

STARTERS

CH Shrimp & Wild Mushroom Bruschetta 13
Fontina cheese, truffle brown butter vinaigrette

Wicked Tuna* 16.5
ahi tacos, tartare & pepper seared

Mediterranean Hummus Tasting 10
avocado, roasted red pepper,
Kalamata, grilled pita, plantain chips

Oysters on the Half Shell* 15.5
1/2 dozen

Shrimp, Crab, Avocado & Mango Stack 16.5
shrimp and crab meat tossed in remoulade,
layered with avocado & mango

Shrimp Cocktail 16.5
5 large chilled shrimp

Chilled Lobster & Shrimp Spring Rolls 13.5
rolled in rice paper with cabbage,
cucumber, Mediterranean tabouli & mint sauce

Iced Seafood Tower*
chilled lobster, jumbo shrimp, tuna poke, oysters & king crab
sm 49 lg 85

Coconut Crunchy Shrimp 11.5
citrus chili, coconut cream and soy dipping sauces

Kim Chee Calamari 14.5
lightly fried with crisp vegetables

Crab Cake 16
avocado corn relish, lemon shallot butter

Boston Bay Mussels 14
steamed in beer, with crostini

SOUPS

Lobster Bisque 9.5

New England Clam Chowder 8

Gazpacho 8
sour cream

CH Thai, Shrimp & Coconut Soup 9
ginger infused, shitake mushrooms

SALADS

CH Farmer's Market Salad 10
charred cauliflower, broccoli & corn, arugula, radish, rainbow carrots,
pickled onions, roasted pumpkin seeds, fig vinaigrette, harissa

Caesar Salad 9

Chopped Spinach Salad 9.5
bacon, egg, radishes, mushrooms,
warm bacon dressing

Chopped Salad 8.5
cucumbers, tomatoes,
red onions, radishes, hearts of palm,
pepperoncinis in balsamic vinaigrette

Caprese Salad 10
fresh mozzarella, heirloom tomatoes,
balsamic glaze & basil oil

SIGNATURE DESSERT

Hot Chocolate Lava Cake 11.5
A rich chocolate cake with molten center, made with
Godiva® liqueur. Served warm, topped with chocolate sauce,
Heath® bar crunch and vanilla ice cream.
◆ Substitute House-made
Peanut Butter Swirl Ice Cream for \$1
Please allow 30 minutes for preparation

CH Autumn Collection - Seasonal Chef Selections

FRESH FISH

simply grilled with olive oil, pan-seared, baked or blackened with lemon shallot butter

Mahi 33 Ahi Tuna* 35 King Salmon* 35.5

Grouper 36.5 Boston Cod 29 Salmon* 29

Swordfish 34

TOP IT OFF

Avocado Pico 5 Veracruz 4
avocado, jalapeño, tomato, cilantro & lime slow simmered vegetables, olives & capers

Baja 8 Tropical Fruit Salsa 4
sautéed shrimp, avocado corn salsa fresh mango, pineapple & island spice

SEAFOOD

CH Amber Flame Grouper 39.5
orange vinaigrette, marinated apples & cranberries, mushroom kale risotto

Snapper Hemingway 34
Parmesan encrusted, topped with lump crab & lemon shallot butter, coconut ginger rice

Spiced Ahi* 37
Furikake rice, wasabi cream & ginger soy

CH Crimson King Salmon 38.5
quinoa, apple & sweet potato fusion, arugula, watermelon radish, fig vinaigrette

Lemon Herb Crusted Salmon 32
roasted fingerling potatoes, stone ground mustard beurre blanc

Lobster Stuffed Scrod 35
Maine lobster, lemon shallot butter with Yukon Gold mashed potatoes

CH Swordfish & Spätzle 37
sweet potato spirals, caramelized onion bacon spätzle, masala brown butter

Coconut Crunchy Shrimp 26.5
citrus chili, coconut cream and soy dipping sauces, mango sticky rice

Savory Shrimp Pasta 29
pappardelle pasta, light garlic butter

Ginger Soy Shrimp & Scallops 38.5
mushroom & bok choy, Furikake rice

Alaskan King Crab mp
drawn butter, baked potato

Cold Water Lobster Tail 7 oz. 43

Live Maine Lobster mp
1 1/2 to 2 1/4 lbs. steamed to perfection, drawn butter, with a baked potato

MEAT + POULTRY

Served with Yukon Gold garlic mashed potatoes

Prime Rib - a Chart House favorite, herb seasoned and slow-roasted
Chart House Cut 10 oz.* 30
Captain Cut 14 oz.* 38.5
Callahan Cut 18 oz.* 42

Filet Mignon* 7 oz. 35 9 oz. 39.5

NY Strip 14 oz.* 39

Paneed Chicken 22.5
romano panko crusted, citrus butter

STEAK ACCOMPANIMENTS

Mushroom Truffle Butter 4 Alaskan King Crab ¾ lb. 28
Chimichurri Butter 3 Crab Cake 13
Blue Cheese Butter 3 Lobster Tail 7 oz. 30

SIGNATURE SIDES

Sizzling Mushrooms 8.5 Baked Potato 6.5 Coconut Ginger Rice 5
Steamed Asparagus 9 Creamed Spinach 9 Roasted Fingerling Potatoes 6
Yukon Gold Garlic Mash 7 Asian Green Beans 7

Brian Kirk | Managing Director Robert Bercume | Executive Chef

Before placing your order, please inform your server if anyone in your party has a food allergy.
A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. *NOTICE: These items may be cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, mollusks or eggs may increase your risk of food borne illness. For your well-being, Chart House cooks all steak and fish to your specification and uses pasteurized eggs as an ingredient in our recipes. Chart House is wholly owned by Landry's, Inc.