

FEATURED LIBATION

ROSE'LOMA (180 cal) 14

Don Julio Blanco Tequila, house-made Rosé cordial,
Combiér Pamplemousse Liqueur, fresh mint & lime

STARTERS

Bruschetta Board

eggplant caponata, artichoke + tomato, roasted wild mushrooms, roasted red pepper hummus, savory spreads, grilled bread
(1300 cal) 17

Wicked Tuna*

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

Mediterranean Hummus Tasting

avocado, roasted red pepper, Kalamata, grilled pita, plantain chips
(920 cal) 11.5

Shrimp Cocktail

(260 cal) 17

Coconut Crunchy Shrimp

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

Kim Chee Calamari

lightly fried with crisp vegetables
(990 cal) 15.5

Crab Cake

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

Maple Glazed Quail

over dressed greens
(950 cal) 18

Shrimp & Crab Fondue

with Oaxaca cheese & garlic crostini
(1480 cal) 15

Shrimp, Crab, Avocado & Mango Stack

(440 cal) 17.5

SOUPS

Lobster Bisque

(540 cal) 11

New England Clam Chowder

(450 cal) 10

Gazpacho

sour cream
(280 cal) 8

Ménage Soup

clam chowder, lobster bisque, gazpacho
(340 cal) 10.5

SALADS

Caesar Salad

(470 cal) 10.5

Chopped Spinach Salad*

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

Chopped Salad*

cucumbers, tomatoes, red onions, radishes, hearts of palm, pepperoncinis in balsamic vinaigrette
(390 cal) 9.5

Heirloom Caprese

fresh mozzarella, heirloom tomatoes, balsamic glaze & basil oil drizzle
(550 cal) 12

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

Swordfish* (720 cal) 36

Ahi* (700 cal) 35

Chilean Sea Bass (680 cal) 41

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

Veracruz (60 cal) 4
slow simmered vegetables, olives & capers

Rockefeller (420 cal) 6
spinach, caramelized onions, bacon, parmesan, béchamel

SEAFOOD

Cedar Wrapped Salmon

lemon herb scented; arugula, roasted beets, red onions + oranges in a fig vinaigrette
(730 cal) 31

Mac Nut Mahi

warm peanut sauce, mango relish, soy glaze, mango sticky rice & Asian green beans
(1160 cal) 38

Spiced Ahi

Furikake rice, wasabi cream & ginger soy (1080 cal) 37

Snapper Hemingway

Parmesan encrusted, lump crab & lemon shallot butter, coconut ginger rice (1070 cal) 34

Cedar Plank Salmon

coconut ginger rice & seasonal vegetables (940 cal) 31

Herb Crusted Salmon

Yukon gold mashed potatoes & pommery mustard sauce (750 cal) 31

Coconut Crunchy Shrimp

citrus chili, coconut cream and 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, 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) 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.* (1420 cal) 39.5

Chicken Francese

lightly breaded, artichokes, mushrooms, lemon & white wine with angel hair (1080 cal) 27

Short Rib & Spinach Gnocchi*

fork tender with asparagus, shiitake mushrooms, au jus (1330 cal) 28.5

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

Sizzling Mushrooms (490\530 cal)

Steamed Asparagus (220\330 cal)

Creamed Spinach (330\650 cal)

SM 6 | LG 9

Asian Green Beans (190\280 cal)

Vegetable Orzo (180\360 cal)

Mac & Cheese (780\1560 cal)

add lobster (840\1680 cal) for 10/16

Christopher Bouche | General Manager Robert Waddell | 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.