

# GLUTEN SENSITIVE MENU

## STARTERS

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Mediterranean Hummus Tasting	10
avocado, roasted red pepper, Kalamata, plantain chips	
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	
Oysters on the Half Shell*	1/2 dozen 15.5

## SALADS

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Caesar Salad	9
Chopped Salad	8.5
mixed greens, cucumbers, tomatoes, red onions, radishes, hearts of palm, pepperoncinis in balsamic vinaigrette	
Chopped Spinach Salad	9.5
bacon, egg, radishes, mushrooms, warm bacon dressing	
Chicken Cobb Salad	15
tossed mixed greens in blue cheese dressing with bacon, avocado, tomatoes & eggs	

## SIGNATURE SIDES

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Yukon Gold Garlic Mashed Potatoes	7
Baked Potato	6.5
Grilled Asparagus	9
Steamed Fresh Vegetables	5
Sautéed Mushrooms	8.5

## SEAFOOD

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Today's Fresh Fish	MP
Ask your server for today's selections. All fish may be prepared simply grilled with olive oil, pan-seared, baked or blackened with lemon shallot butter	
Mahi Mahi Del Mar	37
grilled tomato pico de gallo, avocado with Yukon Gold garlic mashed potatoes	
King Crab	56
baked potato	
Cold Water Lobster Tail	43
steamed vegetables	

## MEAT + POULTRY

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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's Cut 14 oz.*		38.5
Callahan's Cut 18 oz.*		42
Filet Mignon*	7 oz. 35	9 oz. 39.5
NY Strip 14 oz.*		39
Prime Rib & Grilled Shrimp*		35.5
Filet & Grilled Shrimp*		41
Grilled Chicken		19.5
grilled asparagus		

## DESSERTS

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Raspberry Sorbet	6
light & refreshing	
Crème Brulee Tasting	8
salted caramel, espresso & chocolate	

Before placing your order, please inform your server if anyone in your party has a food allergy. We have prepared this menu based on the most current information available from our suppliers and their stated absence of gluten within these items. While we use caution in preparing our gluten-sensitive menu items, our kitchen is not gluten-free. Since our dishes are prepared-to-order, during normal kitchen operations, we cannot guarantee that cross-contamination with foods containing gluten will not occur. We encourage you to carefully consider your dining choices and your individual dietary needs when dining with us. When placing your order, please let your server know that you are ordering a gluten-sensitive menu item. \*Notice: Consuming raw or under cooked meats, poultry, seafood, mollusks, shellfish or eggs may increase your risk of foodborne illness. Prime Rib available after 4pm.