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## STARTERS

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**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) 14.5

**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) 10.5

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## SOUPS

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**Lobster Bisque**  
(270 cal) 11

**New England Clam Chowder**  
(230 cal) 9

**Gazpacho**  
sour cream  
(230 cal) 8

**Ménage Soup**  
clam chowder, lobster bisque, gazpacho  
(340 cal) 10

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## SALADS

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**Chopped Salad**  
cucumbers, tomatoes, red onions,  
radishes, hearts of palm, pepperoncinis  
in balsamic vinaigrette  
(390 cal) 8.5

**Chopped Spinach Salad**  
bacon, egg, radishes, mushrooms,  
warm bacon dressing  
(730 cal) 10

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

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## ENTRÉE SALADS

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**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

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## SANDWICHES

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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

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## ENTRÉES

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**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

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## SIGNATURE DESSERT

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**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.

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