
STARTERS

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

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

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

SOUPS

Lobster Bisque
(270 cal) 10.5

New England Clam Chowder
(230 cal) 10

Gazpacho
sour cream
(230 cal) 8.5

SALADS

Caesar Salad
(470 cal) 10.5

Chopped Salad
cucumbers, tomatoes, red onions,
radishes, hearts of palm, pepperoncinis
in balsamic vinaigrette
(390 cal) 10

Chopped Spinach Salad
bacon, egg, radishes, mushrooms,
warm bacon dressing
(730 cal) 11

ENTRÉE SALADS

Avocado Crab Salad
mixed greens, lump crab, avocado pico de gallo & ranch dressing (520 cal) 18

Grilled Chicken or Shrimp Caesar (620 cal) 18.5

Blackened Salmon Caesar Salad (600 cal) 15

Caprese Chicken Salad
grilled & marinated chicken, fresh mozzarella, tomato, crisp greens in a white
balsamic basil vinaigrette (810 cal) 14

SANDWICHES

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) 12

Chicken BLT
Parmesan crusted, balsamic mayonnaise on toasted Sourdough (1210 cal) 13

Crab Cake Sandwich
remoulade sauce, grilled Kaiser roll (790 cal) 17

Cajun Spiced Fish Tacos
Jack cheese, pico de gallo, cabbage & ranch dressing in warm flour tortillas (1110 cal) 13

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

El Gaucho Fajita
chimichurri marinated steak, charred onions & peppers, pico de gallo, Jack
cheese, ranch dressing, wrapped in flour tortillas (1170 cal) 15.5

ENTRÉES

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

Stuffed Flounder
crab-stuffed, lemon shallot butter, Yukon Gold garlic mashed (1260 cal) 30

Mac Nut Mahi
warm peanut sauce, mango relish, soy glaze, mango sticky rice & Asian green
beans (1160 cal) 36

Lemon Herb Crusted Salmon
stone ground mustard beurre blanc, roasted fingerling potatoes (960 cal) 32

Spiced Ahi*
Furikake rice, wasabi cream & ginger soy (1080 cal) 36

Beer Battered Fish & Chips
skinny fries & more (900 cal) 18

Coconut Crunchy Shrimp
citrus chili, coconut cream & soy dipping sauces, mango sticky rice (850 cal) 26.5

Herb Grilled Chicken
natural roasted Jus, caramelized onions & Yukon Gold garlic mashed potatoes (714 cal) 23

Hans Nielsen | Managing Director Gene Scola | 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.