**STARTERS**

Chilled Lobster & Shrimp Spring Rolls 14
rolled in rice paper with cabbage, cucumber, cappellini, citrus chili sauce

Shrimp Cocktail 16.5
5 large chilled shrimp

Wicked Tuna* 16.5
ahi tacos, tartare & pepper seared

Kim Chee Calamari 14.5
lightly fried with crisp vegetables

Maple Glazed Quail 18
over dressed greens

Shrimp & Crab Fondue 15
with Oaxaca cheese & garlic crostini

Coconut Crunchy Shrimp 12
citrus chili, coconut cream & soy dipping sauces

Mediterranean Hummus Tasting 10
avocado, roasted red pepper, Kalamata, grilled pita, plantain chips

Kim Chee Calamari 14.5
lightly fried with crisp vegetables

Maple Glazed Quail 18
over dressed greens

Shrimp & Crab Fondue 15
with Oaxaca cheese & garlic crostini

Coconut Crunchy Shrimp 12
citrus chili, coconut cream & soy dipping sauces

Mediterranean Hummus Tasting 10
avocado, roasted red pepper, Kalamata, grilled pita, plantain chips

**SANDWICHES**

Prime Rib French Dip
Monterey Jack, caramelized onions & au jus

Diner Burger*
1/2 lb. grilled beef with cheddar, lettuce, tomatoes, onions, pickles & diner sauce

Blue Cheese Burger*
grilled, arugula & bacon marmalade

Chicken BLT
Parmesan crusted, balsamic mayonnaise on toasted Sourdough

Shrimp Tacos
Crispy fried with Sriracha BBQ, Southwest slaw in warm tortillas

Fish Tacos
cajun spiced in warm corn tortillas with cabbage, Jack cheese, pico de gallo & ranch dressing

**ENTRÉES**

Grilled Chicken or Shrimp Caesar
16

Caprese Chicken Salad
grilled & marinated chicken, fresh mozzarella, tomato, crisp greens in a white balsamic basil vinaigrette

Lobster & Shrimp Salad
mixed greens in a mango vinaigrette with avocado & crostinis

Cedar Plank Salmon*
coconut ginger rice & seasonal vegetables

Snapper Hemingway
Parmesan encrusted, topped with lump crab & lemon shallot butter, coconut ginger rice

Spiced Ahi*
Furikake rice, wasabi cream & ginger soy

Filet Mignon 7 oz*
Yukon gold garlic mashed potatoes, seasonal vegetables

Chicken Francese
lightly breaded, artichokes, mushrooms, lemon & white wine with angel hair pasta

Short Rib & Spinach Gnocchi
fork tender with asparagus, shiitake mushrooms, au jus

Amber Flame Sea Bass
orange vinaigrette, marinated apples & cranberries, mushroom kale risotto

**SIGNATURE DESSERT**

Please allow 30 minutes for preparation

Christopher Bouché | General Manager

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.