



# 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 Hot Deviled Eggs	720	540	61	12	0	525	2020	24	2	20	18
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 Famous Chicken Tenders Appetizer, Nashville Hot	1260	780	87	19	0	205	2710	44	0	14	67
O'Charley's Fried Green Tomatoes	610	200	23	4	0	0	2170	92	3	34	8
Loaded Potato Skins	1400	990	109	41	0	235	2180	44	6	4	62
Spinach & 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
Crispy Pickle Chips	690	430	47	8	0	0	2430	56	3	7	8
<b>CLASSIC COMBOS</b>											
Ribs & Chicken Tenders, BBQ (no sides)	950	330	37	10	0	160	3410	84	2	51	55
Ribs & Chicken Tenders, Carolina (no sides)	910	330	37	10	0	160	2770	80	2	59	55
Ribs & Chicken Tenders, Chipotle (no sides)	1030	330	37	10	0	160	2410	108	14	59	63
Ribs & Chicken Tenders, Nash Hot (no sides)	1230	790	87	21	1.5	180	3300	42	4	20	58
Steak & Chicken Tenders, 6-oz. (no sides)	1030	610	67	15	0	225	1830	26	1	6	68
Steak & Grilled Atlantic Salmon, 6-oz. (no sides)	750	300	33	8	1	180	1740	5	1	1	73
Steak, 6 oz. & Half Portion Baby Back Ribs (No Side)	890	440	49	18	0	220	3750	48	2	38	59

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CHICKEN & PASTA											
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
Nashville Fried Chicken, 5 oz. Breast	660	430	48	10	.5	90	1830	24	2	5	32
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
O'Charley's Famous Chicken Tenders Dinner, Nashville Hot (No Side)	1260	780	87	19	0	205	2710	44	0	14	67
Garlic Shrimp Pasta	950	380	43	19	1.5	135	2350	104	5	10	37
Honey-Drizzled Southern Fried Chicken	430	230	25	5	0	80	980	18	1	1	30
Grilled Chicken Bowl	680	370	41	11	0	100	2850	46	10	7	37
Whiskey Chicken Pasta	1210	560	63	25	0	190	2570	108	8	13	53
Chicken Parmesan	1320	580	64	16	0	145	3200	122	7	10	66
STEAK & RIBS											
Bacon And Bourbon Glazed Filet (No Side)	640	380	42	17	0	185	2030	28	0	18	42
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
Ribeye Steak 10 oz. (No Side)	720	500	56	23	3.5	180	1300	1	0	0	53
O'Charley's Baby Back Ribs, (No Side)	1220	560	62	22	.5	240	4580	95	3	76	67
O'Charley's Baby Back Ribs, Nashville Hot (No Side)	1540	990	110	33	1.5	260	4750	63	5	52	70
O'Charley's Baby Back Ribs, Carolina Gold (No Side)	1220	560	62	22	.5	240	4150	96	3	86	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

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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)	500	280	31	6	0	145	670	3	1	1	51
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
Seafood Platter	1950	1090	121	22	0	265	2970	141	9	27	71
Cornmeal Breaded Catfish w/ Fries & Coleslaw	1380	910	101	19	0	95	2850	74	6	14	40
Grilled Salmon Bowl	990	620	70	17	0	130	2200	44	10	6	49
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
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
Coleslaw, 1 Por.	200	130	15	4	0	25	220	12	1	8	2
Sweet Potato Fries, 1 Portion	280	170	19	3	0	0	420	27	5	11	3
Classic Bleu Cheese Wedge	580	510	57	13	0	60	1370	10	2	7	13
House (No Dressing), Side	150	60	7	2.5	0	15	250	19	3	4	7
Unsliceably Soft Yeast Roll	130	20	2	0	0	0	105	25	1	8	4

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<b>SALADS</b>											
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 Cobb Salad	1140	830	92	20	.5	500	2030	36	11	11	50
House (No Dressing), Side	150	60	7	2.5	0	15	250	19	3	4	7
Southern Fried Chicken Salad	1550	990	110	26	0	440	2210	48	5	18	82
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
Sonoma Chicken Salad	890	410	46	16	0	120	2550	78	15	34	43
<b>SALAD DRESSINGS/ADD-ONS</b>											
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
<b>SIGNATURE SOUPS</b>											
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	580	520	58	37	2	195	1190	18	3	12	6
Loaded Potato Soup	470	250	27	9	8	25	3620	44	1	5	12

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OVER THE TOP & UNDER \$10											
Chicken Tenders & Fries	1410	760	85	14	0	180	1660	74	6	6	68
Honey-Drizzled Southern Fried Chicken	430	230	25	5	0	80	980	18	1	1	30
Chicken Pot Pie	1310	800	89	45	1.5	175	3310	90	6	10	31
Hand Battered Fish n' Chips	1420	830	92	15	0	170	2080	85	6	10	57
Chopped Steak	1100	850	95	37	0.5	240	2020	49	4	8	55
Low Country Shrimp with Rice	520	280	31	8	.5	95	1000	39	2	8	20
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
SANDWICHES											
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
Crispy Chicken Tacos (No Side)	980	420	46	11	0	105	2320	82	6	14	47
Fish Tacos (No Side)	1090	480	54	42	0	75	3170	102	7	16	44
Nashville Hot Chicken Tacos (No Side)	1230	660	73	18	.5	145	3010	81	5	17	50
Club Sandwich (No Side)	950	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	2000	910	101	21	2	115	3020	119	8	19	47
DESSERTS											
Goo Goo Crunch	1450	840	93	47	.5	235	720	155	6	120	17
Brownie Lover's Brownie	1650	690	77	45	0	260	1420	227	9	154	24
Strawberry Cheesecake	710	420	46	26	1.5	190	530	71	2	59	9
Bananas Foster Cheesecake	970	520	58	28	1.5	190	810	110	3	83	12
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
Frozen Strawberry Lemonade Pie, Slice	650	200	22	11	0	60	200	112	2	95	6

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WHOLE PIES											
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
Frozen Strawberry Lemonade Pie, Whole	3900	1200	134	64	0	345	1210	671	9	569	37
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
Overloaded Brunch Platter	1430	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
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	1140	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

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<b>OMELETS</b>											
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	1180	590	65	19	2	675	1750	47	6	8	44
<b>WAFFLES</b>											
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
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
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
<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, 6 oz.	440	240	26	5	0	5	950	41	4	0	6
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)	450	270	30	11	1	75	890	23	1	7	19
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)	370	210	24	7	1	55	770	23	1	7	14
BBQ Ribs, Kids (No Side)	390	140	16	6	0	60	1750	41	1	31	17
Grilled Chicken Salad, Kids (No Side)	240	80	9	3	0	65	530	19	3	4	23
Jr. Shrimp (No Side)	400	260	29	7	0	105	1150	23	1	4	15
Jr. Macaroni and Cheese	320	200	22	9	3.5	35	2000	47	2	3	15
Kids Steak Tips w/ French Fries	540	360	40	9	0	65	660	24	2	0	19
Cheese Pizza, Kids	460	120	13	6	0	30	1300	62	4	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. Waffle	1030	520	58	30	1	230	1520	120	2	37	11

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KIDS SIDES											
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
Smashed Potatoes	160	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.