

Charlie's Restaurant and Irish Pub

at the historic Water Street Inn

APPETIZERS

WALLEYE CAKES 20

SERVED WITH JALAPEÑO TARTAR SAUCE

COCONUT FRIED SHRIMP 20

SERVED WITH HORSERADISH ORANGE MARMALADE

PRETZEL & ALE DIP..... 11

GUINNESS CHEESE DIP SERVED WITH PRETZEL BREAD STICKS

GOAT CHEESE DIP 15

CREAMY COMBINATION OF GOAT, PARMESAN AND CREAM CHEESE AND GARLIC BAKED, TOPPED WITH TOMATO BRUSCHETTA AND BALSAMIC GLAZE, SERVED WITH WARM BREAD

CORNED BEEF FRITTERS 17

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

IRISH FRIES 15

FRIES TOPPED WITH CORNED BEEF, ALE CHEESE SAUCE, SOUR CREAM AND GREEN ONIONS

SEARED STEAK BITES 21

SERVED WITH SAUTÉED MUSHROOMS AND TOPPED WITH WHISKEY AIOLI AND ONIONS

TAVERN WINGS 17

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 SPROUTS 13

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

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 SALAD 20

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

BERRY SALAD 16

SPRING MIX, RASPBERRIES, BLUEBERRIES AND STRAWBERRIES TOSSED IN A RASPBERRY VINAIGRETTE AND TOPPED WITH FETA CHEESE AND CANDIED WALNUTS

NASHVILLE HOT CHICKEN SALAD 21

FRIED CHICKEN BREAST TOSSED IN NASHVILLE HOT CHICKEN SAUCE, ROMAINE LETTUCE, SHREDDED CARROTS, CELERY, CARROTS, CUCUMBERS AND HEIRLOOM CHERRY TOMATO TOSSED IN BUTTERMILK RANCH DRESSING AND TOPPED WITH BLUE CHEESE CRUMBLES

CHICKEN SALAD 20

CHICKEN, CASHEWS, FIVE SPICE, GINGER, CELERY, GRAPES AND MAYO SERVED ON A BED OF GREENS WITH FRESH FRUIT

SALAD ADD-ONS:

GRILLED CHICKEN BREAST - 7

GRILLED SHRIMP - 10

GRILLED STEAK - 13

SALAD DRESSING CHOICES

CAESAR, RANCH, THOUSAND ISLAND, FRENCH, BLEU CHEESE, ITALIAN AND HONEY MUSTARD

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

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



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, BREAD AND TORTILLA AVAILABLE \$2.5 UPHARGE

PLAIN OL’ CHARLIE SINGLE 13, DOUBLE 16

QUARTER POUND OF ANGUS BEEF, CHAR-GRILLED TO MEDIUM, TOPPED WITH LETTUCE, TOMATO AND ONION ON A TOASTED PUB BUN.
ADD CHEESE - \$1, BACON FOR \$2

ANGRY SHAMROCK SINGLE 14, DOUBLE 17

QUARTER POUND OF ANGUS BEEF, CAJUN SEASONED, WITH SPICY AIOLI, JALAPEÑOS, PEPPER JACK CHEESE, LETTUCE, TOMATO, AND ONION, SERVED ON A PUB BUN

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 SANDWICH 17

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

GYRO WRAP 20

MEDITERRANEAN COUSCOUS, SLICED GYRO MEAT (BEEF & LAMB) RED ONION, TOMATO, CUCUMBER SHREDDED LETTUCE, TZATZIKI SAUCE AND FETA CHEESE

WALLEYE SANDWICH 20

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

WHISKEY BURGER SINGLE 14, DOUBLE 17

QUARTER OF ANGUS BEEF, CHAR-GRILLED TO MEDIUM, WITH CHEDDAR CHEESE, BACON, FRIED ONIONS, GARLIC AIOLI AND TOPPED WITH HOUSE-MADE WHISKEY GLAZE, SERVED ON A PUB BUN

NASHVILLE HOT CHICKEN SANDWICH 17

FRIED CHICKEN BREAST TOSSED IN A NASHVILLE HOT SAUCE ON TOASTED HOAGIE BUN WITH COLESLAW AND DILL PICKLE

TBLTA WRAP 18

TURKEY, BACON, SHREDDED LETTUCE, AVOCADO, TOMATO, AND RANCH DRESSING WRAPPED IN A SPINACH TORTILLA

THAI PEANUT WRAP 18

GRILLED CHICKEN BREAST, SHREDDED LETTUCE, ONION, HEIRLOOM CHERRY TOMATO, CUCUMBERS AND THAI PEANUT SAUCE WRAPPED IN A SPINACH TORTILLA

VEGETABLE WRAP 17

RED PEPPER HUMMUS, ALFALFA SPROUTS, CUCUMBERS, HEIRLOOM CHERRY TOMATO, RED ONION, SHREDDED CARROTS AND WRAPPED IN A SPINACH TORTILLA

ENTRÉES

ALL ENTRÉES ARE SERVED WITH CHOICE OF GARLIC MASHED POTATOES, RICE PILAF, BAKED POTATO AND SERVED WITH VEGETABLE OF THE DAY(EXCLUDING SHEPHERD’S PIE AND FISH AND CHIPS)

7 OZ FILLET..... 40

WITH A CREAMY PEPPERCORN SAUCE

6 OZ PRIME TOP SIRLOIN 35

SHEPHERD’S PIE 28

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

PISTACHIO CRUSTED HALIBUT 38

TOPPED WITH TOMATO CAPER DILL SAUCE

ALMOND CRUSTED WALLEYE 32

WITH LEMON BEURRE BLANC SAUCE

FISH AND CHIPS 23

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

RICE BOWLS

SWEET & SPICY SALMON 23

SEARED SALMON WITH HEIRLOOM TOMATO, PICKLED CUCUMBERS, PICKLED ONIONS OVER JASMINE RICE WITH SRIRACHA AIOLI, AND A DRIZZLE OF HONEY, TOPPED WITH GREEN ONION

THAI BASIL STEAK 24

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

CHICKEN SHAWARMA 22

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

ROASTED CAULIFLOWER 21

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