all prices
Please review your chit before signing

DINNER MENU

Entrees

Entrees include a choice of one side accompaniment

CHARTIERS PASTA <i>Penne Pasta Tossed with Lump Crabmeat, Jumbo Shrimp, Scallops and Fresh Spinach Finished with a Light Seafood Cream Sauce</i>	<small>SMALL PORTION</small> 14.50	19.50
CRAB STUFFED SHRIMP <i>Four Jumbo Shrimp Prepared with Chartiers Recipe Crab Stuffing and Baked to Perfection. Presented over Wilted Spinach with Fresh Lemon Beurre Blanc</i>		27.50
CHARTIERS CRAB CAKES <i>A Chartiers Favorite, Patties of Delicious Jumbo Lump Crabmeat Served with Tartar and Cocktail Sauces</i>	<small>SMALL PORTION</small> 14.00	23.00
VIRGINIA SPOTS, ENGLISH STYLE <i>Filletts Dusted in Bread Crumbs, Broiled in Lemon Butter</i>	<small>SMALL PORTION</small> 17.50	25.50
VEAL SCALLOPINI BALSAMICO <i>Tender Veal Scallopini Sautéed with Mushrooms, Sun Dried Tomato, Fresh Basil, Shallots and Deglazed with Red Wine. Presented with Gorgonzola Cheese And Balsamic Reduction</i>		17.00
VEAL & CRAB SAUTEE <i>Tender Veal Cutlets Lightly Floured and Sautéed with Garlic and Fresh Parsley. Finished with White Wine, Fresh Lemon and Jumbo Lump Crabmeat</i>		21.00
GRILLED VEGETABLE PLATTER <i>Lightly Seasoned and Grilled Eggplant, Zucchini, Yellow Squash, Red and Green Bell Peppers, Sweet Red Onion and Portabella Mushroom. Served with Angel Hair Pasta Aglio e Olio</i>		11.00
PORTABELLA STACK <i>Marinated Portabella Mushroom Grilled and Topped with a Four Ounce Filet Mignon Char Grilled to your Specification. Served with Wilted Spinach Aglio e Olio and Tomato Bruschetta</i>		12.95
CHARTIERS STUFFED PORK CHOP <i>Tender Center Cut Bone-In Pork Loin Stuffed with Club Recipe Bread Stuffing Braised and Finished with Natural Pan Gravy</i>		13.25
CHICKEN CHAMPAGNE <i>Fresh Breast of Chicken Encrusted with Sliced Almonds, Baked Golden Brown. Finished with Champagne Strawberry Infused Sauce and Gratin of Feta Cheese</i>		15.00
CHICKEN PARMAGIANA <i>Six Ounce Boneless Chicken Breast Pan-Fried and Served with Marinara Sauce And Provolone Cheese</i>		11.00
AGED STRIP STEAK <i>29 Day Ageing Produces Exceptional Flavor and Tenderness in this 14 Ounce Strip Steak. Prepared to your Specification and served with Béarnaise Sauce</i>		32.00
FILET MIGNON AU POIVRE* <i>8 Ounce Center Cut Tenderloin Grilled to Your Specification, Laced with a Brandy Peppercorn Sauce, Crowned with a Mushroom Cap</i>	<small>6 OUNCE</small> 23.00	27.00
PRIME RIB AU JUS* (SATURDAYS ONLY) <i>Sixteen Ounces of Slow-Roasted Prime Rib of Beef Cut to Order. Finished with Natural au Jus and Served with Horseradish Cream Sauce</i>	<small>10 OUNCE CUT</small> 19.00	26.00

Menu Subject to Changes

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.