

FEATURED LIBATION

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

STARTERS

Shrimp & Wild Mushroom Bruschetta 12
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, Mediterranean tabouli & mint 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

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

FRESH FISH

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

Mahi 32 Swordfish 32.5 Trout 25

Grouper 35 Ahi Tuna* 32 Salmon 26

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, fresh mango, pineapple & island spice
parmesan, béchamel

SEAFOOD

Snapper Hemingway 32
Parmesan encrusted, topped with lump crab & lemon shallot butter, Savannah red rice

Spiced Ahi* 34
Furikake rice, wasabi cream & ginger soy

Bronzed Swordfish 38.5
sweet & spicy seared, topped with lump crab, tomatoes & lemon shallot butter,
Savannah red rice

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

Amber Flame Mahi 35
orange vinaigrette, marinated apples & cranberries, mushroom kale risotto

Peach-Bourbon Glazed Scallops & Shrimp 35.5
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
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

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.

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