

STARTERS

CH Shrimp & Wild Mushroom Bruschetta 12
Fontina cheese, truffle brown butter vinaigrette

Wicked Tuna* 16
ahi tacos, tartare & pepper seared

Mediterranean Hummus Tasting 8.5
avocado, roasted red pepper,
Kalamata, grilled pita, plantain chips

Oysters on the Half Shell* 15
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, cappelini, citrus chili sauce

Coconut Crunchy Shrimp 11
citrus chili, coconut cream and soy dipping sauces

Kim Chee Calamari 13.5
lightly fried with crisp vegetables

Crab Cake 16
avocado corn relish, lemon shallot butter

Oysters Rockefeller* 16
1/2 dozen, traditional style

SOUPS

Lobster Bisque 9.5

New England Clam Chowder 8

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

SALADS

CH Farmer's Market Salad 9.5
charred cauliflower, broccoli & corn, arugula, radish, rainbow carrots,
pickled onions, roasted pumpkin seeds, fig vinaigrette, harissa

Caesar Salad 8.5

Chopped Spinach Salad 9
bacon, egg, radishes, mushrooms,
warm bacon dressing

Chopped Salad 8
cucumbers, tomatoes,
red onions, radishes, hearts of palm,
pepperoncinis in balsamic vinaigrette

Chart House Salad Bar 17.5
with an entrée 9

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 36 Trout 26 King Salmon* 36

Grouper 36 Atlantic Swordfish 32 Salmon* 26

Ahi Tuna* 34 Limited Catch 28

TOP IT OFF

Avocado Pico 5 Tropical Fruit Salsa 4
avocado, jalapeño, tomato, cilantro & lime fresh mango, pineapple & island spice

Baja 8 Oscar 9
sautéed shrimp, avocado corn salsa lump crab, asparagus, bernaise

SEAFOOD

CH Amber Flame Grouper 39
orange vinaigrette, marinated apples & cranberries, mushroom kale risotto

Snapper Hemingway 33
Parmesan encrusted, topped with lump crab & lemon shallot butter,
coconut ginger rice

CH Crimson King Salmon 39
quinoa, apple & sweet potato fusion, arugula, watermelon radish, fig vinaigrette

Stuffed Flounder 31
crab-stuffed with lemon shallot butter, Yukon Gold garlic mashed potatoes

Pecan Crusted Trout 29
buttermilk mashed potatoes, steamed green beans & brown butter

CH Swordfish & Spätzle 35
sweet potato spirals, caramelized onion bacon spätzle, masala brown butter

Coconut Crunchy Shrimp 25.5
citrus chili, coconut cream and soy dipping sauces, mango sticky rice

Savory Shrimp Pasta 29
pappardelle pasta, light garlic butter

Maize Shrimp & Scallops 38
pan seared, creamed corn sauce, spinach gnocchi, heirloom grape tomatoes

Alaskan King Crab MP
drawn butter, baked potato

Cold Water Lobster Tail 7 oz. 43

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.* 29.5
Captain Cut 14 oz.* 37.5
Callahan Cut 18 oz.* 41.5

Filet Mignon* 7 oz. 34 9 oz. 38.5

NY Strip 14 oz.* 37.5

Paneed Chicken 20.5
romano panko crusted, citrus butter

Short Rib & Spinach Gnocchi 28.5
fork tender with asparagus, shiitake mushrooms, au jus

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 Baked Potato 6.5 Mango Sticky Rice 5

Steamed Asparagus 8.5 Creamed Spinach 8.5 Mushroom Risotto 9

Michael F Bailey | Managing Director Kevin Duvall | Executive Chef

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. Before placing your order, please inform your server if a person in your party has a food allergy. *NOTICE: Consuming raw or undercooked meats, poultry, mollusks or eggs may increase your risk of foodborne illness. Consumer Information: There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. Chart House is wholly owned by Landry's, Inc.