

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
- 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
- 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 & hard cheeses, fig jam
- Coconut Crunchy Shrimp 11.5**
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
- 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 8.5**
rich & creamy with sherry
- Ménage Soup 8.5**
clam chowder, she-crab, gazpacho

SALADS

- Springtime & Strawberries 11**
baby arugula & butter lettuce, fennel, almonds, goat cheese, tarragon 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

FRESH FISH

All Fresh Fish prepared baked, finished with lemon shallot butter, with seasonal vegetables & Savannah red rice. Other preparations include: Simply Grilled with Olive Oil, Sautéed, or Blackened.

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|-----------|------|-------|----|-------------|----|
| Mahi | 31 | Ahi* | 32 | King Salmon | 32 |
| Swordfish | 31.5 | 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

- Swordfish Mélange 34.5**
fire-roasted; artichoke hearts, fingerling potatoes, crispy pancetta, asparagus pesto, tomato & pea relish
- Spiced Ahi* 34**
Furikake rice, wasabi cream & ginger soy
- Snapper Hemingway 32**
Parmesan encrusted, topped with lump crab & lemon shallot butter, Savannah red rice
- Mahi á la Nage 34**
spiced with roasted garlic and pepper & grilled, rainbow carrot slaw, jasmine rice, cucumber parsley broth
- Stuffed Flounder 30**
crab stuffed with lemon shallot butter & Yukon gold mashed potatoes
- Pecan Crusted Trout 28**
buttermilk mashed potatoes, steamed green beans & brown butter
- Peach-Bourbon Glazed Scallops & Shrimp 35.5**
Skillet fried corn with 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**
vegetable orzo

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.* | 30.5 |
| Captain Cut 14 oz.* | 39 |
| Callahan Cut 18 oz.* | 43 |
- Filet Mignon* 7 oz. 35.5 9 oz. 40**
- NY Strip 14 oz.* 39**
- Steak & Pappardelle Pasta 32**
Grilled NY strip, mushroom cream sauce & chèvre cheese
- Paneed Chicken 21.5**
Romano panko crusted, citrus butter

STEAK ACCOMPANIMENTS

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

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|--------------------|-----|-----------------|-----|-------------------|---|
| Sizzling Mushrooms | 8.5 | Baked Potato | 6.5 | Asian Green Beans | 7 |
| Steamed Asparagus | 9 | Creamed Spinach | 9 | Vegetable Orzo | 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 Strawberry Ice Cream for \$1

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. Chart House is wholly owned by Landry's, Inc.