



BURGERS & SANDWICHES

CHEESEBURGER*

CHEDDAR, LETTUCE, TOMATO, ONION, PICKLES, MAYONNAISE 13

HICKORY BURGER*

CANADIAN BACON, GRATED CHEDDAR, ONION, HICKORY SAUCE 13

BISON BURGER*

MUSTARD, CHEDDAR, PICKLE 15

CHICKEN CIABATTA SANDWICH

PEPPERS, ONIONS, BACON, HAVARTI CHEESE, CHIPOTLE MAYONNAISE 13

REUBEN SANDWICH

SLICED CORNED BEEF, SAUERKRAUT, SWISS CHEESE, THOUSAND ISLAND 13

GRILLED CHICKEN & AVOCADO CLUB

BLACKENED CHICKEN, AVOCADO, BACON, TOMATO, SPROUTS, SWISS, HONEY-MUSTARD 14

FAMOUS FRENCH DIP*

SHAVED PRIME RIB, TOASTED FRENCH ROLL, MAYONNAISE, AU JUS 19

FISH SANDWICH*

PAN-SEARED, LEAF LETTUCE, TOMATO, RED ONION AND TARTAR SAUCE 16

HOOSIER B.P.T.

HAND BREADED PORK TENDERLOIN, LETTUCE, TOMATO, PICKLE, RED ONION, MUSTARD, MAYONNAISE 13

+ CHOOSE: FRENCH FRIES OR COLESLAW

SALADS

CHICKEN CLUB SALAD

LIGHTLY FRIED CHICKEN, BACON, EGG, TOMATO, AVOCADO, ONION, CROUTONS 15

SPINACH & CHICKEN WALDORF SALAD

SPINACH AND FIELD GREENS, RAISINS, STRAWBERRIES, APPLES, EGG, SPICED PECANS, CHEDDAR, SWEET BACON VINAIGRETTE 16

SALMON CAESAR SALAD*

HICKORY SMOKED SALMON WITH SCALLION AIOLI SAUCE, TOMATOES, CUCUMBERS, RED ONION 17

WALT'S CHAMPAGNE CHICKEN SALAD

MIXED GREENS, PINEAPPLE, DATES, FETA, STRAWBERRIES, SPICED PECANS, SUNFLOWER SEEDS, CROUTONS, CHAMPAGNE VINAIGRETTE 16

SOUP AND SALAD

HOUSE OR CAESAR SALAD WITH TODAY'S SOUP 13

SPECIALTIES

RIGATONI BOLOGNESE

SPICY ITALIAN SAUSAGE, GARLIC, OREGANO IN A RICH TOMATO AND RED PEPPER CREAM SAUCE, TOSSED WITH BIG RIGATONI NOODLES AND FRESH PARMESAN CHEESE 16

GRILLED PORK CHOPS*

HARDWOOD GRILLED WITH MASHED POTATOES, BAKED BEANS 22

RIBS "N" CHICKEN COMBO (LIMITED AVAILABILITY)

BABY BACK RIBS AND ROASTED CHICKEN WITH MASHED POTATOES AND BAKED BEANS 23

BARBEQUE BABY BACK RIBS

SLOW COOKED, FALL OFF THE BONE WITH BAKED BEANS AND FRENCH FRIES 24

SHRIMP SCAMPI

SAUTÉED SHRIMP, GARLIC, LEMON, TOMATO, ANGEL HAIR PASTA, ONION, PARMESAN, BASIL 18

CATFISH PLATTER

LIGHTLY FRIED CATFISH FILLETS WITH FRENCH FRIES AND COLESLAW 17

SHORT SMOKED SALMON*

MARINATED, QUICKLY SMOKED AND FINISHED ON THE GRILL WITH WHOLE GRAIN MUSTARD SAUCE WITH VEGETABLE MEDLEY AND HOUSE SALAD 25

+ HOUSE OR CAESAR SALAD TO ACCOMPANY YOUR ENTREE 6

CHICKEN

THE ENCHILADA PLATE

CORN TORTILLA FILLED WITH GRILLED CHICKEN, MONTEREY JACK, ENCHILADA RED SAUCE WITH SOUR CREAM, GUACAMOLE, TOMATOES 15

OVEN ROASTED CHICKEN (LIMITED AVAILABILITY)

ONE-HALF HERB-ROASTED CHICKEN WITH MASHED POTATOES AND BAKED BEANS 16

PARMESAN CRUSTED CHICKEN

SEASONED IN A PARMESAN, WALNUT AND PECAN CRUST. TOPPED WITH MARINARA ON A BED OF ANGEL HAIR PASTA. SERVED WITH A PEAR TOMATO, MOZZARELLA AND RED ONION HERBAL SALAD 16

THE ORIGINAL CHICKEN TENDER PLATTER

LIGHTLY FRIED, WITH FRENCH FRIES AND COLESLAW 17

CHICKEN PICCATA

TOSSED WITH ARTICHOKES, ASPARAGUS AND TOMATOES IN A LEMON CAPER BUTTER SAUCE ON ANGEL HAIR PASTA WITH VEGETABLE MEDLEY 16

STEAKS & PRIME RIB

TOP SIRLOIN* 10 oz.

HARDWOOD GRILLED, WITH GARLIC MASHED POTATOES AND HOUSE SALAD 26

HAND-CUT FILET* 7 oz.

HARDWOOD GRILLED, WITH VEGETABLE MEDLEY AND HOUSE SALAD 29

SLOW ROASTED PRIME RIB* 10 oz. / 14 oz.

AGED AND ROASTED WITH GARLIC MASHED POTATOES AND HOUSE SALAD 25 / 29

+ A SKEWER OF SEASONED SHRIMP TO ACCOMPANY YOUR ENTREE 9

STARTERS

QUESO WITH TORTILLA CHIPS

MEXICAN CHEESE WITH SPICY SAUSAGE 9

FLATBREAD PIZZA

BASIL PESTO, MOZZARELLA AND PARMESAN, TOMATOES, ITALIAN SAUSAGE, FRESH BASIL 11

CREAM SPINACH ARTICHOKE DIP

IN A PARMESAN CREAM SAUCE, WITH FRESH TORTILLA CHIPS 11

SHRIMP CARGOT

IN HERB GARLIC BUTTER, TOPPED WITH HAVARTI CHEESE 13

OUR FAMOUS CROSSIANTS 5 for \$4

SOUP CALENDAR

BAKED POTATO - DAILY

BOWL 7 / CUP 6

MONDAY

TORTILLA

TUESDAY

CREAMY CHICKEN & NOODLE

WEDNESDAY

SOUTHWESTERN BEAN

THURSDAY

TORTILLA

FRIDAY

NEW ENGLAND CLAM CHOWDER

SATURDAY

BEEF & VEGETABLE

SUNDAY

MOSS POINT GUMBO

SIDES \$5 EACH

FRENCH FRIES

VEGETABLE MEDLEY

SMOKEHOUSE BAKED BEANS

COLESLAW

SWEET GLAZED CARROTS

BURGUNDY MUSHROOMS

GARLIC MASHED POTATOES

FRIED OKRA

At Charleston's Restaurant we strive for fantastic service and delicious food. If on your visit we didn't meet those expectations, then PLEASE ask for a manager so we can resolve any issues. We want you to leave our restaurants feeling that we have exceeded all expectations.

*SINCE MOST ITEMS ARE COOKED TO ORDER, INDIANA STATE CODES REQUIRE US TO INFORM YOU THAT CONSUMING **RAW OR UNDERCOOKED** MEATS, SEAFOOD, EGGS AND MILK PRODUCTS MAY INCREASE YOUR RISK FOR A **FOODBORNE ILLNESS**.

PLEASE NOTIFY US OF ANY FOOD ALLERGIES