
GOLF LUNCH MENU

APPETIZERS

SHRIMP COCKTAIL (260 cal) 18

KIM CHEE CALAMARI
lightly fried with crisp vegetables (840 cal) 8

CRAB, ARTICHOKE, SPINACH DIP
crispy tortilla chips (770 cal) 8

MEDITERRANEAN HUMMUS TASTING
avocado, roasted red pepper, Kalamata, grilled pita, plantain chips (730 cal) 6

SOUP & SALADS

CORN & CRAB BISQUE
bowl (650 cal) 9

LOBSTER BISQUE
bowl (540 cal) 11

CAESAR SALAD (470 cal) 9

ICEBERG WEDGE
peppered bacon, pickled red onion, tomato,
house vinaigrette, blue cheese dressing (550 cal) 10

COBB SALAD
bacon, boiled egg, blue cheese,
tomato, cucumber (870 cal) 15

SALAD ACCOMPANIMENTS - add to any salad

Chicken (adds 410 cal) 7

Shrimp (adds 200 cal) 9

Crabmeat (adds 200 cal) 10

Salmon (adds 400 cal) 12

SANDWICHES & MORE

served with rosemary fries

CLASSIC CHEDDAR BURGER*
lettuce, tomato, red onion (1150 cal) 15

PANHANDLER BURGER*
cheddar, crispy onions, bacon, jalapeños, bbq sauce (1460 cal) 16

CHICKEN COBB SANDWICH
marinated & grilled, avocado, bacon, tomatoes, lettuce, hardboiled egg,
blue cheese mayonnaise on toasted Sourdough bread (1250 cal) 13

PRIME RIB FRENCH DIP*
Monterey Jack, caramelized onions & au jus (1030 cal) 19

ULTIMATE CLUB
shaved turkey, ham, bacon, lettuce, tomato, mayo (1190 cal) 16

CAJUN SPICED FISH TACOS
warm flour tortillas with cabbage, Jack cheese, pico de gallo & ranch dressing (1110 cal) 14

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.