

## STARTERS

- CH** Shrimp & Wild Mushroom Bruschetta 13  
Fontina cheese, truffle brown butter vinaigrette
- Wicked Tuna\* 16.5  
ahi tacos, tartare & pepper seared
- Mediterranean Hummus Tasting 10  
avocado, roasted red pepper,  
Kalamata, grilled pita, plantain chips
- Oysters on the Half Shell 16  
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, cappellini, citrus chili sauce
- Charcuterie & Cheese Plate 19  
select hard salami, prosciutto, brie,  
smoked and hard cheeses, fig jam
- Coconut Crunchy Shrimp 12  
citrus chili, coconut cream and 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 8.5
- CH** Thai, Shrimp & Coconut Soup 9  
ginger infused, shitake mushrooms
- Ménage Soup 9  
clam chowder, lobster bisque, and Thai, shrimp & coconut soup

## 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 8.5  
cucumbers, tomatoes,  
red onions, radishes, hearts of palm,  
pepperoncinis in balsamic vinaigrette
- Chart House Salad Bar 18  
with an entrée 9.5

## 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  
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    | 34.5 | Swordfish | 34 | King Salmon | 36.5 |
| Grouper | 38   | Ahi Tuna* | 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,<br>parmesan, béchamel |   |

## SEAFOOD

- CH** Amber Flame Grouper 41  
orange vinaigrette, marinated apples & cranberries, mushroom kale risotto
- Snapper Hemingway 34  
Parmesan encrusted, topped with lump crab & lemon shallot butter, coconut ginger rice
- Spiced Ahi\* 34  
Furikake rice, wasabi cream & ginger soy
- CH** Crimson King Salmon 39.5  
quinoa, apple & sweet potato fusion, arugula, watermelon radish, fig vinaigrette
- Stuffed Flounder 33  
crab-stuffed with lemon shallot butter, Yukon Gold garlic mashed potatoes
- Lemon Herb Crusted Salmon 31  
roasted fingerling potatoes, stone ground mustard beurre blanc
- Mac Nut Mahi 37.5  
warm peanut sauce, mango relish, soy glaze, mango sticky rice & Asian green beans
- CH** Swordfish & Spätzle 37  
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
- 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

## 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   |
| Captain Cut 14 oz.*     | 38.5 |
| Callahan Cut 18 oz.*    | 42   |
- Filet Mignon\* 7 oz. 35 9 oz. 39.5
- NY Strip 14 oz.\* 39
- Paneed Chicken 22  
romano panko crusted, citrus butter
- Steak Marsala 28.5  
sautéed mushrooms

## 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 | 8.5 | Baked Potato    | 6.5 | Asian Green Beans | 7 |
| Steamed Asparagus  | 9   | Creamed Spinach | 9   | Mac & Cheese      | 6 |

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.