

LUNCH & DINNER MENU

Monday-Thursday: 11:00am-9:00pm

Friday: 11:00am - 10:00pm

Saturday: 11:00am-10:00pm

Sunday: 12:00pm- 9:00pm

APPETIZERS

- Fried Calamari** 17
Served with a Lemon Wedge & Spicy Aioli
- Pickle Fries** 14
Deep Fried Pickles Served with Ranch
- Cheese Curds** 13
*Battered White Cheddar Cheese Curd
Lightly Fried & Served with Spicy Aioli*
- Warm Spinach & Artichoke Dip** 14
Creamy Spinach & Artichoke Dip Served with Sourdough Bread
- Walleye Cakes.** 20
Twin Walleye Cakes Served with Jalapeno Remoulade and Lemon
- Shrimp Cocktail*** 17
*Six Black Tiger Shrimp, House-Made Cocktail Sauce,
Lemons & Fresh Herbs*
- Goat Cheese Dip** 14
*Creamy Combination of Goat Cheese, Parmesan, Cream Cheese and
Garlic Baked Topped with Diced Tomato, Basil and Balsamic
Served with Bread*
- Irish Egg Rolls** 10
*Corned Beef, Sauerkraut, Swiss, Springroll
served with 1000 Island Dressing*

CHAR-LIE BURGERS

- All Burgers are Served with Kettle Chips
Upgrade to Fries for 2.00 more or a Side Garden Salad for 4.00*
- Plain Ol' Charlie*** 16
*Half Pound, Angus Beef Char-Grilled to Medium
Topped with Lettuce, Tomato & Onion on a Pub Bun
Add Cheese for 1.00 or Bacon for 2.00*
- Paddy Melt*** 17
*Half Pound Angus Beef Patty with Caramelized Onions, Horseradish
Aioli, Provolone, and Cheddar Cheese on Toasted Sauerkraut Rye Bread*
- Angry Shamrock*** 17
*Half Pound Cajun-Seasoned Angus Beef Patty
Topped with Spicy Aioli, Jalapenos, Pepper Jack Cheese,
Lettuce, Tomato & Onion on a Pub Bun*
- Irish Burger*** 17
*Half Pound Angus Patty Topped with Whiskey Bacon Shallot Jam,
Aioli, Sharp Cheddar, & Arugula on a Brioche Bun*

Substitute a black bean veggie patty or
a grilled chicken breast for 2.00.

SOUPS & SALADS

- Soup du Jour** Cup 8 Bowl 12
Our Chefs' House Made Soup
- Mulligan Stew** Cup 9 Bowl 13
*Beef, Carrots, Celery, Potato and Onion in an Irish Beef Jus,
Served with Grilled Bread*
- Local Garden Salad** Half 6 Full 11
Local Greens, Tomatoes, Red Onions, Cucumbers & Carrots
- Caesar Salad** Half 7 Full 12
*Romaine, Shaved Parmesan, & Croutons
Tossed in our House-Made Caesar Dressing*
- South West Quinoa Salad** 22
*Quinoa, Black Beans, Roasted Corn and Avocados,
Tossed in a Creamy Avocado Dressing and Served with Blackened
Chicken Topped with Crispy Tortilla Strips and Fresh Cilantro*
- Cobb Salad** 20
*Mixed Greens, Topped with Grilled Chicken, Tomato, Eggs, Avocados,
Red Onion, Bacon & Bleu Cheese Crumbles*
- Mediterranean Shrimp Salad** 20
*Chopped Romaine, Chick Peas, Fresh Bell Peppers, Red Onions,
Cherry Tomatoes, Feta Cheese, Fresh Herbs
Topped with Lemon Vinaigrette and Grilled Shrimp*
- Crispy Chicken Buffalo Salad** 18
*Romaine, Pepperoncini, Red Onion, Tomato, Celery,
& Bleu Cheese Crumbles, with our House Blue Cheese Dressing*
- Rosemary Chicken Salad*** 18
*Rosemary Chicken Salad on a bed of Spring Mix with Toasted Pecans,
Fresh Berries, Grapes and Served with a Blackberry Vinaigrette*

Salad Dressing Choices:

Caesar, Ranch, Thousand Island, French,
Bleu Cheese, Italian, Honey Mustard

Salad Add-Ons

Grilled Chicken Breast 7 | Grilled Steak 13 | Grilled Shrimp 10

A 4% surcharge will be added to every bill at the time of checkout. See your server for more details. There will be an 20% gratuity added to groups of eight or more.

*The consuming of raw or undercooked eggs, meat, poultry, seafood or shellfish may contribute to foodborne illness, especially if you have an existing medical condition. Many of our items can be made vegetarian or gluten free, please ask your server which items can be made as such and our kitchen will be happy to accommodate!

ENTREES

Additional Cook Time May be Required. Please Consult your Server for Details

Charlie's Fish & Chips 21

*Battered Cod (May Contain Bones) on a Bed of French Fries
Served with Lemon & Tartar Sauce*

Salmon 29

Blackened or Seared Salmon topped with Mango Salsa & Lemon Beurre Blanc. Served with Wild Rice Pilaf & Chef's Choice of Vegetable

Shepherd's Pie 20

Classic Shepherd's Pie with Minced Lamb & Ground Beef, Sweet Peas, Mushrooms, Pearl Onions & Mashed Yukon Gold Potatoes

Almond Walleye with Lemon Beurre Blanc* 26

*Canadian Walleye, Crusted with Slivered Almonds & Seasoned Panko
Served with Lemon Beurre Blanc, Fresh Lemons, Wild Rice Pilaf & Chef's Choice of Vegetable*

AVAILABLE AFTER 5PM

Seared Scallops with Wild Rice Pilaf* 30

*Five Large Scallops, Served with Wild Rice Pilaf,
Lemon Beurre Blanc & Fresh Citrus Salsa*

Ribeye* 40

*Hand Cut, 16oz. Ribeye Grilled to Desired Temperature
Served with Fresh Vegetables, Roasted or Mashed Potatoes*

Surf & Turf* 42

*Shrimp & Steak are Subject to Market Availability,
Ask your Server for Details
Served with Wild Rice Pilaf & Chef's Choice of Vegetable*

Prime Rib* 35

*Available only on Saturday
Served with Chef's Choice of Potato & Vegetable*

PASTA

Served with Garlic Toast

Pasta, Pesto & Peas with Shrimp 26

*Penne Pasta Tossed in our Homemade Creamy Pesto Sauce,
Topped with Shrimp, Tomato Bruschetta & Fresh Herbs
Substitute to scallops for 8*

Blackened Chicken Penne Alfredo 22

*Penne Pasta Tossed in a Creamy Alfredo Sauce,
Topped with a Blackened Chicken Breast*

SANDWICHES

All Sandwiches are Served with Kettle Chips

Upgrade to Fries For 2.00 more or a Side Garden Salad for 4.00

Reuben Or Rachel (with Turkey) 18

*House-Braised Corned Beef on Thick Cut Rye Bread
Topped with Swiss Cheese, Sauerkraut & Thousand Island Dressing*

Walleye Sandwich 20

*Fresh Walleye, Battered on a Hoagie Bun with Lettuce, Tomato,
Onion & Tartar Sauce*

French Dip* 18

*Thinly Sliced Roast Beef, Caramelized Onions & Provolone Cheese
Served on a Ciabatta Hoagie with a Side of Au Jus for Dipping*

Grilled Ham and Cheese with Tomatoes 16

*Thinly Sliced Applewood Smoked Ham with Fresh Tomatoes and
Cheddar Cheese, Grilled on Sourdough Bread*

Nashville Chicken Sandwich 15

*Fried Chicken Thigh Dipped in a Nashville Sauce, Served on a Toasted
Pub Bun with Mayo, Lettuce, House Made Pickles*

DESSERTS

Feature Cheesecake..... 9

Flourless Chocolate Torte 9

Decadent Chocolate Cake with Ganache & Raspberry Coulis

Vanilla Ice Cream 8

*Served with Chocolate Sauce, Caramel or House-Made Berry Sauce
Garnished with Whipped Cream*

Bread Pudding 12

Warm, Rich Chocolate and Cinnamon Bread Pudding with Toffee Sauce

LIVE MUSIC AT CHARLIE'S PUB

Every Friday and Saturday

View Schedule on our Facebook page
facebook.com/charliesirishpub

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Charlie's Restaurant & Irish Pub at the Historic Water Street Inn

101 S. Water Street, Stillwater, MN 55082 | (651) 439-6000 | www.waterstreetinn.us