

# Charley's Steak House

8255 International Drive

Orlando, Florida

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Charley's Steak House, family owned and operated since 1974, offers a most memorable dining experience. They feature only Colorado grain-fed USDA Prime and choice beef, aged on-site for 4 to 6 weeks. The aged beef is then cut daily on the premises by management and seasoned with a secret blend of herbs and spices. When you order, your steak is flame-grilled at 1100 degrees over an open pit, fueled with a combination of citrus and oak wood. This carefully monitored process provides for quality, tenderness and tantalizing taste, unsurpassed in the industry.

Upon entering the restaurant lobby, a refrigerated case proudly displays Charley's specialties: a 3 inch thick Filet Mignon, a 32 oz Porterhouse and an 18-oz. boneless New York strip. Their signature entree, the Ultimate Surf & Turf, pairs a Charley's Master Cut 50 oz Porterhouse alongside a two-pound Australian lobster tail. Fresh seafood items include Yellow-fin tuna, salmon, Mahi-Mahi, shrimp and Alaskan King crab legs. Additionally, flame grilled chicken breasts and two inch thick pork chops are available.

At Charley's, fine wines compliment signature steaks. Their wine list boasts over eight hundred selections for which they have received the Wine Spectator Magazine's Award of Excellence annually since 1995. A choice of ports, cognacs, armagnacs and grappas are also available. The most recent accolade to be added to the long list of awards Charley's has acquired is the DiRoNA Award of Excellence from Distinguished Restaurants of North America.

Charley's Steak House has a long tradition with the Top Ten Steakhouses list; they have been nominated each and every year since 1995. Charley's has also received the Golden Palm Restaurant Award and the Beef Backer Award to round out this fine establishment's reputation. Who says you can't have it all!