

FEATURED LIBATION (300 cal) 22

Tableside Torched Apple Manhattan

Baker's Bourbon, Berentzen Apple Liqueur, Carpano Antica

STARTERS

CH Bruschetta Board

eggplant caponata, artichoke + tomato, roasted wild mushrooms, roasted red pepper hummus, savory spreads, grilled bread
(1300 cal) 15.5

Wicked Tuna*

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

CH Grilled Cranberry Toast

prosciutto, blue cheese cream, sliced fig, apple radish slaw
(560 cal) 11.5

Mediterranean Hummus Tasting

avocado, roasted red pepper, Kalamata, grilled pita, plantain chips
(920 cal) 10.5

Half Dozen Oysters*

(120 cal) 16

Shrimp, Crab, Avocado & Mango Stack

(440 cal) 17.5

Shrimp Cocktail

(260 cal) 16.5

Coconut Crunchy Shrimp

citrus chili, coconut cream & soy dipping sauces
(840 cal) 12

Kim Chee Calamari

lightly fried with crisp vegetables
(990 cal) 14.5

Crab Cake

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

Half Dozen Oysters Rockefeller

(590 cal) 18

SOUPS

Lobster Bisque

(540 cal) 9.5

New England Clam Chowder

(450 cal) 9

Gazpacho

sour cream
(280 cal) 8

Ménage Soup

clam chowder, lobster bisque, gazpacho
(340 cal) 9

SALADS

CH Orange Scented Fall Salad

arugula, roasted rainbow carrots, squash, beets + fennel, spiced pecans, blood orange vinaigrette, velvety honey orange ricotta
(440 cal) 9

Caesar Salad

(470 cal) 9

Chopped Spinach Salad

bacon, egg, radishes, mushrooms, warm bacon dressing
(730 cal) 9

Chopped Salad

cucumbers, tomatoes, red onions, radishes, hearts of palm, pepperoncinis in balsamic vinaigrette
(390 cal) 8.5

Chart House Salad Bar

with entrée 9.5 or a la carte 18
(calories available at salad bar)

CH - Seasonally Sourced & Inspired

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) 34.5

Swordfish (720 cal) 34

Ahi* (700 cal) 33

King Salmon (840 cal) 36.5

Salmon (890 cal) 28

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

CH Cedar Wrapped King Salmon

lemon herb scented; arugula, roasted beets, red onions + oranges in a fig vinaigrette
(680 cal) 39.5

Mac Nut Mahi

warm peanut sauce, mango relish, soy glaze, mango sticky rice & Asian green beans
(1160 cal) 37.5

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) 32

Stuffed Flounder

crab stuffed with lemon shallot butter & Yukon gold mashed potatoes (1260 cal) 33

CH Indian Summer Mahi

grilled, crispy golden cauliflower, charred corn, painted saffron corn puree + tomato fennel sauce (430 cal) 37.5

Bronzed Swordfish

sweet & spicy seared, lump crab, tomatoes, lemon shallot butter & coconut ginger rice
(790 cal) 40

Lemon Herb Crusted Salmon

stone ground mustard beurre blanc, roasted fingerling potatoes (960 cal) 31

Coconut Crunchy Shrimp

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

CH Harvest Shrimp & Scallops

roasted tomato fennel sauce, Brussel sprout slaw, red eye bacon jam (630 cal) 38

Savory Shrimp Pasta

pappardelle pasta, light garlic butter (1440 cal) 29

Baked Stuffed Shrimp

crab-stuffed, served with vegetable orzo (1150 cal) 28.5

Alaskan King Crab

drawn butter, baked potato (970 cal) MP

Cold Water Lobster Tail 7 oz.

vegetable orzo (1040 cal) 43

MEAT + POULTRY

Steaks and Prime Rib served with Yukon Gold garlic mashed potatoes

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

Chart House Cut* 10 oz. (1130 cal) 30.5

Captain Cut* 14 oz. (1440 cal) 39

Callahan Cut* 18 oz. (1760 cal) 42.5

Filet Mignon* 7 oz. (710 cal) 35.5 9 oz. (850 cal) 39.5

NY Strip 14 oz.* (1200 cal) 39.5

Paneed Chicken

Romano panko crusted, citrus butter, Yukon gold mashed potatoes (990 cal) 22.5

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)

Mac & Cheese (780\1560 cal)

Wayde Wilson | Managing Director Raymond Bell | 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. 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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