



BEGINNINGS TO SHARE

SHRIMP COCKTAIL

(260 cal) 18

WICKED TUNA

ahi tacos | tartare + pepper seared
(710 cal) 17.5

KIM CHEE CALAMARI

lightly fried | crisp vegetables
(840 \ 990 cal) 8.5 / 15

MEDITERRANEAN HUMMUS TASTING

avocado | roasted red pepper
Kalamata | grilled pita | plantain chips
(640 \ 920 cal) 6.5 / 10.5

FRENCH QUARTER OYSTERS

3 char-grilled | garlic scampi butter
Parmesan gratinee
(300 cal) 6

CRAB, ARTICHOKE, SPINACH DIP

crispy tortilla chips
(770 cal) 8

CRISPY TWIST ON ESCARGOT

cremini mushrooms | boursin | garlic butter
(920 cal) 15

BOWLS + GREENS

LOBSTER BISQUE

(270 \ 540 cal) 10 / 12

CORN & CRAB BISQUE

(650 \ 800 cal) 9 / 11

CHOPPED SALAD

cucumbers | tomatoes | red onions | radishes
hearts of palm | pepperoncinis
balsamic vinaigrette
(390 cal) 9.5

STREET CAESAR

achiote Caesar dressing | grilled corn
avocado | tortilla strips
(730 cal) 11

CRIMSON + GOLDEN

roasted beets | arugula | dried cranberries
fig vinaigrette | goat cheese fritters + almond
brittle
(790 cal) 11

SALAD ACCOMPANIMENTS

CHICKEN (adds 410 cal) 8

SHRIMP (adds 200 cal) 10

CRABMEAT (adds 200 cal) 12

SALMON (adds 400 cal) 13

KNIFE + FORK

CHICKEN COBB SALAD

tossed mixed greens | blue cheese dressing | bacon | avocado
tomatoes + eggs (720 cal) 16

BEER BATTERED FISH + CHIPS

rosemary fries (900 cal) 18

COCONUT CRUNCHY SHRIMP

citrus chili | coconut cream + soy dipping sauces
rosemary fries (850 cal) 15

FILET MIGNON 7 OZ.*

3 potato garlic mashed | seasonal vegetables (710 cal) 38

PANEED CHICKEN

Romano panko crusted | citrus butter | 3 potato garlic mashed
(990 cal) 19

THAI ISLAND SHRIMP

sushi rice | edamame | cabbage slaw | coconut ginger jus (550 cal) 17

TUNA POKE BOWL*

edamame | wakame | avocado | spicy cucumber | rice noodles
cabbage slaw (520 cal) 16

HAND HELD

served with rosemary fries

PRIME RIB FRENCH DIP

Monterey Jack | caramelized onions | au jus (1030 cal) 19

CHICKEN COBB SANDWICH

avocado | bacon | beefsteak tomatoes | lettuce | hard boiled egg | blue
cheese mayonnaise | toasted Sourdough bread (1250 cal) 14

BEER BATTERED COD SANDWICH

kim chee cole slaw (1160 cal) 14

FISH TACOS

cajun spiced | cabbage | Monterey Jack | pico de gallo | ranch dressing
warm corn tortillas (1110 cal) 14

BURRATA BURGER*

baby arugula | bacon marmalade | tomato jam (1100 cal) 16

PANHANDLER BURGER*

cheddar | crispy onions | bacon | jalapeños | bbq sauce (1460 cal) 17

LOBSTER ROLLS

classic Maine style (460 cal) 23

ULTIMATE CLUB

shaved turkey | ham | bacon | lettuce
tomato | mayo (1190 cal) 17

Michal Stanak | Managing Director

Matthew Rogers | 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.