
STARTERS

CH Build-a-Taco 15.5

Asian marinated steak and shrimp, pickled summer vegetables, kim chee & cilantro cream sauce

Wicked Tuna* 16.5

ahi tacos, tartare & pepper seared

Mediterranean Hummus Tasting 10

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

Shrimp, Crab, Avocado & Mango Stack 16.5

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

CH Gochujang BBQ Shrimp 14

radish & pickled red onion salad, citrus yogurt coulis

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 11.5

citrus chili, coconut cream and soy dipping sauces

Kim Chee Calamari 14

lightly fried with crisp vegetables

Crab Cake 16

avocado corn relish, lemon shallot butter

Fried Green Tomatoes 9.5

warm shrimp salsa, Jack cheese & cayenne buttermilk ranch

Oysters Rockefeller 17

1/2 dozen, traditional style

SOUPS

New England Clam Chowder 8

Gazpacho 7.5

sour cream

She-Crab 7.5

rich & creamy with sherry

Ménage Soup 8.5

clam chowder, she-crab, gazpacho

SALADS

CH Brie & Berry 11

frisee & arugula, brie croutons, strawberries, blueberries, candied pistachios, vanilla honey vinaigrette

Caesar Salad 9

Chopped Spinach Salad 9.5

bacon, egg, radishes, mushrooms, warm bacon dressing

Chopped Salad 9

cucumbers, tomatoes, red onions, radishes, hearts of palm, pepperoncinis in balsamic vinaigrette

The New Yorker 19

Grilled NY strip, romaine, blue cheese crumbles, pickled red onions, tomatoes, blue cheese dressing

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

Please allow 30 minutes for preparation

FRESH FISH

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

Mahi 33.5 Ahi Tuna* 32 King Salmon 36

Grouper 36.5 Trout 25 Salmon 26

TOP IT OFF

Avocado Pico 5 Cabell 9

avocado, jalapeño, tomato, cilantro & lime lobster, lump crab, lemon shallot butter

Baja 8 Tropical Fruit Salsa 4

sautéed shrimp, avocado corn salsa fresh mango, pineapple & island spice

SEAFOOD

CH Mid-Summer King Salmon 38

warm vegetable grain salad, heirloom tomato ceviche, asparagus pesto

Snapper Hemingway 32

Parmesan encrusted, topped with lump crab & lemon shallot butter, Savannah red rice

Spiced Ahi* 34

Furikake rice, wasabi cream & ginger soy

Stuffed Flounder 29

crab-stuffed with lemon shallot butter, Yukon Gold garlic mashed potatoes

Lemon Herb Crusted Salmon 29

roasted fingerling potatoes, stone ground mustard beurre blanc

CH Yia Yia Mahi 36.5

herb marinade, golden tabouli, cucumber feta sauce

Pecan Crusted Trout 28

buttermilk mashed potatoes, steamed green beans & brown butter

Coconut Crunchy Shrimp 26.5

citrus chili, coconut cream and soy dipping sauces, mango sticky rice

Savory Shrimp Pasta 28.5

pappardelle pasta, light garlic butter

CH Maize Shrimp & Scallops 38

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

Alaskan King Crab market

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.* 42.5

Filet Mignon* 7 oz. 35 9 oz. 39.5

NY Strip 14 oz.* 38.5

Steak & Pappardelle Pasta* 32

Grilled NY strip, mushroom cream sauce & chèvre cheese

Short Ribs 27.5

fork tender with Cabernet demi-glace

Paneed Chicken 20.5

romano panko crusted, citrus butter

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 Vegetable Orzo 5

Erik Duncan | Managing Director Paul Filiberto | Executive Chef

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.

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