

Customize your menu
Beginning at \$34.95 per person
Includes Appetizer, Entrée, and Dessert

Appetizer - Select 3 - Family Style

Fried Calamari, marinara, spicy aioli

Meat & Potatoes, braised short rib, potato gnocchi

Colossal Blue Crab Cocktail, white mustard add \$4.95

Stuffed Mushrooms, crab meat

Sautéed Little Necks, garlic, white wine, thyme

Lamb Lollipops, mango, chutney, herbs add \$4.95

Kobe Meatball, tomato ragu, ricotta cheese

Entrées - Select 3 - 2 family style sides

Petite Filet Mignon, 8 oz. add \$11.95

NY Strip, 12 oz. wet-aged add \$12.95

The Char Broiler 12 oz. Angus Beef, lettuce, tomato, onion, brioche bun

Cedar Wrapped Organic Salmon, with tzatziki sauce

Chicken Milanese, arugula, red onion, tomato, citronette, fresh mozzarella

Crab Cake, fresh roasted corn, beurre blanc

Yellow Fin Tuna wild rice & quinoa stir fry, enoki, shiitake snap peas, Korean chili add \$4.95

Cobb Salad, bacon, bleu cheese, egg

Chicken Caesar Salad, Parmigiana-Reggiano

Chicken Kale Salad, Green Goddess dressing

Berkshire Pork Chop, roasted, bone-in

Lobster Avocado Salad, artichoke, truffle add \$4.95

2 lb. Maine Lobster, live add \$19.95

Dessert - Select 2

Crème Brûlée

Brownie à la Mode

Chocolate Chip Cookies

Bread Pudding

Ice Cream (Seasonal flavors)

Sorbet

Select from our most popular menus
\$39.95 per person
Includes Appetizer, Entrée, and Dessert

Appetizer - Select 3 - Family Style

Mixed Green Salad, pine nuts, tomato, red onion, cucumber

Tuna Tartare, white soy, avocado, pretzel chips

Sautéed Calamari, lemon, tomato, fresh herbs

Meat & Potatoes, braised short rib, potato gnocchi

Kobe Meatball, tomato ragu, ricotta cheese

Shisito Peppers, blistered, buttermilk ranch

Entrées - Select 3 - 2 family style sides

The Char Broiler 12 oz. Angus Beef, lettuce, tomato, onion, brioche bun

Chicken Caesar Salad, Parmigiano-Reggiano

Chicken Milanese, arugula, red onion, tomato, citronette, fresh mozzarella

Cedar Wrapped Organic Salmon, with tzatziki sauce

Cobb Salad, bacon, bleu cheese, egg, cherry tomato, avocado, Char Signature Dressing

Crab Cake, fresh roasted corn, beurre blanc

Dessert - Select 2 - see column one

Compliment your Meal

Select from any price tier and our Sommelier will pair selections to compliment your meal

Choose from the selections below.
(Wine is priced per bottle per consumption)

Wine Tier 1 ~ \$40 - \$49 per bottle

Wine Tier 2 ~ \$50 - \$59 per bottle

Wine Tier 3 ~ \$60 & Up per bottle

Premium Menu Package
\$44.95 per person
Includes Appetizer, Entrée, and Dessert

Includes (1 choice)
Champagne Toast, Mimosa or Char Bloody Mary

Appetizer - Select 3 - Family Style

Mixed Green Salad, pine nuts, tomato, red onion, cucumber

Colossal Blue Crab Cocktail, white mustard

Tuna Tartar, white soy, avocado, pretzel chips

Sautéed Calamari, lemon, tomato, fresh herbs

Meat & Potatoes, braised short rib, potato gnocchi

Kobe Meatball, tomato ragu, ricotta cheese

Entrées - Select 3 - 2 family style sides

Petite Filet Mignon, 6 oz.

The Char Broiler 12 oz. Angus Beef, lettuce, tomato, onion, brioche bun

Chicken Caesar Salad, Parmigiana-Reggiano

Chicken Milanese, arugula, red onion, tomato, citronette, fresh mozzarella

Cedar Wrapped Organic Salmon, with tzatziki sauce

Cobb Salad, bacon, bleu cheese, egg

Crab Cake, fresh roasted corn, beurre blanc

Lobster Avocado Salad, artichoke, truffle

Dessert - Select 2 - see column one

Beverages - unlimited for all packages add \$3.95

Soft Drinks, Coffee & Tea

Soft drinks are not included in packages

20% gratuity & NJ Sales tax not included and will be applied upon conclusion of your event
A \$200.00 Room Fee is for all daytime events