
STARTERS

Jumbo Shrimp Cocktail
(260 cal) 15

Wicked Tuna*
ahi tacos, tartare & pepper seared
(710 cal) 16

Kim Chee Calamari
lightly fried with crisp vegetables
(990 cal) 8

Clams Casino
herb pepper butter & bacon
(890 cal) 15

Half Dozen Oysters Rockefeller
(590 cal) 18

Coconut Crunchy Shrimp
citrus chili, coconut cream & soy dipping
sauces
(840 cal) 11

Mediterranean Hummus Tasting
avocado, roasted red pepper,
Kalamata, grilled pita, plantain chips
(920 cal) 9

SOUPS

Lobster Bisque
cup (270 cal) 6.5 bowl (540 cal) 9.5

New England Clam Chowder
cup (230 cal) 5 bowl (450 cal) 8

Gazpacho
sour cream
(230 cal) 6

Ménage Soup
clam chowder, lobster bisque, gazpacho
(340 cal) 9

SALADS

Caesar Salad
(470 cal) 10

Chopped Salad
cucumbers, tomatoes, red onions,
radishes, hearts of palm, pepperoncinis
in balsamic vinaigrette
(390 cal) 9

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) 11

Roasted Beet Salad
arugula, prosciutto crisps, blue cheese,
candied pecans, pickled red onions & mandarin
oranges with lemon & truffle vinaigrette,
finished with a mango glaze
(510 cal) 11

ENTRÉE SALADS

Avocado Crab Salad
mixed greens, lump crab, avocado pico de gallo & ranch dressing (520 cal) 18

Grilled Chicken or Shrimp Caesar (620 cal) 15

Asian Chicken Salad
mixed greens, carrots, cucumbers, tomatoes, Mandarin oranges, wonton strips,
sesame seeds, ginger soy dressing (710 cal) 15

Blackened Salmon Caesar Salad (600 cal) 19

Prime Rib Wedge Salad
Grilled, blue cheese crumbles, bacon, macerated tomatoes with blue cheese
vinaigrette (740 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) 16

Diner Burger
grilled, cheddar, lettuce, tomatoes, onions, pickles & diner sauce (1070 cal) 12

Chicken BLT
Parmesan crusted, balsamic mayonnaise on toasted Sourdough (1210 cal) 14

Beer Battered Cod Sandwich
kim chee cole slaw on a grilled Kaiser roll (1160 cal) 13

Cajun Spiced Fish Tacos
Jack cheese, pico de gallo, cabbage & ranch dressing in warm flour tortillas (1110 cal) 15

Avocado Bacon Burger
grilled, Jack cheese, arugula, tomato, onion & diner sauce (1220 cal) 14

ENTRÉES

Grilled Fresh Fish*
choice of salmon (940 cal) or mahi (700 cal), shallot butter, coconut ginger rice MP

Beer Battered Fish & Chips
skinny fries & more (900 cal) 15

Coconut Crunchy Shrimp
citrus chili, coconut cream & soy dipping sauces, skinny fries & more (850 cal) 15

Savory Shrimp Scampi
pappardelle pasta, light garlic butter (1410 cal) 17

Blackened Chicken Pasta
Alfredo sauce, red bell pepper & Parmesan cheese (1770 cal) 17

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. 15

Christopher Crean | Managing Director Rodney Seeberger | 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.