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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

**Shrimp, Crab, Avocado & Mango Stack**  
(440 cal) 17.5

**Shrimp Cocktail**  
(260 cal) 17

**Wicked Tuna\***  
ahi tacos, tartare & pepper seared  
(710 cal) 16.5

**Kim Chee Calamari**  
lightly fried with crisp vegetables  
(990 cal) 15.5

**Herb Steamed Artichoke**  
fresh herbs, garlic with lemon basil aioli  
(740 cal) 11

**Coconut Crunchy Shrimp**  
citrus chili, coconut cream & soy dipping  
sauces  
(840 cal) 12.5

**Mediterranean Hummus Tasting**  
avocado, roasted red pepper,  
Kalamata, grilled pita, plantain chips  
(920 cal) 11.5

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## SOUPS

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**Lobster Bisque**  
cup (270 cal) 7    bowl (540 cal) 10.5

**New England Clam Chowder**  
cup (230 cal) 6    bowl (450 cal) 9.5

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## SALADS

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**Caesar Salad**  
(470 cal) 9.5

**Chart House Salad Bar**  
with an entrée 8.5, à la carte 15  
(calories available at salad bar)

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

**Chopped Spinach Salad**  
bacon, egg, radishes, mushrooms,  
warm bacon dressing  
(730 cal) 9.5

**The Catalina Wedge**  
baby iceberg, red onion, tomatoes,  
bacon & blue cheese vinaigrette  
(440 cal) 9

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## ENTRÉE SALADS

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**Caprese Chicken Salad**  
grilled & marinated chicken, fresh mozzarella, tomato, crisp greens in a white  
balsamic basil vinaigrette (810 cal) 15

**Chicken Cobb Salad**  
mixed greens, bacon, avocado, tomatoes, eggs with blue cheese dressing (720 cal) 16

**Lobster & Shrimp Salad**  
Caribbean greens in mango vinaigrette joined by avocado & crostinis (830 cal) 18.5

**Seafood Cobb Salad**  
tossed mixed greens in blue cheese dressing, lump crab, bay shrimp, bacon,  
avocado, tomatoes & eggs (690 cal) 17.5

**The New Yorker\***  
grilled NY strip, romaine, blue cheese crumbles, pickled red onions, tomatoes,  
blue cheese dressing (880 cal) 17

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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) 15

**Diner Burger\***  
grilled, cheddar, lettuce, tomatoes, onions, pickles & diner sauce (1070 cal) 12

**Chicken Francese Sandwich**  
Parmesan crusted, artichoke bruschetta, arugula, lemon basil aioli, toasted sour  
dough (1210 cal) 13

**Firecracker Shrimp Roll-Up**  
kim chee slaw, pico de gallo (1020 cal) 9

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

**Grilled Taverna Steak Sandwich**  
NY strip, charred onions, lettuce, tomatoes, cucumbers, tzaziki,  
whole wheat pita (1000 cal) 14.5

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## ENTRÉES

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**Grilled Fresh Fish**  
choice of salmon (940 cal) or mahi (700 cal), shallot butter, coconut ginger rice  
& steamed vegetables MP

**Lemon Herb Crusted Salmon**  
stone ground mustard beurre blanc, roasted fingerling potatoes (960 cal) 20

**Beer Battered Fish & Chips**  
skinny fries & more (900 cal) 14

**Coconut Crunchy Shrimp**  
citrus chili, coconut cream & soy dipping sauces, skinny fries & more (850 cal) 14.5

**Savory Shrimp Scampi**  
pappardelle pasta, light garlic butter (1410 cal) 16

**Paneed Chicken**  
Romano panko crusted, citrus butter, Yukon Gold garlic mashed (990 cal) 18

David Gould | Managing Director    Mark Ramirez | 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.