
STARTERS

Chilled Lobster & Shrimp Spring Rolls
rolled in rice paper with cabbage, cucumber,
Mediterranean tabouli & citrus chile sauce
(330 cal) 14

Shrimp, Crab, Avocado & Mango Stack
(440 cal) 17.5

Shrimp Cocktail
(260 cal) 17

Wicked Tuna*
ahi tacos, tartare & pepper seared
(710 cal) 16.5

Kim Chee Calamari
lightly fried with crisp vegetables
(990 cal) 15.5

Herb Steamed Artichoke
fresh herbs, garlic with lemon basil aioli
(740 cal) 11

Coconut Crunchy Shrimp
citrus chili, coconut cream & soy dipping
sauces
(840 cal) 12.5

Mediterranean Hummus Tasting
avocado, roasted red pepper,
Kalamata, grilled pita, plantain chips
(920 cal) 11.5

SOUPS

Lobster Bisque
cup (270 cal) 7 bowl (540 cal) 10.5

New England Clam Chowder
cup (230 cal) 6 bowl (450 cal) 9.5

SALADS

Caesar Salad
(470 cal) 10.5

Chopped Salad
cucumbers, tomatoes, red onions,
radishes, hearts of palm, pepperoncinis
in balsamic vinaigrette
(390 cal) 9.5

Chopped Spinach Salad
bacon, egg, radishes, mushrooms,
warm bacon dressing
(730 cal) 11

ENTRÉE SALADS

Ahi Tuna Salad*
pepper seared rare, field greens, crisp wontons, wasabi cream & Thai
dressing (560 cal) 16.5

Chicken Cobb Salad
mixed greens, bacon, avocado, tomatoes, eggs with blue cheese dressing (720 cal) 15.5

Lobster & Shrimp Salad
Caribbean greens in mango vinaigrette joined by avocado & crostinis (830 cal) 18.5

Seafood Cobb Salad
tossed mixed greens in blue cheese dressing, lump crab, bay shrimp, bacon,
avocado, tomatoes & eggs (690 cal) 17

SANDWICHES

served with skinny fries or substitute sweet potato fries (subtracts 80 cal) for \$1

Prime Rib French Dip
Monterey Jack, caramelized onions & au jus (1030 cal) 14.5

Diner Burger*
grilled, cheddar, lettuce, tomatoes, onions, pickles & diner sauce (1070 cal) 12

Bacon, Avocado & Tomato Burger* (1220 cal) 13.5

Chicken Caprese Sandwich
artichoke hearts, tomatoes, roasted red peppers, mozzarella,
basil pesto (1220 cal) 13

Firecracker Shrimp Roll-Up
kim chee slaw, pico de gallo (1020 cal) 15

Shrimp Tacos
crispy fried with Sriracha BBQ, Southwest slaw in warm tortillas (1090 cal) 14.5

Fish Tacos
cajun spiced, cabbage, Jack cheese, pico de gallo, ranch dressing in warm corn
tortillas (1110 cal) 14.5

Grilled Taverna Steak Sandwich*
NY strip, charred onions, lettuce, tomatoes, cucumbers, tzaziki,
whole wheat pita (1000 cal) 15

El Gaucho Fajita*
chimichurri marinated steak, charred onions & peppers, pico de gallo, Jack
cheese, ranch dressing, wrapped in flour tortillas (1170 cal) 15.5

ENTRÉES

Cedar Plank Salmon
coconut ginger rice & seasonal vegetables (940 cal) 20

Beer Battered Fish & Chips
skinny fries & more (900 cal) 14

Coconut Crunchy Shrimp
citrus chili, coconut cream & soy dipping sauces, skinny fries & more (850 cal) 14.5

Savory Shrimp Scampi
pappardelle pasta, light garlic butter (1410 cal) 16.5

Mac Nut Crusted Shrimp Bento Box
peanut dipping sauce, mango salsa; chilled lobster spring rolls, sesame ginger
salad, Asian cucumber noodles & coconut ginger rice (1690 cal) 16

Filet Mignon 7 oz.*
Yukon Gold garlic mashed, seasonal vegetables (710 cal) 36.5

Michael Young | Managing Director Gerardo Nava | Executive Chef

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

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: 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.