



BEGINNINGS TO SHARE

CHILLED LOBSTER + SHRIMP SPRING ROLLS

rolled in rice paper with cabbage
cucumber | Mediterranean tabouli | citrus chile
sauce
(330 cal) 14

CRAB, AVOCADO + MANGO STACK

lump crab meat | remoulade | avocado | mango
(480 cal) 19

JUMBO SHRIMP COCKTAIL

(260 cal) 17

WICKED TUNA

ahi tacos | tartare | pepper seared
(710 cal) 16

KIM CHEE CALAMARI

lightly fried | crisp vegetables
(840 \ 990 cal) 11 / 16

MEDITERRANEAN HUMMUS TASTING

Avocado | roasted red pepper
Kalamata | grilled pita | plantain chips
(640 \ 730 cal) 9 / 12

JUMBO LUMP CRAB CAKE

avocado corn relish | lemon shallot butter
(530 cal) 18

BOWLS + GREENS

LOBSTER BISQUE

(270 \ 540 cal) 7 / 10

NEW ENGLAND CLAM CHOWDER

(230 \ 450 cal) 6 / 7

CHOPPED SALAD

cucumbers | tomatoes | red onions
radishes | palm hearts | pepperoncinis
balsamic vinaigrette
(390 cal) 10

SPINACH SALAD

bacon | egg | radish | mushrooms
warm bacon dressing
(730 cal) 10

ROASTED BEET SALAD

arugula | prosciutto crisps | blue cheese
candied pecans | pickled red onions | mandarin
oranges | lemon | truffle vinaigrette | mango glaze
(510 cal) 10

KNIFE + FORK

TUNA POKE BOWL

edamame | wakame | avocado | spicy cucumber | rice noodles
cabbage slaw (520 cal) 17

THAI ISLAND SHRIMP

sushi rice | edamame | cabbage slaw | coconut ginger jus (550 cal) 16

CHICKEN COBB SALAD

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

SEAFOOD SALAD TRIO*

shrimp Napoleon | tomatoes | palm hearts | prosciutto crisp
pepper seared tuna | avocado + kim chee slaw | jumbo lump crab
pico de gallo | ranch dressing (880 cal) 21

GRILLED FRESH FISH*

choice of salmon (940 cal) or mahi (700 cal) | shallot butter
3 potato garlic mashed (940 cal) MP

SPICED AHI*

Furikake rice | wasabi cream | ginger soy (1080 cal) 22

BEER BATTERED FISH & CHIPS

skinny fries + more (900 cal) 15

COCONUT CRUNCHY SHRIMP

citrus chili | coconut cream | soy dipping | skinny fries + more
(850 cal) 16

CHICKEN FRANCESE

lightly breaded | artichokes | mushrooms | Marsala wine | angel hair
(1080 cal) 15

STREET CAESAR

achiote Caesar dressing | grilled corn relish
avocado | tortilla strips (730 cal) 9
chicken or shrimp (890/850 cal) 15
blackened salmon (1080 cal) 18

HAND HELD

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) 16

DINER BURGER*

grilled | cheddar | lettuce | tomatoes | onions | pickles | diner sauce
(1070 cal) 13

CHICKEN BLT

parmesan crusted | balsamic mayonnaise | toasted Sourdough
(1210 cal) 14

LOBSTER GRILLED CHEESE

brie | arugula | red peppers | lobster bisque for dipping (830 cal) 16

AVOCADO BACON BURGER

grilled | Jack cheese | arugula | tomato | onion | diner sauce (1220 cal) 15

FISH TACOS

cajun spiced | cabbage | Jack cheese | pico de gallo ranch dressing
warm corn tortillas (1110 cal) 13

HIGHLY RECOMMENDED

HOT CHOCOLATE LAVA CAKE

Godiva Liqueur | chocolate sauce | Heath Bar Crunch | vanilla ice cream
(890 \ 1590 cal) 9 / 12
substitute seasonal house-made ice cream \$1
Please allow 30 minutes for preparation

Mark Holley | Managing Director

Nichole Foltz | Executive Chef / Landry's Iron 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 Gratuuity 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.