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## STARTERS

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**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 tossed in remoulade,  
layered with 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 with crisp vegetables  
(990 cal) 12

**Coconut Crunchy Shrimp**  
citrus chili, coconut cream & soy dipping  
sauces  
(840 cal) 12

**Mediterranean Hummus Tasting**  
avocado, roasted red pepper,  
Kalamata, grilled pita, plantain chips  
(920 cal) 9

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## SOUPS

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**Lobster Bisque**  
cup (270 cal) 7 bowl (540 cal) 10

**New England Clam Chowder**  
cup (230 cal) 6 bowl (450 cal) 7

**Gazpacho**  
sour cream  
cup (230 cal) 5.5 bowl (280 cal) 7

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## SALADS

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**Caesar Salad**  
(470 cal) 9

**Chopped Salad**  
cucumbers, tomatoes, red onions,  
radishes, hearts of palm, pepperoncinis  
in balsamic vinaigrette  
(390 cal) 8

**Chopped Spinach Salad**  
bacon, egg, radishes, mushrooms,  
warm bacon dressing  
(730 cal) 10

**Roasted Beet Salad**  
arugula, prosciutto crisps, blue cheese,  
candied pecans, pickled red onions & mandarin  
oranges with lemon & truffle vinaigrette,  
finished with a mango glaze  
(510 cal) 10

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## ENTRÉE SALADS

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**Grilled Chicken or Shrimp Caesar** (620 cal) 15

**Blackened Salmon Caesar Salad\*** (600 cal) 18

**Seafood Salad Trio\***  
shrimp Napoleon, tomatoes, hearts of palm & prosciutto crisp; pepper seared tuna,  
avocado & kim chee slaw; jumbo lump crab, pico de gallo & ranch dressing (880 cal) 21

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## SANDWICHES

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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 on toasted Sourdough (1210 cal) 14

**Lobster Grilled Cheese**  
brie, arugula & red peppers with lobster bisque for dipping (830 cal) 16

**Fish Tacos**  
cajun spiced, cabbage, Jack cheese, pico de gallo, ranch dressing in warm corn  
tortillas (1110 cal) 13

**Avocado Bacon Burger\***  
grilled, Jack cheese, arugula, tomato, onion & diner sauce (1220 cal) 15

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## ENTRÉES

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**Grilled Fresh Fish\***  
choice of salmon (940 cal) or mahi (700 cal), shallot butter, Yukon Gold garlic mashed 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 sauces, skinny fries & more (850 cal) 16

**Savory Shrimp Scampi**  
pappardelle pasta, light garlic butter (1410 cal) 17

**Chicken Francese**  
lightly breaded, artichokes, mushrooms, & Marsala wine with angel hair (1080 cal) 15

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## SIGNATURE DESSERT

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**Chart House Souffle**  
light and fluffy Grand Marnier soufflé with your choice of chocolate(730 cal),  
Raspberry (670 cal) or crème anglaise (920 cal).  
Perfect for sharing - serves 2 or 3. 15

Mark Holley | Managing Director Nicole Foltz | 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.

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