

## STARTERS

Wicked Tuna\* 16.5  
ahi tacos, tartare & pepper seared

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

Kim Chee Calamari 14.5  
lightly fried with crisp vegetables

Crab Cake 16  
avocado corn relish, lemon shallot butter

Coconut Crunchy Shrimp 11.5  
citrus chili, coconut cream & soy dipping sauces

Baked Crab Dip 14  
baked with Cheddar cheese,  
French bread crostini

Crab Tater Tots 11  
Cheddar & fresh herbs with lemon chipotle aioli

Oysters Rockefeller\* 17.5  
1/2 dozen, traditional style

Shrimp, Crab, Avocado & Mango Stack 16.5  
shrimp and crab meat tossed in remoulade,  
layered with avocado & mango

## SOUPS

New England Clam Chowder 8

Gazpacho 8  
sour cream

Cream of Crab Soup 10  
a local favorite, laced with sherry

Ménage of Soup 9  
Clam Chowder, Cream of Crab & Gazpacho

## SALADS

Caesar Salad 9

Chopped Spinach Salad 9  
bacon, egg, radishes, mushrooms,  
warm bacon dressing

Chopped Salad 8.5  
cucumbers, tomatoes,  
red onions, radishes, hearts of palm,  
pepperoncinis in balsamic vinaigrette

Chart House Salad Bar 18  
with an entrée 9.5

## BRUNCH MENU 27

All egg entrées served with breakfast potatoes. All brunch entrées include our famous salad bar. Champagne or mimosa \$.99. Bloody Mary or Fuzzy Navel \$2.50. Not available on select holidays.

Crab Cake Benedict  
Thomas' English muffin, crab cakes, poached eggs & hollandaise

Tenderloin Benedict\*  
Thomas' English muffin, poached eggs & sautéed button mushrooms & Béarnaise

Traditional Eggs Benedict  
Thomas' English muffin, Canadian bacon, poached eggs & hollandaise

Crab & Asparagus Omelet  
Jack cheese & champagne cream sauce

Prime Rib Hash\*  
spiced chili hollandaise, topped with fried eggs

Blackened Prime Rib & Eggs\*

Macadamia Nut Crusted French Toast  
pineapple, bananas, fresh berries, Meyer's Rum maple syrup

Sausage Links | 4

Canadian Bacon | 4

Bacon Strips | 4

English Muffin | 3

## FRESH FISH

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

Ahi Tuna*	31	Mahi	36.5	Trout	21
Swordfish	31	Salmon*	29		

## TOP IT OFF

Avocado Pico	5	Tropical Fruit Salsa	4
avocado, jalapeño, tomato, cilantro & lime		fresh mango, pineapple & island spice	
Baja	8	Veracruz	4
sautéed shrimp, avocado corn salsa		slow simmered vegetables, olives & capers	

## SEAFOOD

Spiced Ahi\* 33  
Furikake rice, wasabi cream & ginger soy

Stuffed Flounder 32  
crab-stuffed with lemon shallot butter, Yukon Gold mashed potatoes

Mac Nut Mahi 39.5  
warm peanut sauce, mango relish, soy glaze, mango sticky rice & Asian green beans

Coconut Crunchy Shrimp 26.5  
citrus chili, coconut cream and soy dipping sauces, mango sticky rice

Baked Stuffed Shrimp 28.5  
crab-stuffed, served with vegetable orzo

Cold Water Lobster Tail 7 oz. 43

Alaskan King Crab mp  
drawn butter, baked potato

Maize Shrimp & Scallops 39  
pan seared, creamed corn sauce, spinach gnocchi, heirloom grape tomatoes

## 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. 35.5 9 oz. 39.5

NY Strip 14 oz.\* 39

Paneed Chicken 20.5  
romano panko crusted, citrus butter

Short Ribs 27.5  
fork tender with Cabernet demi-glace

## 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

Dan Kent|Managing Director Jeffery P Lewis|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.