### 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
- **Shrimp & Wild Mushroom Bruschetta** 14
  - Fontina cheese, truffle brown butter vinaigrette

### SOUPS

- **Lobster Bisque** 11
- **New England Clam Chowder** 9
- **Thai, Shrimp & Coconut Soup** 9
  - Ginger infused, shitake mushrooms
- **Ménage Soup** 10
  - Clam chowder, lobster bisque, and Thai, shrimp & coconut soup

### SALADS

- **Caesar Salad** 9
  - Chopped Salad 8.5
  - Cucumbers, tomatoes, red onions, radishes, hearts of palm, pepperoncinis in balsamic vinaigrette
- **Chopped Spinach Salad** 10
  - Bacon, chopped egg, radishes, mushrooms, warm bacon dressing
- **Tomato, Bacon & Blue Cheese** 8.5
  - Beefsteak tomatoes flecked with caramelized pearl onions, balsamic & basil oil glaze
- **Soup & Salad** 16
  - Choice of soup selection & Caesar or Chart House chopped salad
  - Farmer’s Market Salad 10
  - Charred cauliflower, broccoli & corn, arugula, radish, rainbow carrots, pickled onions, roasted pumpkin seeds, fig vinaigrette, harissa

### ENTRÉE SALADS

- **Grilled Chicken or Shrimp Caesar** 16
- **Caprese Chicken Salad** 14
  - Grilled & marinated chicken, fresh mozzarella, tomato, crisp greens in a white balsamic basil vinaigrette
- **Lobster & Shrimp Salad** 19
  - Mixed greens in a mango vinaigrette with avocado & crostini

### SANDWICHES

- **Prime Rib French Dip** 19
  - Monterey Jack, caramelized onions & au jus
- **Diner Burger** 13
  - 1/2 lb. grilled beef with cheddar, lettuce, tomatoes, onions, pickles & diner sauce
- **Blue Cheese Burger** 15
  - Grilled, arugula & bacon marmalade
- **Chicken BLT** 16
  - Parmesan crusted, balsamic mayonnaise on toasted Sourdough
- **Shrimp Tacos** 16
  - Crispy fried with Sriracha BBQ, Southwest slaw in warm tortillas
- **Fish Tacos** 16
  - Cajun spiced in warm corn tortillas with cabbage, Jack cheese, pico de gallo & ranch dressing

### ENTREES

- **Cedar Plank Salmon** 23
  - Coconut ginger rice & seasonal vegetables
- **Snapper Hemingway** 26
  - Parmesan encrusted, topped with lump crab & lemon shallot butter, coconut ginger rice
- **Spiced Ahi** 37
  - Furikake rice, wasabi cream & ginger soy
- **Fish & Chips** 18
  - Hand dipped beer battered fish, skinny fries & more
- **Coconut Crunchy Shrimp** 20
  - Citrus chili, coconut cream & soy dipping sauces, skinny fries & more
- **Filet Mignon 7 oz** 27
  - Yukon gold garlic mashed potatoes, seasonal vegetables
- **Chicken Francese** 22
  - Lightly breaded, artichokes, mushrooms, lemon & white wine with angel hair pasta
- **Short Rib & Spinach Gnocchi** 21
  - Fork tender with asparagus, shitake mushrooms, au jus
- **Amber Flame Sea Bass** 44
  - Orange vinaigrette, marinated apples & cranberries, mushroom kale risotto

### SIGNATURE DESSERT

*Please allow 30 minutes for preparation*

**SIGNATURE DESSERT**
- 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.

Christopher Bouché | General Manager

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