

FEATURED LIBATION

Tableside Torched Apple Manhattan 22

Baker's Bourbon, Berentzen Apple Liqueur, Carpano Antica

STARTERS

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

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 Baker's dozen 30

Shrimp, Crab, Avocado & Mango Stack 17
shrimp and crab meat tossed in remoulade,
layered with avocado & mango

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

Lobster Bisque 9.5

New England Clam Chowder 9

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

SALADS

Farmer's Market Salad 9.5
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

Chart House Salad Bar 19
with an entrée 10

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 36.5 Halibut 41.5 King Salmon 36.5

Swordfish 35.5 White Sea Bass 36 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

Spiced Ahi 39
Furikake rice, wasabi cream & ginger soy

Mac Nut Mahi 41.5
warm peanut sauce, mango relish, soy glaze mango sticky rice & Asian green beans

Amber Flame Sea Bass 39
orange vinaigrette, marinated apples & cranberries, mushroom kale risotto

Crimson King Salmon 39.5
quinoa, apple & sweet potato fusion, arugula, watermelon radish, fig vinaigrette

Black & Blue Salmon 30
Cajun spiced, blue cheese butter, caramelized onions, coconut ginger rice

Swordfish & Spätzle 39.5
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

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

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 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 8.5 Baked Potato 6.5 Bacon Spätzle 8

Steamed Asparagus 9 Creamed Spinach 9 Mushroom Risotto 9

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.