

## FEATURED LIBATION

### ROSE'LOMA (180 cal) 14

Don Julio Blanco Tequila, house-made Rosé cordial, Combiér Pamplemousse Liqueur, fresh mint & lime

## STARTERS

### Bruschetta Board

eggplant caponata, artichoke + tomato, roasted wild mushrooms, roasted red pepper hummus, savory spreads, grilled bread  
(1300 cal) 16.5

### Wicked Tuna\*

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

### Mediterranean Hummus Tasting

avocado, roasted red pepper, Kalamata, grilled pita, plantain chips  
(920 cal) 11

### Half Dozen Oysters\*

(120 cal) 14.5

### Shrimp, Crab, Avocado & Mango Stack

(440 cal) 17.5

### Shrimp Cocktail

(260 cal) 16.5

### Chilled Lobster & Shrimp Spring Rolls

rolled in rice paper with cabbage, cucumber, Mediterranean tabouli & citrus chile sauce  
(330 cal) 13.5

### Stone Crab Claws

chilled, mustard sauce  
Medium – 5 per order | Large – 3 per order  
(540 cal) 28

### Coconut Crunchy Shrimp

citrus chili, coconut cream & soy dipping sauces  
(840 cal) 11.5

### Kim Chee Calamari

lightly fried with crisp vegetables  
(990 cal) 15

### Crab Cake

avocado corn relish, lemon shallot butter  
(530 cal) 16.5

## SOUPS

### Lobster Bisque

(540 cal) 9.5

### New England Clam Chowder

(450 cal) 9

### Gazpacho

sour cream  
(280 cal) 8.5

### Ménage Soup

clam chowder, lobster bisque, gazpacho  
(340 cal) 9.5

## SALADS

### Caesar Salad

(470 cal) 9.5

### Chopped Spinach Salad

bacon, egg, radishes, mushrooms, warm bacon dressing  
(730 cal) 9.5

### Chopped Salad

cucumbers, tomatoes, red onions, radishes, hearts of palm, pepperoncinis in balsamic vinaigrette  
(390 cal) 9

### Chart House Salad Bar

with entrée 9.5 or a la carte 19  
(calories available at salad bar)

## FRESH FISH

Simply Grilled with Olive Oil (adds 50 cal), Sautéed (adds 60 cal), Blackened (adds 100 cal) or Baked, finished with lemon shallot butter, seasonal vegetables & coconut ginger rice

Mahi (650 cal) 30

Grouper (670 cal) 35

Swordfish (720 cal) 32

Ahi (700 cal) 33

Salmon (890 cal) 26

Limited Catch (650-730 cal) MP

## TOP IT OFF

Avocado Pico (310 cal) 5  
avocado, jalapeño, tomato, cilantro & lime

Baja (400 cal) 8  
sautéed shrimp, avocado corn salsa

Tropical Fruit Salsa (70 cal) 4  
fresh mango, pineapple & island spice

Rockefeller (420 cal) 6  
spinach, caramelized onions, bacon, parmesan, béchamel

## SEAFOOD

### Mac Nut Mahi

warm peanut sauce, mango relish, soy glaze, mango sticky rice & Asian green beans  
(1160 cal) 33

### Spiced Ahi\*

Furikake rice, wasabi cream & ginger soy (1080 cal) 35

### Snapper Hemingway

Parmesan encrusted, lump crab & lemon shallot butter, coconut ginger rice (1070 cal) 34

### Stuffed Flounder

crab stuffed with lemon shallot butter & 3 potato garlic mashed (1260 cal) 31

### Black & Blue Swordfish

Cajun spiced, blue cheese butter, caramelized onions, coconut ginger rice (920 cal) 35

### Lemon Herb Crusted Salmon

stone ground mustard beurre blanc, roasted fingerling potatoes (960 cal) 29

### Key West Mahi

mango sticky rice, pineapple habanero butter (840 cal) 33

### Coconut Crunchy Shrimp

citrus chili, coconut cream and soy dipping sauces, mango sticky rice (990 cal) 26.5

### Savory Shrimp Pasta

pappardelle pasta, light garlic butter (1440 cal) 29

### Ginger Soy Shrimp & Scallops

mushroom & bok choy, Furikake rice (910 cal) 38.5

### Alaskan King Crab

drawn butter, salt crusted baked potato (970 cal) MP

### Cold Water Lobster Tail 7 oz.

vegetable orzo (1040 cal) 43

### Stone Crab Entrée

chilled, served with vegetable orzo & mustard sauce. (890 cal) 46

## MEAT + POULTRY

Steaks and Prime Rib served with 3 potato garlic mashed

Prime Rib – a Chart House favorite, herb seasoned and slow-roasted

Chart House Cut 10 oz. (1130 cal) 31.5

Captain Cut 14 oz. (1440 cal) 40

Callahan Cut 18 oz. (1760 cal) 44

Filet Mignon 7 oz. (710 cal) 36.5 9 oz. (850 cal) 39.5

NY Strip 14 oz. (1200 cal) 39.5

### Steak & Pappardelle Pasta

grilled NY strip, mushroom cream sauce & chèvre cheese (1730 cal) 32

### Paneed Chicken

Romano panko crusted, citrus butter, 3 potato garlic mashed (990 cal) 22

## STEAK ACCOMPANIMENTS

Mushroom Truffle Butter (280 cal) 4

Chimichurri Butter (380 cal) 3

Blue Cheese Butter (280 cal) 3

Alaskan King Crab 3/4 lb. (480 cal) 28

Crab Cake (530 cal) 13

Lobster Tail 7 oz. (840 cal) 30

## SIGNATURE SIDES SM 6 | LG 9

Sizzling Mushrooms (490\530 cal)

Steamed Asparagus (220\330 cal)

Creamed Spinach (330\650 cal)

Asian Green Beans (190\280 cal)

Vegetable Orzo (180\360 cal)

Bill Mitchell | Managing Director Chris Oliva | 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. 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.