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) 35
King Salmon (840 cal) 36.5
Swordfish (720 cal) 36
Salmon (890 cal) 28
Ahí* (700 cal) 35
Alaskan Halibut (700 cal) 40
Chilean Sea Bass (680 cal) 41

TOP IT OFF
Avocado Pico (310 cal) 5
avocado, jalapeno, tomato, cilantro & lime
Baja (400 cal) 8
sautéed shrimp, avocado corn salsa

SEAFOOD
Mac Nut Mahi*  
warm peanut sauce, mango relish, soy glaze, mango sticky rice & Asian green beans (1160 cal) 38
Spiced Ahí*  
Furikake rice, wasabi cream & ginger soy (1080 cal) 37
Savory Golden Chinese Sea Bass  
seared, parmesan risotto, lemon aioli, golden raisin caper relish (760 cal) 47
Mahi Del Mar  
grilled tomato pico de gallo, avocado with 3 potato garlic mashed (740 cal) 39
Cedar Plank Salmon  
coconut ginger rice & seasonal vegetables (940 cal) 31
Lemon Herb Crusted Salmon  
stone ground mustard buerre blanc, roasted fingerling potatoes (960 cal) 31
Coconut Crunchy Shrimp  
citrus chili, coconut cream & soy dipping sauces, mango sticky rice (990 cal) 27
Savory Shrimp Pasta  
pappardelle pasta, light garlic butter (1440 cal) 29
Maize Shrimp & Scallops  
pan seared, creamed corn sauce, spinach gnocchi, heirloom grape tomatoes (1220 cal) 38
Alaskan King Crab  
drawn butter, salt crusted baked potato (970 cal) MP
Cold Water Lobster Tail 7 oz.  
vegetable orzo (1040 cal) 43

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) 41
Callahan Cut* 18 oz. (1760 cal) 44

Filet Mignon* 7 oz. (710 cal) 36.5 9 oz. (850 cal) 40
NY Strip 14 oz.* (1200 cal) 40
Ribeye 14 oz.* (1440 cal) 39.5
Chicken Francese  
lightly breaded, artichokes, mushrooms, lemon & white wine with angel hair (1080 cal) 27

STEAK ACCOMPANIMENTS  

Mushroom Truffle Butter (280 cal) 4  
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Blue Cheese Butter (280 cal) 3  
Blue Cheese Butter (280 cal) 3  
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Blue Cheese Butter (280 cal) 3  

Escargot Florentine (420 cal) 6  
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Asian Green Beans (190 cal) 28  
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Fingerling Potatoes (160 cal) 32  
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Mac & Cheese (780 cal) 56  
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-added lobster (840 cal) for 10|16