

## FEATURED LIBATION

Tableside Torched Apple Manhattan 22

Baker's Bourbon, Berentzen Apple Liqueur, Carpano Antica

## STARTERS

Beet-Cured King Salmon 16.5

cured in-house; cucumber fennel salad, radish, fried capers, rustic butter toast, horseradish cream cheese

Wicked Tuna 16

ahi tacos, tartare & pepper seared

Mediterranean Hummus Tasting 8.5

avocado, roasted red pepper, Kalamata, grilled pita, plantain chips

Half Dozen Oysters 15

Shrimp, Crab, Avocado & Mango Stack 16.5

shrimp and crab meat tossed in remoulade, layered with avocado & mango

Burrata & Melon 13

cantaloupe, arugula + lemon vinaigrette & pickled red onions, crispy prosciutto, mint & herb purée

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

Coconut Crunchy Shrimp 11

citrus chili, coconut cream & soy dipping sauces

Kim Chee Calamari 13.5

lightly fried with crisp vegetables

Crab Cake 16

avocado corn relish, lemon shallot butter

Fried Green Tomatoes 9

warm shrimp salsa, Jack cheese & cayenne buttermilk ranch

Fried Asparagus 8

jumbo spears, tomato & blue cheese butter

## SOUPS

Lobster Bisque 9.5

New England Clam Chowder\* 8

Gazpacho 7.5

sour cream

Ménage Soup\* 8.5

clam chowder, lobster bisque, gazpacho

## SALADS

Springtime & Strawberries 10

baby arugula & butter lettuce, fennel, almonds, goat cheese, tarragon vinaigrette

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

## FRESH FISH

All Fresh Fish prepared baked, finished with lemon shallot butter, with seasonal vegetables & coconut ginger rice. Other preparations include: Simply Grilled with Olive Oil, Sautéed, or Blackened.

Mahi 31 Ahi\* 33 Limited Catch MP

Swordfish 30 Corvina 31 Salmon 26

## 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, béarnaise

## SEAFOOD

Swordfish Mélange 33

fire-roasted; artichoke hearts, fingerling potatoes, crispy pancetta, asparagus pesto, tomato & pea relish

Spiced Ahi\* 35

Furikake rice, wasabi cream & ginger soy

Snapper Hemingway 33

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

Mahi á la Nage 34

spiced with roasted garlic and pepper & grilled, rainbow carrot slaw, jasmine rice, cucumber parsley broth

Stuffed Flounder 31

crab stuffed with lemon shallot butter & Yukon gold mashed potatoes

Bronzed Mahi 37

sweet & spicy seared, lump crab, tomatoes, lemon shallot butter & coconut ginger rice

Dynamite Corvina 37

crab encrusted, basil oil drizzle, with coconut ginger rice

Cedar Plank Salmon 29

coconut ginger rice & seasonal vegetables

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

vegetable orzo

## 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

Steak Marsala 28.5

sautéed mushrooms

Short Rib & Spinach Gnocchi 28.5

fork tender with asparagus, shiitake mushrooms, au jus

## STEAK ACCOMPANIMENTS

Mushroom Truffle Butter 4 Alaskan King Crab 3/4 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 Vegetable Orzo 5

Steamed Asparagus 8.5 Creamed Spinach 8.5 Mango Sticky Rice 5

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.