
STARTERS

Chart House Sampler 10.00
lobster & shrimp spring roll with
citrus chili sauce, tuna tartar
with fried plantains

Coconut Crunchy Shrimp 7.50
citrus chili, coconut cream and soy dipping sauces

Mediterranean Hummus Tasting 6.00
avocado, roasted red pepper,
Kalamata, grilled pita, plantain chips

Kim Chee Calamari 8.00
lightly fried with crisp vegetables

Shrimp Cocktail 13.00
4 large chilled shrimp

SOUPS

New England Clam Chowder
cup 6.00 bowl 8.00

Lobster Bisque
cup 7.00 bowl 9.00

Gazpacho 6.00
sour cream

Ménage Soup 8.50
clam chowder, lobster bisque, gazpacho

SALADS

Chart House Salad Bar 15.50
with an entrée 7.5

Chopped Salad 6.50
cucumbers, tomatoes,
red onions, radishes, hearts of palm,
pepperoncinis in balsamic vinaigrette

Chopped Spinach Salad 8.00
bacon, egg, radishes, mushrooms,
warm bacon dressing

ENTRÉE SALADS

Caesar Salad 7.00
add grilled chicken...14
add grilled shrimp...15

Avocado Crab Salad 18.00
mixed greens, lump crab, avocado
pico de gallo & ranch dressing

Chicken Cobb Salad 15.00
tossed mixed greens in blue cheese dressing
with bacon, avocado, tomatoes & eggs

Shrimp, Crab, Avocado & Mango Stack 16.00
shrimp and crab meat tossed in remoulade,
layered with avocado & mango

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

\$3 Mimosas or Bloody Marys

SANDWICHES

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

Prime Rib French Dip 16.50
Monterey Jack, caramelized onions & au jus

Beer Battered Cod Sandwich 10.50
topped with kim chee cole slaw on a grilled kaiser roll

Fish Tacos 11.50
cajun spiced, warm flour tortillas with cabbage, Jack cheese,
pico de gallo & ranch dressing

Diner Burger* 11.50
grilled, served with cheddar, lettuce, tomatoes, pickles & diner sauce

Chicken BLT 12.00
Parmesan crusted, balsamic mayonnaise on toasted Sourdough

Crab Club Sandwich 17.00
lump crab meat, crab boursin, crisp bacon, field greens & tomatoes

Avocado Bacon Burger 13.00
grilled, served with Jack cheese, arugula, tomato, onion & diner sauce

BREAKFAST FOR LUNCH

Eggs Benedict with breakfast potatoes & fresh fruit
Traditional with Canadian bacon, classic hollandaise 12.00
Smoked Salmon with capers, dill hollandaise 13.50
Florentine with prosciutto, sun dried tomato hollandaise 14.50

Buttermilk Cornmeal Pancakes 12.50
bacon, caramelized apples, caramel sauce

Prime Rib Skillet Hash 19.00
two eggs sunny-side up, caramelized onions, potatoes, chili hollandaise

Caprese Omelet 11.00
fresh mozzarella, tomatoes, balsamic glaze & basil oil with breakfast potatoes
& fresh fruit

ENTRÉES

Today's Fresh Fish MP
lemon shallot butter & Yukon Gold garlic mashed potatoes

Fish & Chips 13.50
hand dipped beer battered fish, skinny fries & more

Coconut Crunchy Shrimp 13.00
citrus chili, coconut cream and soy dipping sauces, skinny fries & more

Short Ribs 19.00
fork tender with Cabernet demi-glace & Yukon Gold garlic mashed potatoes

Paneed Chicken 14.00
romano panko crusted, citrus butter

SIGNATURE DESSERT

Please allow 30 minutes for preparation

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. Before placing your order, please inform your server if a person in your party has a food allergy. *NOTICE: Consuming raw or undercooked meats, poultry, mollusks or eggs may increase your risk of foodborne illness. Consumer Information: There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. Chart House is wholly owned by Landry's, Inc.