



Charlotte Restaurant Week
 January 19th-28th, 2024
 4 Courses for \$45/person

FIRST

SHRIMP COCKTAIL Poached Jumbo Shrimp | Flying Pepper Cocktail
BURRATA Heirloom Tomato Jam | Arugula | Balsamic Glaze | Crostini
ARTICHOKE & SPINACH DIP Artichokes | Spinach | Cheese | Pita Chips

SALAD

HOUSE SALAD Spring Mix | Tomato | Carrot | Cucumber | Red Onion | Croutons
CLASSIC CAESAR Romaine | Shaved Parmesan | Croutons | Scratch Caesar
SOUP, SALAD, & CHEESE BAR (+4.5) A 'Mainstay' at the Charolais for over 50 years.
 40+ Condiments, 6 Cheeses, French Onion Soup, and Soup Du Jour

MAIN

Includes selection of one side and bread service.
'FROM THE CART' 10oz Ribeye or Strip Cut Tableside | Roasted Garlic Herb Butter
 (+\$1.85 per additional ounce)
FILET Petite Center Cut (Hearty Cut +\$8)
PRIME RIB 10oz cut | Herb Crusted & Slow Roasted | Au Jus | Creamy Horseradish
 (16oz King Cut +\$10)
SALMON Sixty South Salmon | Local Bourbon Honey Glaze
BLUE RIDGE CHICKEN Marinated Chicken | Honey Mustard | Bacon | Cheddar
DRY AGED RIBEYE (+12) Aged 28 days in House | Hand cut to 12 ounces

DESSERT

BUTTERSCOTCH ICE CREAM **CHOCOLATE CAKE**
GRAND MARNIER CRÈME BRULEE (+3) **NY STYLE CHEESECAKE (+4)**



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