



# NUTRITION INFORMATION

MENU ITEM	Calories (kcal)	Calories from Fat (kcal)	Fat (g)	Saturated Fat (g)	Trans Fatty Acid (g)	Cholesterol (mg)	Sodium (mg)	Carbohydrates (g)	Dietary Fiber (g)	Total Sugars (g)	Protein (g)
<b>APPETIZERS</b>											
Chips & Spicy White Queso	520	340	38	17	0	80	1590	31	1	8	16
Nashville Deviled Eggs	720	540	61	12	0	525	2020	24	2	20	18
Nashville Hot Chicken Sliders (Bar Portion)	960	490	55	11	1.5	85	1930	72	4	24	36
O'Charley's Chicken Tender Appetizer, Chipotle	1160	360	40	8	0	185	2230	107	13	47	80
O'Charley's Chicken Tenders Appetizer, Buffalo	1080	570	64	11	0	200	3310	34	3	2	74
O'Charley's Famous Chicken Tenders Appetizer, Original	1100	590	65	11	0	200	1490	37	2	6	72
O'Charley's Fried Green Tomatoes	610	200	23	4	0	0	2170	92	3	34	8
Overloaded Potato Skins	1400	990	109	41	0	235	2180	44	6	4	62
Southern Greens & Artichoke Dip	710	300	34	12	0	45	1250	77	9	3	18
Spicy Jack Cheese Wedges	720	440	48	33	0	120	1960	44	0	1	24
Top Shelf Combination Appetizer	1880	1190	132	48	0	310	3300	74	4	9	88
Unsliceably Soft Yeast Roll	130	20	2	0	0	0	105	25	1	8	4
<b>CLASSIC COMBOS</b>											
Steak & Chicken Tenders, 9 oz. (No Side)	1160	680	76	19	0	270	1950	26	1	6	81
Steak & Garlic Shrimp. (No Side)	870	600	68	18	1	150	2070	28	2	1	40
Steak & Savannah Crab Cake (No Side)	910	610	67	19	1	300	2040	26	4	5	52
Steak, 6 oz. & Half Rack Baby Back Ribs (No Side)	890	440	49	18	0	220	3750	48	2	38	59
<b>CHICKEN &amp; PASTA</b>											
Chicken Tenders & Fries	1410	760	85	14	0	180	1660	74	6	6	68
Peach Chutney Chicken (no side)	470	80	8	2.5	0	85	850	69	6	46	31
Grilled Sliced Chicken	130	35	4	1	0	65	900	2	0	1	22
Nashville Hot Chicken Dinner (No Side)	1760	1100	122	26	2.5	205	4730	88	6	21	70
Nashville Fried Chicken, 5 oz. Breast	660	430	48	10	.5	90	1830	24	2	5	32

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New Orleans Cajun Chicken Pasta	1170	550	61	21	4	150	3080	99	8	8	53
O'Charley's Chicken Tender Dinner (No Side)	1100	590	65	11	0	200	1490	37	2	6	72
O'Charley's Chicken Tender Dinner, Buffalo (No Side)	1070	570	64	11	0	200	3250	31	2	1	74
O'Charley's Chicken Tender Dinner, Chipotle (No Side)	1040	360	40	8	0	185	1860	77	9	29	77
Shrimp Scampi Pasta	950	380	43	19	1.5	135	2350	104	5	10	37
Southern Fried Chicken, 5 oz. Breast	430	230	25	5	0	80	980	18	1	1	30
STEAK & RIBS											
Bacon And Bourbon Glazed Filet (No Side)	640	380	42	17	0	185	2030	28	0	18	42
Barrel House Pork Chops (no side)	920	410	45	16	0	210	1990	62	7	34	68
Filet Mignon With Garlic Butter (No Side)	580	420	47	17	0	170	1530	1	0	0	38
Grilled Top Sirloin, 12 oz. (No Side)	530	320	36	14	0	195	1690	1	0	0	50
Grilled Top Sirloin, 6 oz. (No Side)	270	160	18	7	0	100	850	0	0	0	25
Louisiana Sirloin (No Side)	600	380	43	16	1.5	200	1710	3	1	0	50
O'Charley's Baby Back Ribs, Full Rack (No Side)	1240	560	62	22	.5	240	4580	95	3	76	67
O'Charley's BBQ Ribs, Platter	4960	2240	249	89	2	965	18300	381	11	304	269
Rib-Eye Steak (No Side)	840	640	71	26	2	175	1350	1	0	0	46
Slow Roasted Prime Rib, 12 oz. (No Side)	1140	860	95	33	0	245	980	3	0	1	61
Slow Roasted Prime Rib, 16 oz. (No Side)	1460	1080	120	43	0	325	2120	4	0	1	82
Slow Roasted Prime Rib, 8 oz. (No Side)	830	630	70	23	0	170	1400	3	0	1	41
Prime Rib Blackened, 12 oz. (No Side)	1160	860	96	34	0	245	1690	6	1	2	62
Prime Rib Blackened, 16 oz. (No Side)	1470	1090	121	44	0	320	1760	6	1	2	82
Prime Rib Blackened, 8 oz. (No Side)	850	640	71	23	0	170	1630	6	1	2	42
Prime Rib Grilled, 12 oz. (No Side)	1150	860	95	33	0	245	1570	3	0	1	62
Prime Rib Grilled, 16 oz. (No Side)	1460	1080	121	43	0	320	1640	3	0	1	82
Prime Rib Grilled, 8 oz. (No Side)	840	630	70	23	0	170	1510	3	0	1	41
SEAFOOD FAVORITES											
Buttermilk Fried Shrimp Dinner (No Side)	740	440	49	8	0	185	1680	56	4	10	25
Cedar-Planked Salmon (No Side)	470	250	28	6	0	145	410	2	0	1	50
Fresh Atlantic Grilled Salmon Blackened, 6 oz. (No Side)	340	190	21	4	0	95	610	3	1	1	34
Fresh Atlantic Grilled Salmon Blackened, 9 oz. (No Side)	510	280	31	6	0	145	670	3	1	1	51

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Fresh Atlantic Grilled Salmon Bourbon, 6 oz. (No Side)	430	190	21	4	0	95	710	29	1	18	34
Fresh Atlantic Grilled Salmon Bourbon, 9 oz. (No Side)	590	280	31	6	0	145	760	29	1	18	51
Fresh Atlantic Grilled Salmon Chipotle, 6 oz. (No Side)	460	190	21	4	0	95	630	32	5	18	37
Fresh Atlantic Grilled Salmon Chipotle, 9 oz. (No Side)	620	280	31	6	0	145	690	32	5	18	54
Hand Battered Fish n' Chips	1420	830	92	15	0	170	2080	85	6	10	57
Hand-Breaded Catfish Dinner w/Fries & Coleslaw	1720	1110	124	24	0	150	2660	103	7	22	43
Low Country Shrimp with Rice	520	280	31	8	.5	95	1000	39	2	8	20
Savannah Crab Cake Dinner (No Side)	980	660	73	18	1.5	350	2000	49	8	9	39
SIDES											
Bacon Smashed Potatoes	350	140	16	3.5	0	15	860	44	4	4	8
Baked Potato, 1 Each	200	10	1	0	0	0	730	50	6	6	8
Bourbon Glazed Collard Greens	200	70	7	1.5	0	10	580	28	6	14	8
Broccoli, 5 oz.	110	70	8	2.5	0	0	450	6	3	0	3
French Fries, 6 oz.	400	220	24	4	0	0	310	40	4	0	4
Grilled Asparagus, 1 Portion	60	45	5	2	0	0	290	3	2	1	2
Loaded Baked Potato, 1 Portion	490	240	27	13	0	50	1080	53	6	7	17
Mac & Cheese	450	200	22	9	3.5	35	200	47	2	3	15
Mashed Sweet Potatoes	180	30	3.5	1.5	0	5	270	35	4	18	3
Seasoned Rice Pilaf, 1 Portion	160	40	4	0.5	0.5	0	620	27	1	3	3
Southern Coleslaw, 1 Por.	200	130	15	4	0	25	220	12	1	8	2
Steakhouse Tomato Salad	360	250	28	8	0	20	460	21	4	14	8
Sweet Potato Fries, 1 Portion	280	170	19	3	0	0	420	27	5	11	3
Thick-Cut Potato Chip	210	130	15	3	0	0	115	18	1	0	1
FARM FRESH SALADS											
California Chicken Salad, Full	1020	600	67	13	0	100	1110	71	7	56	38
California Chicken Salad, Half	660	380	43	8	0	90	850	40	4	31	33
California Chicken Salad, Platter	4120	2410	268	52	0	400	4450	291	32	228	152
Classic Caesar Salad	460	360	40	9	0	40	1030	17	3	2	10
Classic Cobb Salad	1140	830	92	20	.5	500	2030	36	11	11	50
Grilled Chicken Caesar Salad	620	400	45	10	0	120	1570	20	3	3	37
Grilled Chicken Caesar Salad, Half	460	250	28	7	0	105	1200	18	3	2	36
House (No Dressing), Side	150	60	7	2.5	0	15	250	19	3	4	7
Nashville Hot Chicken Salad (no dressing included)	1310	760	85	24	0.5	420	2720	42	7	12	84
Southern Fried Chicken Salad	1550	990	110	26	0	440	2210	48	5	18	82

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Southern Fried Chicken Salad, Half	900	440	49	14	0	375	1410	31	4	5	72
Southern Pecan Chicken Tender Salad, Full	1550	950	106	18	0	110	1630	95	10	53	50
Southern Pecan Chicken Tender Salad, Half	1200	730	82	13	0	100	1390	65	8	29	45
Steakhouse Wedge Salad with Chicken	750	540	60	11	.5	130	1670	17	4	10	39
Steakhouse Wedge Salad with Salmon	910	660	73	13	.5	145	1370	15	4	9	46
Steakhouse Wedge Salad with Steak	930	700	78	19	.5	175	2200	15	4	9	44
SALAD DRESSINGS/ADD-ONS											
Avocado, Salad Add-On	80	70	7	1	0	0	0	4	3	0	1
Balsamic Vinaigrette, 2 oz.	280	230	26	4	0	0	90	12	0	12	0
Balsamic Vinaigrette, 3 oz.	420	350	39	6	0	0	135	18	0	18	0
Dressing, Bleu Cheese, 2 oz.	300	290	32	4	0	20	520	2	0	2	2
Dressing, Bleu Cheese, 3 oz.	450	430	48	6	0	30	780	3	0	3	3
Dressing, Honey Mustard, 2 oz.	340	310	34	5	0	20	300	10	0	8	0
Dressing, Honey Mustard, 3 oz.	510	460	51	7	0	30	450	15	0	12	0
Dressing, Light Ranch, 2 oz.	70	45	5	1	0	10	520	4	0	4	2
Dressing, Light Ranch, 3 oz.	100	70	7	1.5	0	15	780	6	0	6	3
Dressing, Ranch, 2 oz.	220	200	22	4	0	20	380	4	0	2	2
Dressing, Ranch, 3 oz.	330	300	33	6	0	30	570	6	0	3	3
Dressing, Thousand Island, 2 oz.	240	200	22	4	0	20	440	6	0	6	2
Dressing, Thousand Island, 3 oz.	360	300	33	6	0	30	660	9	0	9	3
SIGNATURE SOUPS											
Chicken Harvest Soup	210	120	13	3	5	0	1370	20	1	6	2
Chicken Tortilla Soup	190	60	7	0	0	15	790	20	2	0	13
Cream of Tomato Basil Soup	630	520	58	37	2	195	1190	18	3	12	6
Overloaded Potato Soup	470	250	27	9	8	25	3620	44	1	5	12
THE \$9.99ER											
Chicken Pot Pie	1310	800	89	45	1.5	175	3310	90	6	10	31
Farmhouse Chopped Steak	1280	850	95	37	0.5	240	2020	49	4	8	55
Santa Fe Tilapia (w/Rice Pilaf)	430	120	14	3	1.5	90	1190	33	2	6	46
BURGERS											
Better Cheddar Bacon Burger (No Side)	1000	610	68	26	1.5	160	2490	49	3	9	46
Chicken Breast, Burger Substitute	160	45	5	1	0	80	540	3	0	1	27
Classic Cheeseburger (No Side)	930	550	61	23	1.5	145	2250	47	2	9	42
Prime Rib Steakhouse Burger (No Side)	1060	590	65	23	1.5	135	2060	72	2	22	48

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Southwest Black Bean Burger (No Side)	760	340	38	9	1.5	20	2970	77	13	12	32
Wild West Burger (No Side)	1290	850	94	27	1.5	150	2720	64	4	10	42
SANDWICHES											
BLTC Sandwich (no side)	720	360	40	14	0	90	1510	56	5	5	30
BLTC Sandwich with Fried Egg (no side)	930	530	59	18	2	295	1700	56	5	5	37
Cajun BBQ Prime Rib Sandwich (no side)	770	430	48	17	1	115	1850	48	4	17	35
Chicken Sandwich, Carolina BBQ (no side)	650	200	22	5	1	95	2570	74	2	33	41
Classic French Dip (No Side)	1020	390	44	19	3.5	160	3820	79	3	1	66
Club Sandwich (No Side)	1350	760	85	19	2	135	2850	91	6	12	46
Club Sandwich, Half (no soup or salad)	800	500	55	11	1	75	1540	49	3	9	23
Nashville Hot Chicken Sandwich with French Fries	1600	910	101	21	2	115	3020	119	8	19	47
Open Faced Prime Rib Sandwich (no side)	700	420	47	17	.5	115	1190	31	3	4	36
Southern Fried Chicken Sandwich (No Side)	1300	670	75	20	2	150	2930	94	5	4	58
DESSERTS											
Goo Goo Crunch	1450	840	93	47	.5	235	720	155	6	120	17
Perfect Pumpkin Pie with Whipped Cream, Slice	550	280	31	13	0	85	430	69	2	48	6
Country Apple Pie, Slice	630	320	35	17	0	40	450	77	3	46	3
Double-Crust Cherry Pie, Slice	600	320	35	16	0	40	450	69	2	34	4
French Silk Pie, Slice	580	380	43	22	0.5	80	310	49	1	33	5
Ooey Goey Caramel Pie, Slice	640	350	39	19	2.5	115	230	76	1	66	7
Southern Pecan Pie, Slice	730	410	45	16	0	165	450	78	3	34	7
WHOLE PIES											
Perfect Pumpkin Pie with Whipped Cream, Whole	3920	2320	258	117	0	750	2650	437	9	311	36
Double-Crust Cherry Pie, Whole	3030	1340	149	60	0	5	2610	398	15	190	23
Ooey Goey Caramel Pie, Whole	4320	1960	217	109	19	640	1780	588	10	513	58
Country Apple Pie, Whole	3190	1350	150	66	0	5	2640	437	18	251	18
French Silk Pie, Whole	4050	2860	318	165	3	695	1920	314	6	224	30
Southern Pecan Pie, Whole	3840	1890	210	60	0	750	2640	444	18	180	42
LUNCH											
Chicken Tortilla Soup, Cup	100	35	4	0	0	10	440	11	1	0	7

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Cream of Tomato Basil Soup, Cup	350	290	32	20	1	110	660	10	2	6	3
French Fries, 6 oz.	400	220	24	4	0	0	310	40	4	0	4
Half Club Sandwich (No Side)	660	350	39	9	0.5	60	1330	49	4	4	23
Loaded Potato Soup, Cup	260	130	15	4.5	4.5	15	2000	24	0	3	6
SUNDAY BRUNCH											
BRUNCH CLASSICS											
Classic Eggs Benedict	1030	570	64	20	2.5	590	2300	72	5	12	38
Country Sausage Scramble w/ Wheat Toast	1780	1120	125	34	3.5	785	4150	81	8	9	79
Country Sausage Scramble w/ White Toast	1780	1120	125	34	3.5	785	4190	83	7	11	76
Deconstructed Breakfast Taco	1480	770	85	27	2	755	4240	101	9	11	74
Fried Chicken Bennie	1550	790	88	28	2	555	4130	121	7	14	61
Overloaded Brunch Platter	1530	830	92	30	2.5	515	3210	112	5	32	55
Savannah Scramble w/ Wheat Toast	1520	870	97	31	3.5	775	3560	92	11	13	65
Savannah Scramble w/ White Toast	1520	870	97	31	3.5	775	3600	94	10	15	62
Southern-Fried Chicken Bennie	1510	760	84	27	2	540	4040	119	7	13	60
FRENCH TOAST											
Bananas Foster French Toast w/ Bacon	1100	430	48	15	0	455	1560	137	5	70	38
Bananas Foster French Toast w/ Ham	1140	390	43	13	0	495	2580	139	5	72	58
Cinnamon French Toast w/ Bacon	1100	420	46	17	0	455	1650	136	2	68	35
Cinnamon French Toast w/ Ham	1130	380	42	15	0	495	2670	138	2	70	49
Strawberries & Cream French Toast w/ Bacon	950	370	41	17	0	475	1420	108	3	56	37
Strawberries & Cream French Toast w/ Ham	980	330	37	15	0	515	2440	110	3	58	51
OMELETS											
California Omelet with Wheat Toast	1400	800	88	25	3	700	2490	98	11	30	54
California Omelet with White Toast	1410	800	89	25	3	700	2540	101	10	32	51
Ultimate Omelet w/Wheat Bread	1330	690	76	21	3	715	3050	95	7	30	62
Ultimate Omelet w/White Toast	1330	690	76	21	3	715	3110	98	6	32	59
Veggie Omelet (No Toast or Jam)	960	590	65	19	2	675	1750	47	6	8	44
PRIME RIB											
Slow Roasted Prime Rib, 16 oz. (No Side)	1460	1080	120	43	0	320	2120	4	0	1	82
Slow Roasted Prime Rib, 8 oz. (No Side)	830	630	70	23	0	170	1400	3	0	1	41
WAFFLES											
Belgian Waffle Combo, with Bacon	1400	790	88	38	3	565	2310	126	2	40	31
Belgian Waffle Combo, with Ham Steak	1430	750	83	36	3	605	3330	128	2	42	45

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Belgian Waffle, Just the Waffle	1050	520	58	30	1	230	1520	125	2	40	12
Southern Pecan Waffle Combo, with Bacon	1620	980	109	40	3	565	2310	130	4	41	34
Southern Pecan Waffle Combo, with Ham Steak	1650	940	104	38	3	605	3330	132	4	43	48
Southern Pecan Waffle, Just the Waffle	1270	710	79	32	1	230	1520	129	4	41	15
Strawberry Waffle Combo, with Bacon	1420	790	88	38	3	565	2310	130	3	43	31
Strawberry Waffle Combo, with Ham Steak	1450	750	83	36	3	605	3330	132	3	45	45
Strawberry Waffle, Just the Waffle	1070	520	58	30	1	230	1520	129	3	43	12
<b>BRUNCH SIDES</b>											
Three Strips Of Applewood-Smoked Bacon, 3 Sl., Side	90	70	8	3	0	25	360	0	0	0	6
Eggs to Order, 2 Ea. Side	290	220	25	6	2	415	270	1	0	0	14
Ham Steak, Side	120	25	3	1	0	60	1380	2	0	2	20
Parmesan Brunch Potatoes, 3.5 oz.	260	140	15	2.5	0	0	550	24	2	0	3
Parmesan Brunch Potatoes, 6 oz.	440	240	26	5	0	5	950	41	4	0	6
Scrambled Eggs	260	200	22	5	2	310	430	1	0	0	13
Wheat Toast, 1 Sl.	220	80	9	1.5	1	0	350	27	2	2	5
White Toast, 1 Sl.	220	80	9	1.5	1.5	0	390	29	1	4	2
<b>KIDS MENU</b>											
Cheeseburger, Kids (No Side)	610	320	36	13	0.5	80	1220	42	1	6	27
Chicken Tenders, Kids (No Side)	340	140	16	3	0	75	510	12	1	0	29
Mini Corn Dogs, Kids (No Sides)	480	330	37	10	0	40	840	27	2	8	11
Grilled Cheese, Kids (No Side)	550	240	26	9	1.5	40	860	52	1	4	20
Grilled Chicken Breast, Kids (No Side)	160	45	5	1	0	80	540	3	0	1	27
Hamburger, Kids (No Cheese, No Side)	530	270	30	10	0.5	60	1100	42	1	6	22
Jr. Brunch with Wheat Toast	750	380	43	8	3	160	1170	73	4	22	15
Jr. Brunch with White Toast	750	380	43	8	3	160	1210	75	3	24	12
Jr. Macaroni and Cheese	450	200	22	9	3.5	35	2000	47	2	3	15
Jr. Shrimp	400	260	29	7	0	105	1150	23	1	4	15
Jr. Waffle	1030	520	58	30	1	230	1520	120	2	37	11
Kids Steak Tips w/ French Fries	540	360	40	9	0	65	660	24	2	0	19
<b>KIDS SIDES</b>											
Applesauce, 1 Portion	50	0	0	0	0	0	0	13	1	11	0
Broccoli, 5 oz. Portion	110	70	8	2.5	0	0	450	6	3	0	3
Carrot Sticks with Ranch Dressing	200	150	17	3	0	15	350	11	2	6	2
French Fries, Kids	230	130	14	2.5	0	0	260	23	2	0	2
Mandarin Orange Slices	60	0	0	0	0	0	10	15	1	14	1
Parmesan Brunch Potatoes, 3.5 oz.	260	140	15	2.5	0	0	550	24	2	0	3

O'Charley's has made every effort to ensure that the allergen information provided is accurate. However, because of the handcrafted nature of our menu items, the variety of procedures used in our kitchens and our reliance on our suppliers, we can make no guarantees of its accuracy and disclaim liability for the use of this information. If you have any questions about this information please ask to speak with a manager.





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