

CHARBLUE

STEAK & SEAFOOD

IGNITORS

Lobster Pops	14
Lobster sausage, cornmeal batter, sweet corn puree, jalapeño maple syrup	
Shrimp Cocktail	18
Four Colossal Gulf sweet prawns, CHAR sauce, cherry tomato, watermelon radish, local greens, charred lemon	
Oysters	18
½ Dozen Delaware Bay, horseradish mousse, CHAR sauce, charred lemon	
French Dip Egg Roll	14
Braised Angus beef, caramelized onions, white cheddar, horseradish cream, Togarashi Au Jus	
Black Angus Meatballs	12
House marinara, Parmesan, garlic crostini	
Crispy CHAR Calamari	14
Calamari, peppers, parmesan, tossed in sweet chili sauce, spicy remoulade	
Spinach Artichoke Dip	16
Creamy Cheese blends, spinach, artichoke, snow crab, tomato bruschetta, House made corn chips	
Ahi Tuna Sashimi	18
Togaroshi Coffee Seasoning, Pickled Giner, Wasabi, Soy Glaze, Napa Slaw	
Beef Tartar	16
E.V.O.O, Capers, Shallots, Black Pepper, Grilled Baguette	
Jumbo Lump Blue Crab Cakes	15
Two lump blue crab meat, Dijon mustard, spicy remoulade, capers, local greens	

SOUPS & SALADS

Steakhouse Caesar	7
Crisp romaine, pecorino & parmesan blend, spanish anchovy dressing, brioche croutons	
Petite Iceberg Wedge	9
Blue cheese, pickled red onion, pork belly, walnuts, cherry tomatoes	
Artisan Greens	9
Buttermilk basil vinaigrette, julienne carrots, cucumbers, cherry tomatoes	
Spinach Salad	11
Fresh spinach, strawberries, blueberries, pecans, white cheddar, bacon dressing	
Caprese Salad	11
Fresh Indiana tomatoes, sliced mozzarella, red onion, basil, balsamic glaze	
Alligator Gumbo	8
The Trinity, braised alligator, saffron Rice	
Lobster Bisque	11
Lobster butter roux, cream sherry, lump lobster meat, chives	
French Onion Soup	9
House-made beef broth, sherry, thyme, toast, provolone cheese, crispy fried onions	

ON THE SIDE

Loaded Twice Baked Potato-	8
Bacon, white cheddar, chive crème fraiche	
Mashed Potatoes-	7
Whipped potatoes, crème, garlic butter	
<i>Add Wasabi, Truffle Oil or Loaded</i>	
Crab & Black Truffle Mac & Cheese-	16
Fontina cream, sweet peas, snow crab	
Sweet Cream Corn-	8
Indiana grown corn, poblano peppers, bacon	
Crispy Brussels Sprouts-	9
Furikake spice, pickled red onions, soy glaze	
Grilled Asparagus-	12
Garlic butter, house seasoning	
Green Beans-	8
Caramelized onions, garlic butter, bacon	

FROM THE CHAR

USDA PRIME & CERTIFIED ANGUS

6 oz Filet Mignon	35
12 oz Filet Mignon	62
14 oz Prime Angus New York Strip	45
16 oz Prime Angus Ribeye <i>topped with crispy onions</i>	50

CharBlue Features

28 oz Dry-Aged Tomahawk	96
16 oz Australian Wagyu Ribeye	69
Surf & Turf	
6 oz Filet Mignon & 8 oz Cold Water Lobster Tail	68
6 oz Filet Mignon & 3 Seared Scallops	56

Limited Availability

Toppers

Roasted Mushrooms	7	Truffle Butter	7
Bleu Cheese Crust	6	Oscar Style	10
Béarnaise	4	Horseradish Pork Belly Crust	8
Scallop & Shrimp Skewer	11	8-ounce lobster tail	35

Filet Medallions Trio	38
Three 2 ½ ounce portions of filet topped with blue cheese crust, truffle butter, Oscar style	
Burgundy Braised Bone-In Short Rib	34
Cavatappi, red wine demi, rosemary crème fraiche, roasted local mushrooms	
Filet Beef Bourguignon	29
Tenderloin tips, roasted carrots, pearl onions, mashed potatoes topped with crispy onion strings	
Chicken Breast	28
Pan roasted double bone airline breast, pork belly, spinach, mushrooms, goat cheese, sweet tomato beurre blanc, whipped potato garnish	
Duck Ham	32
Confit Duck, chargrilled, harissa BBQ, cauliflower couscous w/ coconut milk, golden raisin, curry crème fraiche, crispy chickpeas	
Bourbon Glazed Pork Chop	29
Fig marmalade, cauliflower, carrots, kale, scallions, whipped potato garnish	
Hickory Roasted Venison Chop	38
Walnut blueberry pesto, butter poached root vegetables & confit potatoes	

FROM THE BLUE

Grilled Salmon	35
Ricotta Gnocchi, Tomato Fennel Fondue, Fennel Citrus Salad	
Lemon Dusted Sea Scallops	36
Curry crème fraiche risotto, peppers, beurre blanc sauce	
Grand Banks Blackened Swordfish	36
Roasted kale, confit potatoes, lemon caper butter	
Roasted or Broiled Upon Request	
BBQ Cajun Shrimp & Grits	28
White cheddar grits, pork belly croutons, tomatoes, scallions	
Pan Seared Seabass	38
Tomato caper butter, shaved bacon Brussels sprouts, sweet soy sauce	
Twin South African Lobster Tails	69
Two cold water 8-ounce tails, drawn butter, charred lemon	

**Our Chef Would Be Happy To Prepare A Vegetarian Option Upon Request

Buy the Kitchen a Round \$12

Consuming raw or uncooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness. Please notify your server of any food allergies or discomfort.

WHITE WINES

		GLASS	BOTTLE
Laurent-Perrier (.187)	Champagne	20	N/A
Ruffino Sparkling Rosé	Italy	10	36
Lamarca Prosecco	Italy	10	36
Langlois-Chateau Crémant Sparkling	Loire Valley	12	58
Sables d'Azur Dry Rosé	Côtes du Provence	11	42
J Winery Pinot Gris	California	14	52
Castello del Poggio Moscato	Italy	10	36
Chateau Ste. Michelle Riesling	Columbia Valley	10	36
Loveblock Sauvignon Blanc	Marlborough	15	56
John Anthony Sauvignon Blanc	Carneros	14	52
Talbot "Kali Hart" Chardonnay	Santa Barbara	14	52
Penfolds Max's UnOaked Chardonnay	Australia	12	44

RED WINES

		GLASS	BOTTLE
Loveblock Pinot Noir	Central Otago	15	56
Van Duzer Pinot Noir	Willamette Valley	14	52
Kenwood "Jack London" Merlot	California	13	48
Tamari Malbec	Mendoza	12	44
The Illegitimate Red Blend	California	15	56
Shatter Grenache by Joel Gott	France	15	56
Artezin Zinfandel	Mendocino	12	46
Tenuta Sassoregale Sangiovese	Toscana	14	52
Aquinas Cabernet Sauvignon	North Coast	10	36
Dry Creek Vineyards Cabernet Sauvignon	Dry Creek Valley	15	56
Priest Ranch Cabernet Sauvignon	St. Helena, Napa	20	76

DESSERTS

Charblue Chocolate Cake

Layered chocolate & caramel 9

Chocolate Chip Dutch Baked Cookie

Smoked sea salt, vanilla bean ice cream 9

Lawler's Cheesecake

Triple berry compote 9

Vanilla Bean Creme Brûlée

Fresh berries 7

Blueberry Bread Pudding

Black cherry & La Lechera sauces 7

Ricotta Donuts

Orange Vanilla Crema, Cherry Sauce, Pistachios, Fresh Whipped Cream 7

Key Lime Pie

Sweet Tart Filling, Graham Cracker Crust 7

Signature Cocktails - \$14

All made with fresh squeezed juices

Old Timer – Basil Hayden, Agave Nectar, Orange Bitters, Aromatic Bitters, Served over large cube

Black Manhattan – Basil Hayden Dark Rye, Carpano Antica, Luxardo Syrup, Woodford BA Spiced Cherry Bitters, Served on rocks

The Char – Elijah Craig Bourbon, Lillet Blanc, Luxardo Maraschino, Orange Bitters, Served on rocks

The Blue Mule – Jephtha Creed Blueberry Vodka, Ginger Beer, Fresh Lime, Served on rocks in copper mug

The Blue – Reyka vodka, SIP Moscato, fresh basil, Fresh Lemon Juice, Butterfly Pea flower simple, Served on rocks

The Char-latan - Hangar One Mandarin vodka, Dekuyper Peach, Cranberry Juice, Lemon Juice, Served on rocks

Char Margarita - Lunazul Repo tequila, Grand Marnier, Cointreau, Lime Juice, Agave Nectar, Served on rocks

Cucumber Cooler- Bombay Sapphire, St. Germain, Fresh Cucumber, Soda, Lime Juice, Served on the rocks

Starry Night - Lamarca Prosecco, St. Germain, Hangar One Citron Vodka, Butterfly Pea Flower Simple, Edible Gold Flakes, Served in a flute glass

Lime in the Coconut - Bacardi Coconut Rum, Lime Juice, Honey Syrup, Bouvet Brut, Served in a flute glass

The Banger – Ketel One Peach & Orange Blossom, Patron Citronge Mango, Lemon Juice, Honey Simply Syrup, Peach Bitters, served up

Amuse Booze – Seasonal Bartender's Choice

PORTS & DESSERT WINES

		GLASS	BOTTLE
Fonseca Bin 27 Ruby Port	Portugal	11	
Dow's 10 year Tawny Porto	Portugal	12	
Dow's 20 year Tawny Porto	Portugal	18	
Château Rôumieu-Lacoste	Sauternes		52 (375 ml)
Robert Mondavi Moscato d'Oro	Napa		30 (375 ml)



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For Private Dining & Catering Info:

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