

## FEATURED LIBATION

Tableside Torched Apple Manhattan 22

Baker's Bourbon, Berentzen Apple Liqueur, Carpano Antica

## STARTERS

**CH** King Salmon Crudo\* 16.5

beet infused; cucumber fennel salad, radish, fried capers, rustic butter toast, horseradish cream cheese

Wicked Tuna\* 16.5

ahi tacos, tartare & pepper seared

Mediterranean Hummus Tasting 10.5

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

Oysters on the Half Shell\*

1/2 dozen 16 Dozen 30

Shrimp, Crab, Avocado & Mango Stack 17

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

**CH** Burrata & Melon 13

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

Shrimp Cocktail 17

5 large chilled shrimp

Coconut Crunchy Shrimp 12.5

citrus chili, coconut cream & soy dipping sauces

Kim Chee Calamari 14.5

lightly fried with crisp vegetables

Crab Cake 16

avocado corn relish, lemon shallot butter

Oysters Rockefeller\* 18

1/2 dozen, traditional style

## SOUPS

New England Clam Chowder 9

Lobster Bisque 9.5

## SALADS

**CH** Springtime & Strawberries 10

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

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

Chart House Salad Bar 19

with an entrée 10

**CH** Farmed & Foraged - Seasonal Chef Selections

## FRESH FISH

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

Mahi 36.5 Halibut 42 King Salmon 36.5

Swordfish 35.5 White Sea Bass 35.5 Salmon 27

Ahi\* 37

## 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** Swordfish Mélange 38.5

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

Spiced Ahi\* 39

Furikake rice, wasabi cream & ginger soy

**CH** Mahi á la Nage 39.5

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

Black & Blue Salmon 30

Cajun spiced, blue cheese butter, caramelized onions, coconut ginger rice

Mac Nut White Sea Bass 38.5

warm peanut sauce, mango relish, soy glaze with Asian green beans

**CH** Tapestry of King Salmon 39.5

pan-seared; toasted pearl barley salad, fennel, fava beans, crumbled goat cheese, Meyer lemon vinaigrette

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

Maize Shrimp & Scallops 38

pan seared, creamed corn sauce, spinach gnocchi, heirloom grape tomatoes

Cioppino 39.5

Dungeness crab, shrimp, scallops, mussels & fish simmered in red wine tomato sauce

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.\* 31

Captain Cut 14 oz.\* 39

Callahan Cut 18 oz.\* 43

Filet Mignon\* 7 oz. 36 9 oz. 39.5

NY Strip 14 oz.\* 39.5

Paneed Chicken 22.5

Romano panko crusted, citrus butter

Steak Marsala\* 28.5

sautéed mushrooms

## STEAK ACCOMPANIMENTS

Mushroom Truffle Butter 4 Crab Cake 13

Chimichurri Butter 3 Lobster Tail 7 oz. 30

Blue Cheese Butter 3 Alaskan King Crab 3/4 lb. 28

## SIGNATURE SIDES

Sizzling Mushrooms 8.5 Baked Potato 6.5 Coconut Ginger Rice 5

Steamed Asparagus 9 Creamed Spinach 9 Vegetable Orzo 5

## 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 Strawberry Ice Cream for \$1

Mike Finnerty | Managing Director Guillaume D'Angio | Executive Chef

We are helping to preserve California's water resource, therefore water will only be served upon request. A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. \*NOTICE: Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness. Chart House is wholly owned by Landry's, Inc.