

## 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 16.5

ahi tacos, tartare & pepper seared

### Mediterranean Hummus Tasting 10.5

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

### Half Dozen Oysters 16

### Shrimp, Crab, Avocado & Mango Stack 17

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

### Charcuterie & Cheese Plate 19

Select hard salami, prosciutto, brie, smoked & hard cheeses, fig jam

### Coconut Crunchy Shrimp 12

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

## SOUPS

### Lobster Bisque 9.5

### New England Clam Chowder 9

### Knife and Fork Onion Soup 8

Caramelized onions, house made croutons, melted gruyere and parmesan, served in a roasted onion

## SALADS

### Springtime & Strawberries 10

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

### Caesar Salad 9

### Chopped Spinach Salad 9

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 18

with an entrée 9.5

## 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	34.5	Swordfish	34	Barramundi	28
Snapper	32	Ahi*	32	Salmon	28

## TOP IT OFF

Avocado Pico	5	Tropical Fruit Salsa	4
avocado, jalapeño, tomato, cilantro & lime		fresh mango, pineapple & island spice	
Baja	8	Rockefeller	6
sautéed shrimp, avocado corn salsa		spinach, caramelized onions, bacon, parmesan, béchamel	

## SEAFOOD

Swordfish Mélange	37
fire-roasted; artichoke hearts, fingerling potatoes, crispy pancetta, asparagus pesto, tomato & pea relish	
Spiced Ahi*	34
Furikake rice, wasabi cream & ginger soy	
Snapper Hemingway	38
Parmesan encrusted, topped with lump crab & lemon shallot butter, coconut ginger rice	
Mahi á la Nage	37.5
spiced with roasted garlic and pepper & grilled, rainbow carrot slaw, jasmine rice, cucumber parsley broth	
Stuffed Flounder	33
crab stuffed with lemon shallot butter & Yukon gold mashed potatoes	
Mac Nut Mahi	37.5
warm peanut sauce, mango relish, soy glaze mango sticky rice & Asian green beans	
Lemon Herb Crusted Salmon	31
stone ground mustard beurre blanc, roasted fingerling potatoes	
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	
Baked Stuffed Shrimp	28.5
crab-stuffed, served with vegetable orzo	
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.	30.5
Captain Cut 14 oz.	39
Callahan Cut 18 oz.	42.5
Filet Mignon*	7 oz. 35.5 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	Asian Green Beans	7
Steamed Asparagus	9	Creamed Spinach	9	Mac & Cheese	6

## 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

Wayde Wilson | Managing Director Raymond Bell | Executive Chef

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary.

Nutritional information available upon request.

\*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.