
STARTERS

Chilled Lobster & Shrimp Spring Rolls
rolled in rice paper with cabbage, cucumber,
Mediterranean tabouli & citrus chile sauce
(330 cal) 14

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

Fried Asparagus
jumbo spears, tomato & blue cheese butter
(850 cal) 9

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
(920 cal) 11.5

SOUPS

Lobster Bisque
(270 cal) 11

New England Clam Chowder
(230 cal) 10

Gazpacho
sour cream
(230 cal) 8

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

SALADS

Caesar Salad
(470 cal) 10.5

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

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

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

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

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) 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
coconut ginger rice & seasonal vegetables (940 cal) 23

Snapper Hemingway
Parmesan encrusted, lump crab, lemon shallot butter,
coconut ginger rice (1070 cal) 26

Lemon Herb Crusted Salmon*
stone ground mustard beurre blanc, roasted fingerling potatoes (960 cal) 31

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

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.*
Yukon Gold garlic mashed, seasonal vegetables (710 cal) 27

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

SIGNATURE DESSERT

Chart House Souffle
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

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.