
STARTERS

Coconut Crunchy Shrimp 12.50
citrus chili, coconut cream and soy dipping sauces

Mediterranean Hummus Tasting 10.00
avocado, roasted red pepper,
Kalamata, grilled pita, plantain chips

Kim Chee Calamari 14.50
lightly fried with crisp vegetables

Shrimp, Crab, Avocado & Mango Stack 17.00
shrimp and crab meat tossed in remoulade,
layered with avocado & mango

Shrimp Cocktail 16.50
5 large chilled shrimp

Wicked Tuna* 16.50
ahi tacos, tartare & pepper seared

Hawaiian Spiced Tuna Poke 14.00
kim chee slaw, wakame, avocado

SOUPS

New England Clam Chowder
cup 6.00 bowl 8.50

Lobster Bisque
cup 7.00 bowl 9.50

Gazpacho 8.00
sour cream

Ménage Soup 9.50
clam chowder, lobster bisque, gazpacho

SALADS

Chopped Salad 8.50
cucumbers, tomatoes,
red onions, radishes, hearts of palm,
pepperoncinis in balsamic vinaigrette

Chopped Spinach Salad 9.50
bacon, egg, radishes, mushrooms,
warm bacon dressing

The Catalina Wedge 9.00
The Catalina Wedge

ENTRÉE SALADS

Caesar Salad 9.00
add grilled chicken or shrimp 15

Ahi Tuna Salad* 16.50
pepper seared rare, field greens, crisp wontons,
wasabi cream & Thai dressing

Chicken Cobb Salad 15.50
tossed mixed greens in blue cheese dressing
with bacon, avocado, tomatoes & eggs

Lobster & Shrimp Salad 18.50
mixed greens in a mango vinaigrette with avocado
& crostinis

Seafood Cobb Salad 17.00
Bay shrimp, lump crab, blue cheese crumbles,
avocado, egg, bacon, tomato with mixed greens

SIGNATURE DESSERT

Hot Chocolate Lava Cake 11.50
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

BRUNCH ENTRÉES

All egg entrees served with breakfast potatoes

Traditional Eggs Benedict 13.00
Thomas' English muffin, Canadian bacon, poached eggs & hollandaise

Surf & Turf 17.00
Thomas' English muffin, prime rib & smoked salmon, poached eggs & hollandaise

Shaved Prime Rib Benedict 17.00
Thomas' English muffin, caramelized onions, poached eggs & hollandaise

The Border Omelet 15.00
chorizo, onion, pepper, pepper Jack, pico de Gallo & tomatillo cream

Cardiff Omelet 14.00
spinach, tomatoes, avocado, squash, onions & basil

Chart House Omelet 16.00
lobster, crab, shrimp, spinach & Jack cheese with a mushroom white wine sauce

Buttermilk Pancakes 11.00
warm maple or berry syrup

Chocolate Chip Pancakes 12.00
chocolate drizzle, whipped cream

Banana Macadamia Nut Pancakes 13.00
foster sauce, whipped cream

Blackened Prime Rib & Eggs 21.00

Cinnamon Bread French Toast 14.00
soaked in cream and finished with fresh berry compote

Traditional Breakfast 11.00
eggs any style, bacon & English muffin

Seafood Quiche 16.00
lobster, shrimp, crab, spinach & Jack cheese

A la carte

Bacon Strips | 4.00 2 eggs, any style | Single Pancake |
English Muffin | 3.00 4.00 3.00

SANDWICHES

served with skinny fries or substitute sweet potato fries for \$1

Prime Rib French Dip 14.50
Monterey Jack, caramelized onions & au jus

Diner Burger 12.00
grilled, served with cheddar, lettuce, tomatoes, pickles & diner sauce

Blue Cheese Burger 13.50
grilled with arugula & bacon marmalade

Chicken Caprese Sandwich 13.00
artichoke hearts, tomatoes, roasted red peppers, mozzarella & basil pesto

El Gaucho Fajita 15.50
chimichurri marinated steak, charred onions & peppers, pico de gallo, Jack
cheese, ranch dressing, wrapped in flour tortillas

Grilled Taverna Steak Sandwich 15.00
NY strip, charred onions, lettuce, tomatoes, cucumbers, tzaziki, whole wheat pita

ENTRÉES

Fish & Chips 14.00
hand dipped beer battered fish, skinny fries & more

Coconut Crunchy Shrimp 14.50
citrus chili, coconut cream and soy dipping sauces, skinny fries & more

Savory Shrimp Pasta 16.50
pappardelle pasta, light garlic butter

Cedar Plank Salmon 20.00
coconut ginger rice & seasonal vegetables

Managing Director | Patrick Fortner Executive Chef | Gerardo Nava

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.
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