STARTERS

Shrimp Cocktail
(260 cal) 17

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

Kim Chee Calamari
lightly fried with crisp vegetables
(840/990 cal) 11 / 15.5

Shrimp & Crab Fondue
with Oaxaca cheese & garlic crostini
(1480 cal) 15

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

Mediterranean Hummus Tasting
avocado, roasted red pepper, Kalamata, grilled pita, plantain chips
(640/920 cal) 8 / 11.5

ENTRÉE SALADS

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

Lobster & Shrimp Salad
Caribbean greens in mango vinaigrette joined by avocado & crostinis (830 cal) 19

Street Caesar
Achiote Caesar dressing | grilled corn relish Avocado | tortilla strips (730 cal) 11
Chicken or Shrimp (890/850 cal) 19
Blackened Salmon (1080 cal) 20

SANDWICHES

Prime Rib French Dip
Monterey Jack, caramelized onions & au jus (1030 cal) 19

Diner Burger*
grilled, cheddar, lettuce, tomatoes, onions, pickles & diner sauce (1070 cal) 13

Blue Cheese Burger*
grilled, arugula & bacon marmalade (1190 cal) 15

Chicken BLT
Parmesan crusted, balsamic mayonnaise on toasted Sourdough (1210 cal) 16

Shrimp Tacos
crispy fried with Sriracha BBQ, Southwest slaw in warm tortillas (1090 cal) 16

Fish Tacos
cajun spiced, cabbage, Jack cheese, pico de gallo, ranch dressing in warm corn tortillas (1110 cal) 16

ENTRÉES

Cedar Plank Salmon
cococonut ginger rice & seasonal vegetables (940 cal) 23

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

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

Coconut Crunchy Shrimp
citrus chili, coconut cream & soy dipping sauces, skinny fries & more (850 cal) 20

Filet Mignon 7 oz.*
3 potato garlic mashed, seasonal vegetables (710 cal) 27

Chicken Francese
lightly breaded, artichokes, mushrooms, lemon & white wine with angel hair (1080 cal) 22

Thai Island Shrimp
sushi rice, edamame, cabbage slaw, coconut ginger jus (550 cal) 15

Tuna Poke Bowl
edamame, wakame, avocado, spicy cucumber, rice noodles, cabbage slaw (520 cal) 15

SIGNATURE DESSERT

Chart House Soufflé
light and fluffy Grand Marnier soufflé with your choice of chocolate(730 cal), Raspberry (670 cal) or crème anglaise (920 cal).
Perfect for sharing – serves 2 or 3. 14

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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.

Chart House is wholly owned by Landry’s, Inc.