

Charlie's Restaurant and Irish Pub

at the historic Water Street Inn

APPETIZERS

SIZZLING CRAB CAKES.....22

TWO HAND MADE JUMBO LUMP CRAB CAKES,
SIZZILING IN RICH LEMON BUTTER

COCONUT FRIED SHRIMP20

SERVED WITH HORSERADISH ORANGE
MARMALADE

SEARED AHI TUNA.....21

SUSHI GRADE YELLOWFIN TUNA BLACKENED
AND SEARED, SERVED ON A TANGY SAUCE

CORNED BEEF FRITTERS17

CORNED BEEF, SAUERKRAUT, MASHED
POTATOES, SWISS CHEESE, CHEDDAR CHEESE &
CREAM CHEESE BREADED IN POTATO FLAKES,
SERVED WITH 1000 ISLAND DRESSING

CHEESE CURDS.....15

LIGHTLY BATTERED AND FRIED & SERVED WITH
SPICY AIOLI

PRETZEL & ALE DIP.....11

GUINNESS CHEESE DIP SERVED WITH PRETZEL
BREAD STICKS

SEARED STEAK BITES21

SERVED WITH SAUTÉED MUSHROOMS AND
TOPPED WITH WHISKEY AIOLI AND ONIONS

TAVERN WINGS18

8 WINGS, CHOICE OF SAUCES - SRIRACHA HONEY,
ORANGE WHISKEY BBQ, BUFFALO OR HOUSE DRY RUB
SERVED WITH CHOICE OF BLUE CHEESE OR RANCH

FRIED BRUSSEL SPROUTS14

FRIED AND TOSSED IN A MAPLE BALSAMIC
GLAZE, BACON, CARAMELIZED ONIONS, TOPPED
WITH CRUMBLIED BLUE CHEESE & CANDIED
WALNUTS

LIVE MUSIC AT
CHARLIE'S PUB
EVERY FRIDAY AND
SATURDAY
STARTING AT 7 PM



SALADS

LOCAL GARDEN SALAD HALF 7 FULL 12

LOCAL GREENS, TOMATO, CUCUMBER, RED ONION,
SHREDDED CARROT, AND CHOICE OF DRESSING

CAESAR SALAD HALF 7 FULL 12

ROMAINE, SHAVED PARMESAN AND CROUTONS TOSSED
IN OUR HOUSE MADE CAESAR DRESSING

COBB SALAD20

MIXED GREENS, TOPPED WITH GRILLED CHICKEN,
TOMATO, EGGS, AVOCADO, RED ONION, BACON AND
BLEU CHEESE CRUMBLES

MEDITERRANEAN SALAD 16

QUINOA, CUCUMBER, RED ONION, HEIRLOOM CHERRY
TOMATO, AND GREEK OLIVES TOSSED IN FETA
VINAIGRETTE AND TOPPED WITH FETA CHEESE

CHOPPED WEDGE SALAD.....16

ICEBERG SHREDDED LETTUCE, BACON, BLUE CHEESE
CRUMBLES & HEIRLOOM CHERRY TOMATOES TOSSED IN
BLUE CHEESE VINAIGRETTE

ROASTED GRAPE & GOAT CHEESE SALAD.16

MIXED GREENS, ROASTED GRAPES, SLICED APPLES
CANDIED WALNUTS & GOAT CHEESE, TOSSED IN
SHERRY VINAIGRETTE

SALAD ADD-ONS:

- GRILLED CHICKEN BREAST ~ 7
- GRILLED SALMON ~ 12
- GRILLED SHRIMP ~ 10
- GRILLED STEAK ~ 13

SALAD DRESSING CHOICES:

- | | |
|---------------|-------------|
| ▪ CAESAR | ▪ ITALIAN |
| ▪ RANCH | ▪ HONEY |
| ▪ BLUE CHEESE | MUSTARD |
| ▪ FRENCH | ▪ BALSAMIC |
| ▪ THOUSAND | VINAIGRETTE |
| ISLAND | |

SOUPS

SOUP DU JOUR CUP 8 BOWL 12

MULLIGAN STEW CUP 9 BOWL 13

AWARD WINNING

SHORT RIB CHILI CUP 9 BOWL 13

TOPPED WITH SEASONED SOUR CREAM AND PICKLED ONIONS

There will be a 21 % gratuity added to groups of eight or more.

A 3.5 % credit card adjustment will be applied to non-cash transactions.

* 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!

Charlie's Restaurant & Irish Pub at the Historic Water Street Inn, 101 Water Street, Stillwater, MN 55082
651.439.6000 / www.waterstreetinn.us

BURGERS & SANDWICHES

ALL BURGERS ARE SERVED WITH KETTLE CHIPS
UPGRADE TO FRIES FOR \$3, SIDE SALAD FOR \$4
GLUTEN FREE BUN AND BREAD AVAILABLE \$2.5

LAMB BURGER19
WITH TZATZIKI SAUCE, LETTUCE, TOMATO & ONION
ON A TOASTED PUB BUN

IRISH BURGER.....18
• ½ LB ANGUS BURGER CHAR-GRILLED TO MEDIUM
GUINNESS CARAMELIZED ONIONS, JAMESON GARLIC
AIOLI, CHEDDAR CHEESE, LETTUCE & TOMATO ON A
TOASTED PUB BUN
PLAIN OL’ CHARLIE14
• ½ LB ANGUS BURGER CHAR-GRILLED TO MEDIUM
, TOPPED WITH LETTUCE, TOMATO AND ONION ON A
TOASTED PUB BUN.
ADD CHEESE - \$1, BACON FOR \$2

ANGRY SHAMROCK 16
• ½ LB ANGUS BURGER CHAR-GRILLED TO MEDIUM
CAJUN SEASONED, WITH SPICY AIOLI, JALAPEÑOS,
PEPPER JACK CHEESE, LETTUCE, TOMATO, AND ONION,
ON A TOASTED PUB BUN

BURRATA BACON.....18
• ½ LB ANGUS BURGER CHAR-GRILLED TO MEDIUM
BASIL PESTO MAYO, BACON, BURRATA CHEESE,
LETTUCE & TOMATO ON A TOASTED PUB BUN

WALLEYE SANDWICH 20
FRIED WALLEYE ON A HOAGIE BUN, TOPPED WITH
LETTUCE, TOMATO AND TARTAR SAUCE

MEATLOAF SANDWICH.....17
GRILLED MEATLOAF WITH GUINNESS CARAMELIZED
ONIONS, BACON, JAMESON KETCHUP & CHEDDAR
CHEESE ON GRILLED SOURDOUGH BREAD

MONTE CRISTO SANDWICH.....18
SOURDOUGH BREAD DIPPED IN FRENCH TOAST
BATTER WITH HAM, TURKEY & SWISS CHEESE, PAN
FRIED SERVED WITH RASPBERRY SAUCE

REUBEN OR RACHEL (TURKEY) 18
GUINNESS BRAISED CORNED BEEF, OR TURKEY, THICK
CUT ON MARBLE RYE BREAD, TOPPED WITH
SAUERKRAUT, SWISS CHEESE AND THOUSAND ISLAND
DRESSING

PESTO CHICKEN SANDWICH17
GRILLED CHICKEN BREAST WITH PESTO MAYO,
GRILLED ONIONS, GRILLED TOMATOES, PROVOLONE
CHEESE ON GRILLED SOURDOUGH BREAD

ENTRÉES

ADD SOUP OF THE DAY, HOUSE SALAD OR CAESAR SALAD FOR 4\$

7 OZ FILET..... 42
SERVED WITH GARLIC MASHED, BAKED POTATO, OR RICE
PILAF AND VEGETABLE OF THE DAY TOPPED WITH GREEN
PEPPERCORN SAUCE

HANGER STEAK.....38
SERVED WITH GARLIC MASHED, BAKED POTATO, OR RICE
PILAF VEGETABLE OF THE DAY & TOPPED WITH CHIMICHURRI

MEATLOAF.....24
SERVED WITH GARLIC MASHED, ROASTED CARROTS &
TOPPED WITH MUSHROOM VEAL DEMI-GLAZE

FISH AND CHIPS25
BATTERED COD ON TOP OF A BED OF FRIES WITH COLESLAW,
LEMON WEDGE AND TARTAR SAUCE

SHRIMP SCAMPI.....21
JUMBO SHRIMP SAUTEED IN OLIVE OIL, GARLIC,
SHALLOTS, WHITE WINE OVER SPAGHETTI, SERVED
WITH BREAD STICKS

STUFFED CHICKEN BREAST.....26
STUFFED WITH GOAT CHEESE, SPINACH, GARLIC, ROASTED
RED PEPPERS, SUN-DRIED TOMATOES, CREAM CHEESE SERVED
WITH GARLIC MASHED OR RICE PILAF & VEGETABLE OF THE
DAY, TOPPED WITH LEMON CAPER SAUCE

ALMOND CRUSTED WALLEYE32
WITH LEMON BEURRE BLANC SERVED WITH GARLIC MASHED
OR RICE PILAF & VEGETABLE OF THE DAY

SHEPHERD’S PIE22
CLASSIC SHEPHERD’S PIE WITH MIXED LAMB AND GROUND
BEEF, SWEET PEAS, PEARL ONIONS, CARROTS AND MASHED
YUKON GOLD POTATOES

FRUTTI DI MARE.....24
SAUTEED SHRIMP, SCALLOPS, MUSSELS & GARLIC
TOSSED IN ARRABBIATA SAUCE OVER SPAGHETTI
SERVED WITH BREAD STICKS

SPAGHETTI BOLOGNESE.....22
CLASSIC SLOW COOKED MEAT SAUCE OVER SPAGHETTI,
SERVED WITH BREAD STICKS

RICE BOWLS

CHICKEN SHAWARMA22
SEARED CHICKEN BREAST WITH TOMATO, CUCUMBERS,
ONION, TOSSED IN LEMON VINAIGRETTE OVER
JASMINE RICE TOPPED WITH DILL YOGURT SAUCE AND
RED PEPPER HUMMUS

THAI BASIL STEAK24
SEARED STEAK WITH RED, GREEN & YELLOW PEPPERS,
SOY SAUCE, SESAME OIL. BROWN SUGAR AND GINGER
OVER JASMINE RICE TOPPED WITH THAI PEANUT
SAUCE

ROASTED CAULIFLOWER21
ROASTED CAULIFLOWER, BLACK BEAN CORN SALSA
OVER JASMINE RICE AND TOPPED WITH CILANTRO
LIME SAUCE

SWEET & SPICY SALMON23
SEARED SALMON WITH HEIRLOOM TOMATO, PICKLED
CUCUMBERS, PICKLED ONIONS OVER JASMINE RICE
WITH SIRACHA AIOLI, AND A DRIZZLE OF HONEY,
TOPPED WITH GREEN ONION