FRESH FISH
Simply Grilled with Olive Oil (adds 50 cal), Sautéed (adds 60 cal), Blackened (adds 100 cal) or Baked, finished with lemon shallot butter, seasonal vegetables & coconut ginger rice

Mahi (650 cal) 32  Halibut (700 cal) 40
Swordfish (720 cal) 34.5  Trout (970 cal) 21
Ahi* (700 cal) 33  Salmon* (890 cal) 29

TOP IT OFF
Avocado Pico (310 cal) 5  Tropical Fruit Salsa (70 cal) 4
avocado, jalapeño, tomato, cilantro & lime  fresh mango, pineapple & island spice
Baja (400 cal) 8  Oscar (480 cal) 9
sautéed shrimp, avocado corn salsa  warm crab, asparagus, béarnaise

SEAFOOD
Mac Nut Mahi  warm peanut sauce, mango relish, soy glaze, mango sticky rice & Asian green beans (1160 cal) 35
Spiced Ahi*  Funkake rice, wasabi cream & ginger soy (1080 cal) 35
Stuffed Flounder  crab stuffed with lemon shallot butter & 3 potato garlic mashed (1260 cal) 32
Sweet & Spicy Mahi  glazed in sweet chili honey sauce, rum butter & coconut ginger rice (1020 cal) 35
Black & Blue Swordfish*  Cajun spiced, blue cheese butter, caramelized onions, coconut ginger rice (920 cal) 37.5
Dynamite Swordfish*  crab encrusted, basil oil drizzle, with coconut ginger rice (990 cal) 40.5
Lemon Herb Crusted Salmon*  stone ground mustard buerre blanc, roasted fingerling potatoes (960 cal) 32
Coconut Crunchy Shrimp  citrus chili, coconut cream & soy dipping sauces, mango sticky rice (990 cal) 26.5
Ginger Soy Shrimp & Scallops*  coconut sauce, angel hair pomodoro with lump crab meat (1680 cal) 29
Baked Stuffed Shrimp  crab-stuffed, served with vegetable orzo (1150 cal) 28.5
Shrimp Fresca  Parmesan crusted, angel hair pomodoro with lump crab meat (1680 cal) 29
Alaskan King Crab  drawn butter, salt crusted baked potato (970 cal) MP
Cold Water Lobster Tail 7 oz.  vegetable orzo (1040 cal) 43

MEAT + POULTRY
Steaks and Prime Rib served with 3 potato garlic mashed
Prime Rib - a Chart House favorite, herb seasoned and slow-roasted
Prime Rib Cut*  10 oz. (1130 cal) 31.5
Captain Cut*  14 oz. (1450 cal) 40
Callahan Cut*  18 oz. (1760 cal) 44
Filet Mignon*  7 oz. (710 cal) 36.5  9 oz. (850 cal) 39.5
NY Strip  14 oz. * (1200 cal) 40
C.A.B. Teriyaki Sirloin*  soy glaze, island salsa, fingerling potatoes (1100 cal) 31
Pan Seared Chicken  Romano panko crusted, citrus butter, 3 potato garlic mashed (990 cal) 23

STEAK ACCOMPANIMENTS
Mushroom Truffle Butter (280 cal) 4  Alaskan King Crab 3/4 lb. (480 cal) 28
Blue Cheese Butter (280 cal) 3  Crab Cake (530 cal) 13
Escargot Florentine (420 cal) 6  Lobster Tail 7 oz. (840 cal) 30

SIGNATURE SIDES
Sizzling Mushrooms (490/530 cal)  Vegetable Orzo (180/360 cal) 3
Steakhouse Asparagus (220/330 cal) 3 Potato Garlic Mashed (450/900 cal)
Creamed Spinach (330/650 cal)

Dan Kent | Managing Director  Jeffrey Lewis | Executive Chef

We have made an effort to provide accurate nutritional information but deviations can occur due to availability of ingredients, substitutions, and the hand-crafted nature of most items.

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary.

NOTICE * These items contain raw or undercooked meats, poultry, seafood, mollusk or eggs and consuming them may increase the risk of foodborne illness.

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

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