

SALADS

(GF) \$19 **Char Bar House Salad** Grilled Chicken Breast, Mixed Lettuces, Sliced Cucumber and Carrot, Grape Tomatoes, Fresh Herb Vinaigrette Panzanella \$19

Marinated Chicken, Diced Tomatoes, Cucumbers, and Red Onion, with Croutons and Fresh Basil, Fresh Herb Vinaigrette

The Shemtov

GF) \$23 Grilled Bistro Steak or Pan-Seared Salmon, Mixed Lettuces, Sliced Cucumber and Carrot, Avocado, Grape Tomatoes, Fresh Herb Vinaigrette **GF) \$18**

The Shafner Hearts of Palm, Avocado, Mixed Lettuces, Red Pepper, Chickpeas, Cucumber and Carrot, Grape Tomatoes, Homemade Ranch

The L Street Spinach, Romaine, Toasted Walnuts, Orange Supreme, Sliced Apple, Homemade Ranch

SIDES \$6 Each All sides are (F)

Hand-Cut French Fries Mashed Potatoes Spanish Rice & Beans Coleslaw **Grilled Vegetables Nice Little Salad**

DESSERTS

\$11 **Pineapple Upside-down Cake** Served with Vanilla Ice Cream **Chocolate Lava Cake \$9 Homemade Vanilla Ice Cream \$9 Chocolate Chip Cookies** \$5

Brownie Martini Sundae

Fresh Warm Brownies topped with Vanilla Ice Cream, Whipped Cream, Strawberry Drizzle, Maraschino Cherry

(GF) = No gluten ingredients

A 20% GRATUITY WILL BE ADDED TO ALL PARTIES OF 7 OR MORE

Food code requires us to inform you that consuming raw or undercooked meats or seafood may increase your risk of food borne illnesses



APPETIZERS

Hand-Cut Onion Rings Panko Chicken Tenders \$16 **\$10** Boom Boom Spicy Mayo Boom Boom Spicy Mayo **Traditional Hummus Plate** \$12 **Twice-Cooked Chicken Wings** Israeli Salad, Toasted Flatbread Choice of: BBQ, Tangy Pineapple BBQ, **Mom's Matzah Ball Soup** \$10 Buffalo, Boom Boom Spicy Mayo Homemade Matzah Ball, Chicken, Vegetables **Peking Duck Egg Rolls** \$21 \$10 **Creamy Red Pepper Bisque** Homemade Croutons Hoisin Crema

GF) \$24

\$135

Brisket Nacho Platter

GF \$18

\$15

Homemade Tortilla Chips with BBQ pulled Brisket, Guacamole, Pico de Gallo, Spicy Mayo, and House BBQ Sauce

BURGERS & SLIDERS Served on a Brioche Bun with Fries

Char Burger	\$19
The Classic Burger with Caramelized Onion, Lettuce, Tomato, Pickle	
Western Burger	\$22
Pastrami, Sauteed Mushrooms, Caramelized Onion, Lettuce, Tomato, Pickle	
Hickory Burger	\$22
Brisket, House BBQ Sauce, Lettuce, Tomato, Pickle, and Onion Ring	
Cali Burger	\$21
Avocado, Grilled Squash, Lettuce, Tomato, Pickle, Garlic Truffle Aioli	
Hawaiian Burger	\$21
Grilled Pineapple, BBQ Sauce, Lettuce, Tomato	
Char Bar Sliders	\$19
Three Burger or Brisket Sliders, topped with a slice of Pickle	
Parisian Salmon Burger	\$19
Fresh Ground Salmon, Lettuce, Tomato, Pickle, Boom Boom Spicy Mayo, served with Salad	
Falafel Burger	\$16
Hummus, Israeli Salad, Grilled Red Onion, Boom Boom Spicy Mayo	

SANDWICHES Served with Fries

Steve's Steak Sub	\$2
Bistro Steak with Peppers and Onions, Garlic Aioli, on a Toasted Sub Roll	
The New Yorker	\$2
Hot Corned Beef and Pastrami, Russian Dressing, Coleslaw, on Toasted Rye	
The 5th Avenue	\$2
Hot Pastrami, Mushrooms, Caramelized Onions, Mustard, on a Toasted Sub Roll	
The Long Island	\$2
Sliced Turkey Breast, Lettuce, Tomato, Avocado, Garlic Truffle Aioli, on Toasted Rye	
The Lamar 3.0	\$
Marinated Chicken Breast, Grilled Pineapple, Lettuce, Tomato, BBQ Sauce, on a Brioche Bun	
The Brisket	\$1
Pulled BBQ Brisket, Coleslaw, topped with an Onion Ring, on a Brioche Bun	

ENTRÉES

 \$55
(GF) \$52
GF) \$29
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\$28
\$27
(GF) \$35
\$23

GW Mixed Grill (Serves 2)

Herb Panko-Crusted Lamb Chops, Tender Ribeye, Homemade Merguez Sausage, Chicken Asada, Grilled Vegetables, Hand-Cut French Fries