

STARTERS

Wicked Tuna* 16.5
ahi tacos, tartare & pepper seared

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

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

Chilled Lobster & Shrimp Spring Rolls 14
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

Charcuterie & Cheese Plate 19
Select hard salami, prosciutto, brie,
smoked & hard cheeses with a fig jam

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

Oysters Rockefeller 16
1/2 dozen, traditional style

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

10:00am – 2:00 pm

All egg entrées served with breakfast potatoes.

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

Denver Omelet
ham, onion, pepper & Cheddar

Crab & Asparagus Omelet
Jack cheese & champagne cream sauce

Blackened Prime Rib & Eggs

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

A la carte

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 Snapper 26 Salmon 28

Mahi 35 Rockfish 34

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

Mac Nut Mahi 38
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, black rice

Lemon Herb Crusted Salmon 31
roasted fingerling potatoes & whole grain mustard butter sauce

Bronzed Rockfish 40
sweet & spicy seared, topped with lump crab, tomatoes, lemon shallot butter,
with fried 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

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
romano panko crusted, citrus butter

Short Ribs 27.5
fork tender with Cabernet demi-glace

SIGNATURE DESSERT

Please allow 30 minutes for preparation

Gabriel Haddad | Managing Director Chris LaCasse | 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.