



GLUTEN FREE

STARTERS

SHRIMP CARGOT in herb garlic butter, havarti cheese (please specify without bread).....14

SALADS

CHICKEN CLUB SALAD grilled chicken, bacon, egg, tomato, avocado, onion (please specify without croutons and croissant)...16

SPINACH & CHICKEN WALDORF SALAD spinach and field greens, grilled chicken, raisins, apples, strawberries, egg, spiced pecans, sharp cheddar cheese (please specify without croissant).....16

WALT'S CHAMPAGNE CHICKEN SALAD mixed greens, grilled chicken, pineapple, dates, feta, strawberries, spiced pecans, sunflower seeds (please specify without croutons and croissant).....16

HOUSE SALAD mixed greens, egg, bacon, tomato (please specify without croutons and croissant)..... 8

CAESAR SALAD romaine, parmesan cheese (please specify without croutons and croissant)..... 8

GLUTEN FREE SALAD DRESSINGS

CAESAR ♦ BLEU CHEESE ♦ HONEY MUSTARD ♦ CREAMY GARLIC ♦ 1000 ISLAND ♦ VINEGAR/OIL
CHAMPAGNE VINAIGRETTE ♦ HERBAL VINAIGRETTE ♦ FRENCH

BURGERS & SANDWICHES

(order with gluten free bun +3, or lettuce wrap)

CHEESEBURGER* cheddar, lettuce, tomato, onion, pickle, mayonnaise..... 14

HICKORY BURGER* canadian bacon, grated cheddar, onion, hickory sauce..... 14

CHARLESTON'S BEYOND BURGER our spin on a vegetarian burger with monterey jack, leaf lettuce, tomato, red onion, avocado, honey-mustard..... 16

REUBEN SANDWICH sliced corned beef, sauerkraut, swiss cheese, thousand island..... 14

GRILLED CHICKEN & AVOCADO CLUB blackened chicken, avocado, bacon, tomato, sprouts, swiss, honey-mustard..... 15

FAMOUS FRENCH DIP* shaved prime rib, au jus 19

FISH SANDWICH* grilled, leaf lettuce, tomato, red onion, tartar sauce..... 16

+ Served with your choice of market side item

CHICKEN

OVEN ROASTED CHICKEN one-half herb roasted chicken with mashed potatoes and baked beans (LIMITED AVAILABILITY)..... 16

CHICKEN PICCATA tossed with artichokes, asparagus and tomatoes in a lemon caper butter sauce, served with seasonal vegetable (please specify without pasta and flour).....17

SPECIALTIES

GRILLED PORK CHOPS* hardwood grilled with mashed potatoes and baked beans.....22

BARBEQUE BABY BACK RIBS slow cooked, fall off the bone with mashed potatoes and baked beans.....24

TODAY'S FRESH FISH simply grilled or blackened, served with seasonal vegetable and house salad (please specify without croutons and croissant).....AQ

+ Small house or caesar salad to accompany your entrée (please specify without croutons and croissant) 7

STEAKS & PRIME RIB

TOP SIRLOIN* hardwood grilled, served with mashed potatoes and house salad (please specify without croutons and croissant).....26

HAND CUT FILET* hardwood grilled, served with vegetable medley and house salad (please specify without croutons and croissant)..... 30

ROASTED PRIME RIB* aged and slow roasted, served with mashed potatoes and house salad 12oz / 14oz (please specify without croutons and croissant)..... 30/34

+ A skewer of seasoned shrimp to accompany your entrée 9

MARKET SIDES

6 EACH Mashed Potatoes • Sweet Glazed Carrots • Baked Beans • Creamy Coleslaw
Vegetable Medley • Burgundy Mushrooms

We are concerned for your well being. If you have allergies, please alert a manager as not all ingredients are listed. While we offer gluten free menu options, we are not a gluten free kitchen and cannot ensure that cross-contamination will never occur. Guests are encouraged to consider this information in light of individual requirements and needs. Allergy information is obtained from our suppliers and is based on Charleston's standardized recipes. Variations may occur depending on sources of supply, ingredient substitutions, regional/seasonal differences, and on product assembly on a restaurant-by-restaurant basis. Some Charleston's Restaurants may serve items which are not listed, and all items may not be available at all locations. Charleston's Restaurants and employees do not assume responsibility for a person's sensitivity or allergy to any food item provided in our restaurants.

**Since most items are cooked to order, Indiana state codes require us to inform you that consuming raw or undercooked meat, seafood, eggs and milk products may increase your risk for food borne illness.

ENJOY YOUR TIME WITH US. CHEERS!