

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
- 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 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
- CH** Thai, Shrimp & Coconut Soup 9
ginger infused, shitake mushrooms
- She-Crab 7.5
rich & creamy with sherry
- Ménage Soup 8.5
clam chowder, she-crab, and Thai, shrimp & coconut soup

SALADS

- CH** Farmer's Market Salad 10
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 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
Peanut Butter Swirl 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

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|-----------|------|-----------|----|-------------|------|
| Grouper | 35 | Ahi Tuna* | 34 | King Salmon | 36.5 |
| Swordfish | 32.5 | Trout | 25 | Salmon | 26 |

TOP IT OFF

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|--|---|---|---|
| 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

- CH** Amber Flame Grouper 38
orange vinaigrette, marinated apples & cranberries, mushroom kale risotto
- Snapper Hemingway 32
Parmesan encrusted, topped with lump crab & lemon shallot butter, Savannah red rice
- Spiced Ahi* 36
Furikake rice, wasabi cream & ginger soy
- CH** Crimson King Salmon 39.5
quinoa, apple & sweet potato fusion, arugula, watermelon radish, fig vinaigrette
- Stuffed Flounder 30
crab-stuffed with lemon shallot butter, Yukon Gold garlic mashed potatoes
- Pecan Crusted Trout 28
buttermilk mashed potatoes, steamed green beans & brown butter
- BBQ Spiced Salmon 29
skillet fried corn, lemon shallot butter
- CH** Swordfish & Spätzle 35.5
sweet potato spirals, caramelized onion bacon spätzle, masala brown butter
- Peach-Bourbon Glazed Scallops & Shrimp 36
skillet fried corn with bacon, asparagus, red grape tomatoes, roasted red peppers
- 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
- 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
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|-------------------------|------|
| 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
- Paniced Chicken 20.5
romano panko crusted, citrus butter

STEAK ACCOMPANIMENTS

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|-------------------------|---|-------------------------|----|
| 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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