

## FEATURED LIBATION

Tableside Torched Apple Manhattan 22  
Baker's Bourbon, Berentzen Apple Liqueur, Carpano Antica

## STARTERS

- 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, Mediterranean tabouli & mint 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

## SOUPS

- Lobster Bisque 9.5
- New England Clam Chowder 8.5
- Knife & Fork Onion Soup 8  
caramelized onions, house made croutons, melted gruyere  
& parmesan, served in a roasted onion

## 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 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

## FRESH FISH

simply grilled with olive oil, pan-seared, baked or blackened with lemon shallot butter

- |           |      |           |    |            |    |
|-----------|------|-----------|----|------------|----|
| Mahi      | 34.5 | Ahi Tuna* | 32 | Barramundi | 28 |
| Swordfish | 34   | Salmon    | 28 |            |    |

## TOP IT OFF

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

## SEAFOOD

- Snapper Hemingway 34  
Parmesan encrusted, topped with lump crab & lemon shallot butter, coconut ginger rice
- Spiced Ahi\* 34  
Furikake rice, wasabi cream & ginger soy
- 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
- Dynamite Barramundi 34  
crab encrusted, basil oil drizzle, with coconut ginger rice
- Swordfish & Spätzle 37  
sweet potato spirals, caramelized onion bacon spätzle, masala brown butter
- Amber Flame Mahi 37.5  
orange vinaigrette, marinated apples & cranberries, mushroom kale risotto
- 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 ¼ 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.