

STARTERS

Wicked Tuna 16.5
ahi tacos, tartare & pepper seared

Mediterranean Hummus Tasting 10
avocado, roasted red pepper,
Kalamata, grilled pita, plantain chips

Shrimp, Crab, Avocado & Mango Stack 16.5
shrimp and crab meat tossed in remoulade,
layered with avocado & mango

Shrimp Cocktail 16.5
5 large chilled shrimp

Oysters on the Half Shell 16
1/2 dozen

Chilled Lobster & Shrimp Spring Rolls 13.5
rolled in rice paper with cabbage,
cucumber, cappelini, citrus chili sauce

Chilled Lobster & Shrimp Spring Rolls 13.5
rolled in rice paper with cabbage,
cucumber, Mediterranean tabouli & mint sauce

Kim Chee Calamari 14.5
lightly fried with crisp vegetables

Crab Cake 16
avocado corn relish, lemon shallot butter

Coconut Crunchy Shrimp 12
citrus chili, coconut cream & soy dipping sauces

Charcuterie & Cheese Plate 19
select hard salami, prosciutto, brie,
smoked & hard cheeses, fig jam

SOUPS

Lobster Bisque 9.5

New England Clam Chowder 8.5

Knife and Fork Onion Soup 8
Caramelized onions, housemade croutons, melted gruyere and
parmesan, served in a roasted onion

SALADS

Caesar Salad 8.5

Chopped Spinach Salad 9
bacon, egg, radishes, mushrooms,
warm bacon dressing

Chopped Salad 8.5
cucumbers, tomatoes,
red onions, radishes, hearts of palm,
pepperoncinis in balsamic vinaigrette

BRUNCH MENU

11:00am – 2:00 pm

All egg entrées served with breakfast potatoes.

Crab Cake Benedict 24
Thomas' English muffin, crab cakes, poached eggs & hollandaise

Tenderloin Benedict 27
Thomas' English muffin, poached eggs & sautéed button mushrooms & Bernaise

Smoked Salmon Benedict 25
cream cheese, grilled onions & tomatoes

Traditional 19
Thomas' English muffin, Canadian bacon, poached eggs & hollandaise

Maine Lobster Omelet 24
brie and basil

Philly Cheese Steak Omelet 20
Slow roasted prime rib sautéed with onions and cheese sauce. Served with
breakfast potatoes

Blackened Prime Rib & Eggs 26

Macadamia Nut Crusted French Toast 19
pineapple, bananas, fresh berries, Meyer's Rum maple syrup

Sausage Links | 4

Canadian Bacon | 4

Bacon Strips | 4

English Muffin | 3

FRESH FISH

simply grilled with olive oil, pan-seared, baked or blackened with lemon shallot butter

Ahi Tuna* 32 Mahi 34.5 Salmon 28

Swordfish 34 Barramundi 28

TOP IT OFF

Avocado Pico 5 Tropical Fruit Salsa 4
avocado, jalapeño, tomato, cilantro & lime fresh mango, pineapple & island spice

Baja 8 Rockefeller 6
sautéed shrimp, avocado corn salsa spinach, caramelized onions, bacon,
parmesan, béchamel

SEAFOOD

Mac Nut Mahi 37.5
warm peanut sauce, mango relish, soy glaze, mango sticky rice & Asian green beans

Spiced Ahi 34
Furikake rice, wasabi cream & ginger soy

Stuffed Flounder 33
crab stuffed with lemon shallot butter & Yukon gold mashed potatoes

Baked Stuffed Shrimp 28.5
crab-stuffed, served with vegetable orzo

Coconut Crunchy Shrimp 26.5
citrus chili, coconut cream and soy dipping sauces, mango sticky rice

Savory Shrimp Pasta 29
pappardelle pasta, light garlic butter

Maize Shrimp & Scallops 38
pan seared, creamed corn sauce, spinach gnocchi, heirloom grape tomatoes

MEAT + POULTRY

Served with Yukon Gold garlic mashed potatoes

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

Chart House Cut 10 oz.* 30

Captain Cut 14 oz.* 38.5

Callahan Cut 18 oz.* 42

NY Strip 14 oz.* 39

Paneed Chicken 22
romano panko crusted, citrus butter

Steak Marsala 28.5
sautéed mushrooms

SIGNATURE DESSERT

Please allow 30 minutes for preparation

Hot Chocolate Lava Cake 11.5

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

Wayde Wilson | Managing Director Raymond Bell | Executive Chef

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is
always discretionary.

Nutritional information available upon request.

*NOTICE: Consuming raw or undercooked meats, poultry,
seafood, mollusk, or eggs may increase the risk of foodborne illness.
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