

CHAR BAR

SALADS

Char Bar House Salad

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

Panzanella

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

The Shemtov

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

The Shafner

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

The Ravi

Shaved Fennel, Orange Segments, Shaved Red Onion, Spinach, Red Beets, Orange Vinaigrette

SIDES \$6 Each All sides are GF

Hand-Cut French Fries

Mashed Potatoes

Spanish Rice & Beans

Coleslaw

Grilled Vegetables

Nice Little Salad

DESSERTS

Old-World Apple Turnover

Cinnamon Sugar, Pear Sorbet

Chocolate Lava Cake

Homemade Chocolate Ice Cream

Orange Sorbet with Blueberry Drizzle

Chocolate Chip Cookies

GF \$19

\$19

GF \$23

GF \$17

GF \$20

\$11

\$9

\$9

\$9

\$5

\$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

Hand-Cut Onion Rings

Boom Boom Spicy Mayo

Traditional Hummus Plate

Israeli Salad, Toasted Flatbread

Mom's Matzah Ball Soup

Homemade Matzah Ball, Aromatic Vegetables

Winter Root Vegetable Soup

Crustini, Smoked Paprika Oil

\$10

\$12

\$10

\$10

Panko Chicken Tenders

Boom Boom Spicy Mayo

Twice-Cooked Chicken Wings

Choice of: BBQ, Tangy Pineapple BBQ, Buffalo, Boom Boom Spicy Mayo

Duck Wing Lollypops

Red Wine Garlic Sauce

\$16

GF \$13

GF \$21

Brisket Nacho Platter

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

GF \$23

BURGERS & SLIDERS Served on a Brioche Bun with Fries

Char Burger

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

Western Burger

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

Hickory Burger

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

Cali Burger

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

Hawaiian Burger

Grilled Pineapple, BBQ Sauce, Lettuce, Tomato

Char Bar Sliders

Three Burger or Brisket Sliders, topped with a slice of Pickle

Parisian Salmon Burger

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

Falafel Burger

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

\$19

\$22

\$22

\$21

\$21

\$19

\$19

\$16

SANDWICHES Served with Fries

Steve's Steak Sub

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

The New Yorker

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

The 5th Avenue

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

The Long Island

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

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

\$23

\$22

\$22

\$20

\$19

\$19

ENTRÉES

Aged Bone-In Prime Rib

Signature Cut Rib Steak, Garlic Mashed Potatoes, Grilled Vegetables

Jonathan's Ribeye

Grilled Ribeye, Hand-Cut French Fries, Nice Little Salad

Friedlander's Steak Fajitas

Latin Marinated Steak, Sauteed Onions, Peppers, & Tomatoes, Corn Tortillas, Spanish Rice and Beans, Pico de Gallo, Guacamole

Hand-Made Fresh Fettuccine Bolognese

Red Wine and Beef Sauce with Aromatic Vegetables

Cantonese Chicken Stir-Fry

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

Pan-Seared Salmon Fillet

Spanish Rice, Green Beans, Kalamata Olive Lemon Sauce

Mediterranean Pasta

Hand-Made Fresh Fettuccine, Zucchini, Baby Heirloom Tomatoes, Kalamata Olives, Fresh Basil, drizzled with Olive Oil, served with Crustini

GF \$56

GF \$52

GF \$29

\$28

\$27

GF \$35

\$25

GW Mixed Grill (Serves 2)

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

\$135

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