

TO-GO, CURBSIDE & DELIVERY

10% surcharge added to To-Go & Curbside orders | 15% surcharge & \$5 delivery fee added to Delivery orders

Appetizers

DUCK WINGS ^{DF}

Maple Leaf Farms drumettes, Asian plum sauce, spicy slaw **10**

MEZZE ^V

Hummus, pita, dolma, tabouli, falafel, olives, tzatziki **10**

SALMON RANGOONS

Salmon, cream cheese, scallion, wonton, sweet chili sauce **8**

Salads

HOUSE SALAD ^V

Mixed greens, tomatoes, cucumbers, carrots, red onion, croutons, choice of dressing **4**

CAESAR SALAD ^V

Romaine lettuce, shaved Parmesan cheese, croutons, Parmesan crisp, Caesar dressing **5**

FATTOUSH SALAD ^V

Romaine lettuce, tomato, cucumber, radish, parsley, pita, za'atar dressing **5**

BIBB SALAD ^{GF V}

Bibb lettuce, dried cranberries, white cheddar cheese, strawberries, candied pecans, Fuji apple dressing **6**

GRILLED CHICKEN SALAD ^{GF}

Grilled chicken, mixed greens, dried cherries, cucumber, almonds, Gorgonzola, apple, raspberry vinaigrette **12**

STEAKHOUSE SALAD ^{GF}

Grilled sirloin, Romaine lettuce, bacon, red onion, tomato, Gorgonzola, bleu cheese dressing **14**

SALMON SALAD ^{GF}

Grilled salmon, romaine lettuce, beets, Kalamata olives, feta cheese, tomato, cucumber, red onion, lemon dill vinaigrette **16**

DRESSINGS Ranch, French, Italian, Thousand Island, Fuji Apple, Fat Free Raspberry Vinaigrette, Balsamic Vinaigrette, Lemon Dill Vinaigrette, Bleu Cheese, Honey Mustard, Za'atar

Soups

FRENCH ONION SOUP

Veal stock, caramelized onions, croutons, Gruyère cheese **Cup 4 / Bowl 5**

ROASTED SQUASH SOUP ^V

Butternut squash, apple brunoise, crème fraîche **Cup 4 / Bowl 5**

^{GF} = Gluten Free ^{DF} = Dairy Free ^V = Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Entrées

Served with choice of house salad or cup of soup

HALF RACK OF RIBS

Half rack of baby back pork ribs, bbq sauce, orzo mac n' cheese, broccoli salad **17**

FISH & CHIPS

Beer battered cod, coleslaw, tartar sauce, steak fries **17**

FRIED SHRIMP

Beer battered shrimp, coleslaw, cocktail sauce, steak fries **18**

TERIYAKI SALMON

Grilled salmon, fried rice, stir fried vegetables **22**

Pasta

Served with choice of house salad or cup of soup

CHICKEN PARMESAN

Parmesan crusted chicken breast, marinara sauce, mozzarella cheese, Parmesan cheese, linguine **16**

MAC N CHEESE

Cavatappi, cheese sauce, bacon, tomato, baby spinach, caramelized onions **16**

BEEF RAGU

Braised beef, penne, tomato, red wine, Parmesan cheese **18**

LOBSTER RAVIOLI

Lobster filled ravioli, lobster sauce, mushroom confit, parmesan **20**

Flatbread

Served on a grilled piadina

PIG & FIG

Pulled pork, fig jam, caramelized onions, goat cheese, arugula **10**

THAI CHICKEN ^{DF}

Grilled chicken, peanut sauce, cilantro, shredded carrots, bean sprouts, scallion **9**

SPINACH ARTICHOKE ^V

Baby spinach, artichoke hearts, bechamel, mozzarella cheese, Parmesan cheese **8**

Asian Selections

Served with fried rice & a pork egg roll

ORANGE CHICKEN
8

BEEF & BROCCOLI
9

BLACK PEPPER CHICKEN
8

SWEET & SOUR PORK
8

Sandwiches

Served with steak fries

PORK TENDERLOIN

Breaded pork loin, bistro sauce, lettuce, tomato, pickle, onion, brioche bun 8

CRAB CAKE SANDWICH

Maryland style crab cake, lettuce, tomato, lemon caper aioli, brioche bun 9

FISH SANDWICH

Beer battered cod, lettuce, tomato, tartar sauce, brioche bun 10

FRENCH DIP

Shaved prime rib, Gruyère cheese, caramelized onions, sautéed mushrooms, baguette, Au Jus 10

CHICKEN SCHNITZEL SANDWICH

Breaded chicken, lettuce, tomato, avocado, garlic mayo, brioche bun 9

CHEESEBURGER

Half pound certified Angus burger, choice of cheese, lettuce, tomato, onion, pickle, brioche bun 11

BBQ BACON CHEESEBURGER

Half pound certified Angus burger, Cherrywood smoked bacon, cheddar cheese, bbq sauce, caramelized onions, brioche bun 12

BIG CHARLEY BURGER

Half pound certified Angus burger, American cheese, lettuce, pickle, onion, Thousand Island dressing, brioche bun 11

Wraps

Served in a flour tortilla with steak fries

FALAFEL WRAP ^v

Falafel, hummus, red onion, cucumber, tomatoes, feta cheese, za'atar dressing 7

STEAK WRAP

Certified Angus sirloin, boursin cheese, red onion, spinach, tomato 12

SANTA FE CHICKEN WRAP

Crispy chicken, avocado, lettuce, tomato, pepper jack cheese, Santa Fe ranch 9

CLUB WRAP

Roasted turkey, ham, bacon, lettuce, tomato, mayo, Swiss and cheddar cheese 10

Sides

STEAK FRIES 2.25
SWEET POTATO WAFFLE FRIES 2.75
BEER BATTERED ONION RINGS 3.25
COTTAGE CHEESE 3

FRUIT CUP 3.5
COLESLAW 2.25
FRIED RICE 4

Kids

Served with fries, fruit or cottage cheese

CHICKEN TENDERS
6

PIZZA
Pita bread with marinara, pepperoni and mozzarella cheese 6

PASTA
Corkscrew pasta tossed with either marina, cheese sauce or butter 6

SLIDERS
Two beef sliders on Hawaiian rolls with American cheese 6

Desserts

CHARLEY CREEK INN MOLTEN CAKE
Warm dark chocolate cake filled with a dark chocolate truffle center, then served with chocolate sauce and vanilla bean ice cream. 6

HOTEL INDIANA SUGAR CREAM PIE
This regional specialty pairs a flaky, buttery crust with a rich vanilla custard filling with hints of cinnamon and nutmeg. 5

APPLE HAND PIE
A flaky pastry filled with tender apples and sea salt caramel gelato and whipped cream. 6

SEASONAL CHEESECAKE
Ask your server about our monthly cheesecake special. 6

Beverages

BOTTLED SODAS, TEA & LEMONADE
Coke, Diet Coke, Sprite, Mello Yellow, Gold Peak Sweet Tea, Gold Peak Diet Tea, Minute Maid Lemonade 2

BOTTLED WATER
2

SIGNATURE WINES
Charley Creek Inn has teamed up with 2019 Indiana Winery of the Year, Country Heritage Winery of LaOtto, Indiana, to create these two signature wines that express the best characteristics of the Midwestern climate and soil where they are grown.

Centennial Cuvee "Dry Red"
A blend of stately Cabernet Sauvignon and regionally unique estate-grown varietals from the Hoosier Heartland; this wine is medium-bodied, fruity and bright, with notes of cranberry, tart cherry, and a hint of oak on the dry finish. 28

Centennial White Blend "Semi-Sweet White"
Country Heritage Winery's estate-grown vines produced this wine that perfectly balances sweetness and crisp acidity, with notes of passionfruit, pineapple, and Granny Smith apple. 20

DOMESTIC BOTTLED BEER
Budwesier, Bud Light, Miller Lite, Coors Light 4

IMPORTED BOTTLED BEER
Corona Light, Corona Extra, Blue Moon, Heineken 5

Wine & Cheese Shoppe

SPIRITS
Godiva Chocolate Liqueur 31.99
Ole Smokey Peanut Butter Whiskey 18.99
Lazzaroni Sambuca 27.99
Prichard's Key Lime Rum 27.99

CHEESES
Jim's Cheese Mango Fire Cheddar 5.99
Jim's Cheese Blueberry White Cheddar 6.89
Salemville Amish Blue Cheese 4.19
BelGioioso Parmesan 5.69