

# CHAR BAR

## SALADS

### Char Bar House Salad

Grilled Chicken Breast, Mixed Lettuces, Sliced Cucumber and Carrot, Grape Tomatoes, Fresh Herb Vinaigrette

GF \$19

### The Shafner

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

GF \$17

### The Shemtov

Grilled Bistro Steak or Pan-Seared Salmon, Mixed Lettuces, Sliced Cucumber and Carrot, Avocado, Grape Tomatoes, Fresh Herb Vinaigrette

GF \$23

### The Washingtonian

Warm Honey Roasted Vegetables, Mixed Lettuces, Truffle Garlic Aioli

GF \$17

### BBQ Ranch Salad

Chopped Pastrami, Turkey, and Corned Beef, Avocado, Red Onion, Cucumber and Carrot, on a bed of Romaine, Homemade Croutons, BBQ Ranch Dressing

\$21

## SIDES \$6 Each

All sides are GF

### Hand-Cut French Fries

### Mashed Potatoes

### Spanish Rice & Beans

### Coleslaw

### Grilled Vegetables

### Nice Little Salad

## DESSERTS

### Bourbon Street Beignets

Sugar Coated Fried Dough with Orange Strawberry Sauce

\$9

### Chocolate Lava Cake

### Homemade Chocolate Ice Cream

### Chocolate Chip Cookies

\$9

\$9

\$5

### Brownie Martini Sundae

\$15

Fresh Warm Brownies topped with Chocolate 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

### Onion Rings & Scallion Tempura

Boom Boom Spicy Mayo

\$10

### Panko Chicken Tenders

Boom Boom Spicy Mayo

\$16

### Traditional Hummus Plate

Israeli Salad, Toasted Flatbread

\$11

### Duck Wing Lollypops

Garlic Candy Sauce

GF \$18

### Twice-Cooked Chicken Wings

BBQ, Buffalo, or Boom Boom Spicy Mayo

GF \$13

### Mom's Matzah Ball Soup

\$10

### Brisket Nachos

GF \$21

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  
Add non-dairy cheese \$2

### Char Burger

The Classic Burger with Caramelized Onion, Lettuce, Tomato, Pickle

\$18

### Western Burger

Topped with Pastrami, Sauteed Mushrooms, Caramelized Onion, Lettuce, Tomato, Pickle

\$21

### Hickory Burger

Topped with Brisket, House BBQ Sauce, Lettuce, Tomato, Pickle, and Onion Ring

\$21

### Cali Burger

Topped with Avocado, Grilled Squash, Lettuce, Tomato, Pickle, Garlic Truffle Aioli

\$20

### Char Bar Sliders

Three Burger Sliders, topped with a slice of Pickle

\$18

### Brisket Sliders

Three Brisket Sliders, topped with a slice of Pickle

\$19

### Parisian Salmon Burger

Fresh Ground Salmon, Lettuce, Tomato, Pickle, Boom Boom Spicy Mayo, served with Salad

\$18

### Falafel Burger

Hummus, Israeli Salad, Grilled Red Onion, Boom Boom Spicy Mayo

\$15

## SANDWICHES

Served with Fries  
Add non-dairy cheese \$2

### Steve's Steak Sub

Bistro Steak with Peppers and Onions, on a Toasted Sub Roll

\$23

### The New Yorker

Sliced Corned Beef and Pastrami, Russian Dressing, Coleslaw, on Toasted Rye

\$21

### The 5th Avenue

Hot Pastrami, Mushrooms, Caramelized Onions, Mustard, on a Toasted Sub Roll

\$21

### The Lamar 2.1

Choice of Grilled or Fried Chicken Breast, Lettuce, Tomato, Garlic Truffle Aioli, on a Brioche Bun

\$19

### The Brisket

Pulled BBQ Brisket, Coleslaw, topped with an Onion Ring, on a Brioche Bun

\$19

## ENTRÉES

### Signature Prime Rib

Mashed Potatoes, Grilled Vegetables, House BBQ Sauce

GF \$54

### Jonathan's Ribeye

Hand-Cut French Fries, Nice Little Salad, Garlic Truffle Aioli

GF \$49

### Friedlander's Steak Fajitas

Latin Marinated Steak, Sauteed Onions, Peppers, & Tomatoes, Corn Tortillas, Spanish Rice and Beans, Pico de Gallo, Guacamole (Vegetarian Option available)

GF \$29

### Pappardelle Bolognese

Homemade Fresh Pasta, Red Wine and Beef Sauce with Aromatic Vegetables

\$26

### Pasta Primavera

Homemade Pappardelle, Zucchini, Yellow Squash, Red Onion, Carrot, drizzled with Olive Oil

\$24

### Cantonese Chicken Stir-Fry

Crispy Pastry Shell, Asian Stir Fry Chicken and Vegetables, Rice, Toasted Sesame

\$26

### North Atlantic Salmon Fillet

Blackened or Pan-Seared, served with Spanish Rice, Salsa Fresca, Guacamole, and Lemon

GF \$35

### GW Mixed Grill (Serves 2)

\$135

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



2142 L Street NW, Washington, DC  
202-785-4314 | www.CharBarDC.com