

## Shareable Starters

<b>Top-Shelf Combo Appetizer</b> <b>Spicy Jack Cheese Wedges, Loaded Potato Skins and our double hand-breaded chicken tenders. (Cal 1880)</b>	<b>\$11.99</b>
<b>O'Charley's Famous Chicken Tenders</b> <b>Dipped in buttermilk, hand-breaded twice.</b> <b>Original (Cal 1100), Nashville Hot (Cal 1260), Buffalo (Cal 1080) or Chipotle (Cal 1160).</b>	<b>\$8.19</b>
<b>Spicy Jack Cheese Wedges</b> <b>Spicy Pepper Jack cheese served with our Roasted Red Pepper Marinara Sauce. (Cal 720)</b>	<b>\$7.29</b>
<b>Crispy Pickle Chips</b> <b>Deep-fried spicy pickle chips served with our special Comeback Sauce. (Cal 690)</b>	<b>\$5.99</b>
<b>Loaded Potato Skins</b> <b>Cheddar cheese, hickory-smoked bacon and green onions. Served with sour cream. (Cal 1400)</b>	<b>\$8.19</b>
<b>Chips &amp; Queso</b> <b>Tortilla chips served with our spicy white queso. (Cal 520)</b>	<b>\$5.99</b>
<b>Fried Green Tomatoes</b> <b>Fried green tomatoes topped with tangy Tennessee Chow-Chow Relish and drizzled with BBQ sauce. (Cal 610)</b>	<b>\$6.39</b>
<b>Nashville Hot Deviled Eggs</b> <b>Topped with our Tennessee Chow-Chow Relish and Nashville Hot Sauce. (Cal 720)</b>	<b>\$5.99</b>
<b>Spinach &amp; Artichoke Dip</b> <b>Creamy blend of spinach, parmesan cheese and artichoke hearts served with tortilla chips and salsa. (Cal 710)</b>	<b>\$7.29</b>

### O'Charley's Specialty Inspired by Our Southern Roots.

\*OUR STEAKS, EGGS, BURGERS, AND SALMON CAN BE COOKED TO ORDER. A POSSIBLE HEALTH RISK MAY EXIST IN EATING UNDERCOOKED BEEF, EGGS, Southern-Fried Chicken Tender Salad SALMON, BURGERS AND GROUND BEEF AT AN INTERNAL TEMPERATURE OF LESS THAN ONE HUNDRED FIFTY-FIVE DEGREES FAHRENHEIT. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## Salads

<b>The Classic Cobb</b> The classic with chicken, tomatoes, avocado, bleu cheese, hard-boiled eggs, bacon, green onions with Bleu Cheese dressing. (Cal 1140)	<b>\$11.79</b>
<b>Sonoma Chicken Salad</b> Grilled chicken, black beans, corn, avocado, Pico de Gallo, Chile-Ranch dressing and BBQ sauce. Topped with fried onions. (Cal 890)	<b>\$10.99</b>
<b>Southern Pecan Chicken Tender Salad</b> With mandarin oranges, dried cranberries, bleu cheese crumbles and candied pecans with our Balsamic Vinaigrette. Regular (Cal 1550) Half (Cal 1200)	<b>\$10.69</b> <b>\$9.49</b>
<b>California Chicken Salad</b> Grilled chicken, bleu cheese crumbles, candied pecans, strawberries, mandarin oranges and dried cranberries with our Balsamic Vinaigrette. Regular (Cal 1020) Half (Cal 660)	<b>\$11.19</b> <b>\$9.49</b>
<b>Steakhouse Wedge Salad*</b> Iceberg lettuce wedge with 6-oz. sliced, grilled sirloin, bleu cheese crumbles, bacon, tomatoes and Bleu Cheese dressing. (Cal 930) Substitute Chicken (Cal 750) Substitute Salmon* (Cal 910)	<b>\$11.99</b> <b>\$9.99</b> <b>\$12.99</b>
<b>Southern-Fried Chicken Tender Salad</b> With tomatoes, hard-boiled eggs, bacon and cheddar cheese with our Honey Mustard dressing. Regular (Cal 1550) Half (Cal 900)	<b>\$10.69</b> <b>\$9.49</b>
<b>Cocktails</b>	
<b>Mango Heat Margarita</b> This drink will warm you up and then cool you down! Milagro 100% Blue Agave Tequila, Ancho Reyes Chile Liqueur, mango and made-from-scratch margarita mix. (Cal 270)	<b>\$8.99</b>
<b>N'awlins Hurricane</b> Captain Morgan Spiced Rum, Myers's Dark Rum, lime-sour, orange juice, passion fruit purée and grenadine. (Cal 290)	<b>\$7.99</b>

<b>Tito's Lemonade</b> Tito's Handmade Vodka and made-from-scratch lemonade. <b>Make it your own:</b> <b>Classic (Cal 160), Strawberry (Cal 130) or Blackberry (Cal 180)</b>	<b>\$7.99</b>
<b>Kentucky Mai Tai</b> Maker's Mark Bourbon, Disaronno, orange juice, sour mix and grenadine. (Cal 360)	<b>\$7.99</b>
<b>Perfect Patrón Margarita</b> Patrón Silver 100% Agave Tequila, Patrón Citrónge Orange Liqueur and margarita mix. (Cal 240)	<b>\$8.99</b>
<b>Pain Chiller Punch</b> Our take on a Painkiller starts with a heavy pour of Blue Chair Bay Coconut Spiced Rum, pineapple juice, orange juice and cream of coconut. (Cal 270)	<b>\$7.99</b>
<b>Beer</b>	
<b>Craft &amp; Import</b> <b>Sam Adams</b> <b>Boston Lager (Cal 200-230)</b> <b>Blue Moon (Cal 200-310)</b> <b>Stella (Cal 180-270)</b>	
Sam Adams Seasonal (Cal 200-350) Local Craft (Cal 200-350) Regional IPA (Cal 240-380)	
<b>Premium</b> <b>Bud Light (Cal 120-190)</b> <b>Miller Lite (Cal 110-180)</b> <b>Michelob Ultra (Cal 120-190)</b>	
<b>Selections vary by location; ask your server for draft and bottle options.</b>	
<b>Non-Alcoholic Beverages</b>	
<b>Made-From-Scratch Refreshers♦</b> <b>New Blackberry Mint Limeade (Cal 200)</b> <b>Strawberry Lemonade (Cal 200)</b> <b>Lemonade (Cal 160)</b> <b>Cotton Candy Fizz (Cal 120)</b>	<b>\$3.99</b> <b>\$3.99</b> <b>\$3.59</b> <b>\$3.29</b>

<b>Freshly Brewed Teas♦</b> Peach (Cal 110), Blackberry (Cal 160), Passion Fruit (Cal 140), Mango (Cal 110), or Sugar-Free Raspberry (Cal 5) Sweet (Cal 120) or Unsweet (Cal 5)	<b>\$2.69</b> <b>\$2.59</b>
<b>Additional Refreshers</b> IBC Root Beer, Regular (Cal 140), Diet (Cal 0)	<b>\$2.99</b>
<b>From the Fountain♦</b> Pepsi (Cal 130), Diet Pepsi (Cal 0), Mist TWST (Cal 130), Mountain Dew (Cal 140), Diet Mountain Dew (Cal 0), Dr Pepper (Cal 130), Diet Dr Pepper (Cal 0), Tropicana Pink Lemonade (Cal 150)	<b>\$2.59</b>
<b>Coffee &amp; Hot Tea♦</b> Regular (Cal 0) or Decaffeinated (Cal 0) Hot Tea (Cal 0)	<b>\$2.29</b>
<b>Seafood Favorites</b>	
<b>Cedar-Planked Salmon*</b> Hand-cut, seasoned with lemon pepper. Served with two sides. (Cal 590 – 1630)	<b>\$17.49</b>
<b>Grilled Atlantic Salmon*</b> Hand-cut, herb-seasoned and served with two sides. Also available Blackened, Bourbon-Glazed or Chipotle. 6-oz. (Cal 460 – 1620) 9-oz. (Cal 620 – 1780)	<b>\$13.49</b> <b>\$16.19</b>
<b>Hand-Battered Fish &amp; Chips</b> Hand-battered cod and fries. Served with tartar sauce. (Cal 1420)	<b>\$10.99</b>
<b>Grilled Salmon Bowl*</b> Grilled salmon served over orzo pasta sautéed with chopped kale, quinoa, carrots, onion and garlic in a roasted red pepper sauce, topped with feta cheese. (Cal 970)	<b>\$12.99</b>
<b>Buttermilk Fried Shrimp Dinner</b> Served with cocktail sauce and served with two sides (Cal 860 – 1900)	<b>\$13.99</b>
<b>Hand-Breaded Catfish Dinner</b> Cornmeal breaded Mississippi farm-raised catfish filets served with coleslaw and fries. (Cal 1720)	<b>\$11.99</b>
<b>Seafood Combo Platter*</b> Hand-battered Cod, Buttermilk Fried Shrimp and Imperial Stuffed Crab served with fries, coleslaw along with tartar sauce and cocktail sauce. (Cal 1950)	<b>\$15.99</b>

## Chicken and Pasta

<b>O'Charley's Famous Chicken Tenders Dinner</b> Dipped in buttermilk, hand-breaded twice. Original (Cal 1220 – 2200) Nashville Hot (Cal 1380 – 2360) Buffalo (Cal 1190 – 2230) Chipotle (Cal 1160 – 2200). Served with two sides.	<b>\$11.59</b>
<b>Peach Chutney Chicken</b> Grilled chicken breast topped with Peach Chutney and served with mashed sweet potatoes and broccoli. (Cal 760)	<b>\$9.99</b>
<b>Chicken Parmesan</b> Hand-breaded chicken breast topped with red pepper marinara and cheese blend, served on a bed of linguini. (Cal 1320)	<b>\$10.99</b>
<b>Garlic Shrimp Pasta</b> Sautéed in crushed tomato and garlic sauce with linguini and topped with parmesan cheese and bread crumbs. (Cal 950)	<b>\$11.99</b>
<b>Whiskey Chicken Pasta</b> Sliced, grilled chicken tossed in our Jack Daniel's Tennessee Whiskey® cream sauce with tomatoes, corn, garlic, onions bacon and linguini. (Cal 1210)	<b>\$11.79</b>
<b>New Orleans Cajun Chicken Pasta</b> Cajun-seasoned chicken with sautéed peppers, onions and parmesan cheese tossed with linguini in a cream sauce. (Cal 1170)	<b>\$11.89</b>

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## Classic Combinations

We've paired your favorites to create this selection of classic combination dinners. Served with two sides.

<b>Steak &amp; Chicken Tenders*</b> Hand-breaded chicken tenders with a 6-oz. sirloin. (Cal 1150 – 2190)	<b>\$15.59</b>
<b>Steak &amp; Grilled Atlantic Salmon*</b> Salmon fillet with a 6-oz. sirloin. (Cal 870 – 1910)	<b>\$17.99</b>
<b>Steak &amp; Baby Back Ribs*</b> Our 6-oz. sirloin with a half-portion of ribs. Ribs also available with Nashville Hot or Carolina Gold BBQ Sauce. (Cal 1010 – 2050)	<b>\$18.99</b>

<b>Ribs &amp; Chicken Tenders</b> A half-portion of Baby Back Ribs with hand-breaded chicken tenders. Ribs also available with Nashville Hot or Carolina Gold BBQ Sauce. (Cal 1070 – 2110)	<b>\$14.59</b>
<b>Steaks, Ribs and Prime Rib</b> All steaks are served with two sides.	
<b>Louisiana Sirloin*</b> This fresh 12-oz. sirloin is grilled with Cajun seasonings and topped with Cajun butter. (Cal 720 – 1760)	<b>\$18.69</b>
<b>Filet Mignon with Garlic Butter*</b> Our most tender and juicy steak, a 7-oz. center-cut flet mignon is topped with garlic butter. (Cal 700 – 1740)	<b>\$20.19</b>
<b>Top Sirloin*</b> Juicy, fresh sirloin, perfectly seasoned. 6-oz. (Cal 390 – 1430) 12-oz. (Cal 650 – 1690)	<b>\$11.99</b> <b>\$17.19</b>
<b>Ribeye Steak*</b> Well-marbled and full of favor, 10-oz. cut. (Cal 840 – 1880)	<b>\$18.99</b>
<b>Bacon &amp; Bourbon-Glazed Filet Mignon*</b> 7-oz. flet topped with smoky bourbon glaze and chopped applewood-smoked bacon. (Cal 760 – 1800)	<b>\$20.19</b>
<b>Slow-Roasted Prime Rib*</b> Hand-rubbed with herbs and spices, hand-carved to order. Also available grilled. Served All Day, Every Day. 8-oz. cut. (Cal 950 – 1990) 12-oz. cut (Cal 1260 – 2300) 16-oz. cut (Cal 1580 – 2620)	<b>\$15.99</b> <b>\$19.99</b> <b>\$23.79</b>
<b>Prime Rib Lovers' Weekend for Two*</b> Two 8-oz. cuts served with a side item and an appetizer to share. Choose from Fried Green Tomatoes or Spinach and Artichoke Dip. Available Friday, Saturday and Sunday. (Cal 1200 – 1770 per person)	<b>\$13.99 per person</b>
<b>Baby Back Ribs</b> Hand-rubbed with seasonings (Cal 1340 – 2380). Also available Nashville Hot (Cal 1660 – 2700) or Carolina Gold (Cal 1340 – 2380).	<b>\$18.49</b>

## Burgers and Sandwiches

All Burgers and Sandwiches are served with hot, seasoned fries.  
 Substitute Sweet Potato Fries for just \$.99  
 We'd be happy to substitute a chicken breast (Cal 160) for any burger at no extra charge.  
 Add avocado to any burger for just \$.99 (Cal 80)

<b>Bacon Cheddar Burger*</b> Applewood-smoked bacon, white cheddar cheese, lettuce, tomato, pickles and onions. (Cal 1400)	<b>\$9.99</b>
<b>Classic Cheeseburger*</b> Cheddar cheese, lettuce, tomato, onion and pickles. (Cal 1330)	<b>\$8.99</b>
<b>Prime Rib Steakhouse Burger*</b> Topped with prime rib, bourbon-glazed onions, cheddar cheese, fried onion tanglers and bourbon BBQ Sauce. (Cal 1460)	<b>\$11.49</b>
<b>Carolina Gold BBQ Chicken Sandwich</b> Grilled chicken breast, applewood-smoked bacon, Monterey Jack cheese, Carolina Gold BBQ Sauce with lettuce, tomato, onion and pickles. (Cal 1050)	<b>\$8.99</b>
<b>The Club Sandwich</b> Turkey, bacon, ham, cheddar and Monterey Jack cheeses with lettuce tomato and mayo. (Cal 1350)	<b>\$9.79</b>
<b>O'Charley's French Dip</b> Monterey Jack cheese, Cajun butter and au jus for dipping. (Cal 1420)	<b>\$11.99</b>
<b>Nashville Hot Chicken Sandwich</b> Fried boneless chicken breast basted with our spicy hot chicken sauce. Served on a toasted bun with coleslaw and dill pickles. (Cal 2000)	<b>\$9.99</b>

## Over the Top and UNDER \$10

These full-favored, full-size O'Charley's favorites are available all day, every day.

<b>O'Charley's Famous Chicken Tenders &amp; Fries</b> Double hand-breaded Chicken Tenders served with Honey Mustard dressing and fries. (Cal 1410)	<b>\$9.99</b>
<b>House-Made Chicken Pot Pie</b> Chicken in a rich, creamy sauce of potatoes, carrots and peas with a buttery, faky crust. Served with broccoli. (Cal 1420)	<b>\$9.99</b>
<b>Honey-Drizzled Southern Fried Chicken</b> A buttermilk-breaded chicken breast drizzled with honey. Served with mashed sweet potatoes and broccoli. (Cal 720)	<b>\$9.99</b>

<b>Santa Fe Tilapia</b> Grilled and topped with house-made Pico de Gallo. Served over rice pilaf and with broccoli. (Cal 540)	<b>\$9.99</b>
<b>Chopped Steak*</b> Covered with mushrooms, onions and gravy then topped with fried onions. Served with bacon smashed potatoes. (Cal 1450)	<b>\$9.99</b>
<b>Low Country Shrimp</b> Sautéed with tomatoes, Andouille sausage and green onions in a creole sauce with rice pilaf. (Cal 520)	<b>\$9.99</b>
<b>Bottomless Soup, Salad &amp; Rolls</b> aEndless servings of soup, House or Caesar salad and our rolls. (Cal 150 – 710 based on one serving)	<b>\$6.99</b>
<b>Half-Club &amp; Salad or Soup</b> A half-portion of The Club Sandwich served with your choice of salad or soup. (Cal 950 – 1430)	<b>\$7.99</b>
<b>Classic Cheeseburger*</b> Cheddar cheese, lettuce, tomato, onion and pickles. Served with fries. (Cal 1330)	<b>\$8.99</b>
<b>Carolina Gold BBQ Chicken Sandwich</b> Grilled chicken breast, applewood-smoked bacon, Monterey Jack cheese, Carolina Gold BBQ Sauce with lettuce, tomato, onion and pickles. Served with fries. (Cal 1050)	<b>\$8.99</b>
<b>O'Charley's Famous Chicken Tenders &amp; Fries</b> Double hand-breaded and served with Honey Mustard dressing and fries. (Cal 1410)	<b>\$9.99</b>
<b>Bacon Cheddar Burger*</b> Applewood-smoked bacon, white cheddar cheese, lettuce, tomato, pickles and onions. Served with fries. (Cal 1400)	<b>\$9.99</b>
<b>House-Made Chicken Pot Pie</b> Chicken in a rich, creamy sauce of potatoes, carrots and peas with a buttery, faky crust. Served with broccoli. (Cal 1420)	<b>\$9.99</b>
<b>Nashville Hot Chicken Sandwich</b> Fried boneless chicken breast basted with our spicy hot chicken sauce on a toasted bun with coleslaw and dill pickles, Served with fries. (Cal 2000)	<b>\$9.99</b>



<p><b>Tacos</b>  Three four tortillas with your choice of filling. Served with fries.  <b>Fish ~ Hand-battered cod, cabbage, Pico de Gallo, avocado and Chile-Lime Dressing. (Cal 1490)</b>  <b>Crispy Chicken ~ Hand-breaded chicken tenders, cabbage, Pico de Gallo, avocado and Chile-Lime Dressing. (Cal 1380)</b>  <b>Nashville Hot ~Hand-breaded chicken tenders basted with spicy hot chicken sauce, coleslaw and dill pickles. (Cal 1630)</b></p>	<p><b>\$9.99</b>  <b>\$9.99</b>  <b>\$9.99</b></p>
<p style="text-align: center;"><b>Lunch Express</b>  Served Mon.-Fri. until 3 PM</p>	
<p style="text-align: center;"><b>LUNCHTIME FAVORITES</b></p>	
<p><b>Southern-Fried Chicken Tender Salad</b>  With tomatoes, hard-boiled eggs, bacon and cheddar cheese with Honey Mustard dressing.  <b>Regular (Cal 1550)</b>  <b>Half (Cal 900)</b></p>	<p><b>\$10.69</b>  <b>\$9.49</b></p>
<p><b>California Chicken Salad</b>  Grilled chicken, bleu cheese crumbles, candied pecans, strawberries, mandarin oranges and dried cranberries with our Balsamic Vinaigrette.  <b>Regular (Cal 1020)</b>  <b>Half (Cal 650)</b></p>	<p><b>\$11.19</b>  <b>\$9.49</b></p>
<p><b>The Club Sandwich</b>  Turkey, bacon, ham, cheddar and Monterey Jack cheeses with lettuce tomato and mayo. Served with fries. (Cal 1350)</p>	<p><b>\$9.79</b></p>
<p><b>O'Charley's French Dip</b>  Monterey Jack cheese, Cajun butter and au jus for dipping. Served with fries. (Cal 1420)</p>	<p><b>\$11.99</b></p>
<p><small>*OUR STEAKS, EGGS, BURGERS AND SALMON CAN BE COOKED TO ORDER. A POSSIBLE HEALTH RISK MAY EXIST IN EATING UNDERCOOKED BEEF, EGGS, SALMON, BURGERS AND GROUND BEEF AT AN INTERNAL TEMPERATURE OF LESS THAN ONE HUNDRED FIFTY-FIVE DEGREES FAHRENHEIT. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.</small></p>	
<p style="text-align: center;"><b>2,000 calories a day is used for general nutrition advice, but calorie needs vary.</b></p>	