



CHART HOUSE®

## COLD APPETIZERS

### East Meets West Tuna

zesty tuna tartare drizzled with wasabi cream paired with seared peppered tuna & avocado, with kim chee slaw & plantain chips

### Crab, Avocado & Mango Stack

jumbo lump crabmeat tossed in remoulade, layered with avocado & mango

### Jumbo Shrimp Cocktail

### Oysters on the Half Shell

half dozen fresh oysters accompanied by cocktail sauce

### Hummus Trio

a classic combination of traditional, roasted red pepper & edamame served with grilled pita & plantain chips

### Lobster & Shrimp Spring Rolls

hand rolled in rice paper with cabbage, cucumber & capellini, served with citrus chili dipping sauce

## HOT APPETIZERS

### Tempura Shrimp Kushi

skewered with avocado, drizzled with soy glaze, served with kim chee slaw & citrus chili dipping sauce

### Bruschetta Sliders

prosciutto & fontina cheese topped with diced tomato basil & balsamic drizzle

### Calamari & Friends

lightly fried calamari & more, served with citrus chili sauce & marinara

### Jumbo Lump Crab Cake

drizzled with a tangy mustard sauce

### Crab Stuffed Mushrooms

baked in a white wine sauce

### Fried Asparagus

jumbo spears, topped with fresh tomatoes & blue cheese butter

### Oysters Rockefeller

1/2 dozen, traditional style

### Steamed Mussels

with shallots, garlic & sherry wine or tomato basil, garlic & white wine

## SOUPS

### Clam Chowder

award-winning, New England style chowder

### Lobster Bisque

laced with sherry

### Gazpacho

chilled tomato soup with crisp fresh vegetables & sour cream

### Best of Soup

sampling of each: clam chowder, lobster bisque & gazpacho

## SALADS

### CH Chopped Salad

mixed greens, cucumbers, tomatoes, red onions, radishes, hearts of palm, pepperoncinis & croutons in balsamic vinaigrette

### Caesar Salad

crisp romaine, shaved Parmesan, homemade croutons & our own Caesar dressing

### Chopped Spinach Salad

with warm bacon dressing, chopped egg, bacon, radishes & mushrooms

### Asian Chicken Salad

ponzu chicken, mixed greens, cucumbers, tomatoes, carrots, mandarin oranges & tortilla strips tossed in a ginger soy dressing & topped with rice noodles

### Beefsteak Tomato Salad

on a bed of fresh spinach tossed in lemon vinaigrette with chopped smoked bacon, blue cheese crumbles, tempura fried onion rings & balsamic drizzle

## SIGNATURE SIDES

### Sizzling Mushrooms

### Asparagus

### Yukon Gold Mashed Potatoes

### Baked Potato

### Creamed Spinach

### Skinny Fries & More

### Asian Green Beans

## TODAY'S FRESH FISH

*All fish may be prepared simply grilled with olive oil, broiled or sautéed.*

- |                                  |                                           |                                   |
|----------------------------------|-------------------------------------------|-----------------------------------|
| <input type="checkbox"/> Mahi    | <input type="checkbox"/> Grouper          | <input type="checkbox"/> Ahi Tuna |
| <input type="checkbox"/> Snapper | <input type="checkbox"/> Swordfish        | <input type="checkbox"/> Flounder |
| <input type="checkbox"/> Salmon  | <input type="checkbox"/> Chilean Sea Bass | <input type="checkbox"/> Halibut  |

## SIGNATURE FISH

### Bronzed Swordfish

pan seared, savory balance of sweet & spicy, topped with jumbo lump crab, diced fresh tomatoes & lemon shallot butter, served with fried rice

### Snapper Hemingway

parmesan encrusted, topped with jumbo lump crab & lemon shallot butter, served with fried rice

### Seared Chilean Sea Bass

topped with fresh lobster & jumbo lump crab, served with saffron risotto

### Spiced Yellowfin Ahi

seared to perfection with a ginger soy sauce, wasabi cream & saffron risotto

### Miso Glazed Salmon

wrapped in prosciutto with miso maple glaze, finished with a mango & balsamic glaze drizzle, served with lemon shallot butter & Asian green beans

### Macadamia Crusted Mahi

warm peanut sauce with a hint of Frangelico, mango relish, soy glaze drizzle & served with Asian green beans

### Fish & Chips

hand dipped beer battered fish served with skinny fries & more

### Dynamite Grouper

crab encrusted with basil oil drizzle, served with fried rice

## SEAFOOD

### Pan Seared Scallops

ginger soy sauce & wasabi cream, served with saffron risotto & Asian green beans

### Shrimp Scampi

with a garlic white wine butter sauce & angel hair pasta

### Best of Shrimp

crab stuffed shrimp, shrimp scampi & coconut crunchy shrimp

### Coconut Crunchy Shrimp

crab fried rice & sweet plum sauce

### Mixed Seafood Grill

bronzed mahi, shrimp scampi & a jumbo lump crab cake, served with fried rice

### New Wave Surf & Turf

fork tender short ribs with Cabernet demi-glace paired with your choice of seared scallops in ginger soy sauce or bronzed mahi, served with Yukon gold mashed potatoes

### Baked Stuffed Shrimp

crab-stuffed shrimp served with saffron risotto

### CH Specialty Platter

tempura battered lobster tail, fish & chips, coconut shrimp & calamari, served with skinny fries & more

### Lobster Francese

lightly breaded lobster tail paillard, served with angel hair pasta tossed with spinach, mushrooms, asparagus & tomatoes

### Alaskan King Crab

steamed to perfection & served with a baked potato

### Lobster Tail 7 oz.

cold water lobster, served with fried rice & asparagus

### Live Maine Lobster

1½ lbs & up, served steamed with a baked potato

## STEAKS • POULTRY • PRIME RIB

### Prime Rib - Chart House Cut 10 oz.

### Prime Rib - Callahan Cut 16 oz.

### Filet Mignon 8 oz.

### Blue Cheese Filet Mignon

### NY Strip 14 oz.

### Filet 6 oz. & Cold Water Lobster Tail or Shrimp

### Short Ribs

fork tender with Cabernet demi glaze, Yukon gold mashed potatoes & asparagus

### Chicken Romano

pan-seared with a blend of Romano cheese & panko breadcrumbs, with lemon shallot butter, tomatoes, asparagus & Yukon gold mashed potatoes

### Brick Chicken

young hen seared thin & crispy in natural juices, served with Yukon gold mashed potatoes

## SIGNATURE DESSERTS

### Hot Chocolate Lava Cake

A rich chocolate cake with molten center, made with Godiva® liqueur. Served warm, topped with chocolate sauce, Heath® bar crunch and vanilla ice cream.

### Chart House Soufflé

light & fluffy Grand Marnier soufflé with your choice of chocolate, raspberry or crème anglaise. Perfect for sharing, serves 3 to 4.

*Please allow 30 minutes for preparation of specialty desserts.*

**This is a Chart House sample menu. Items vary by location. All items subject to change.**

Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

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