

HAPPY HOUR

MONDAY - FRIDAY • 4PM - 6PM

\$5

Hummus Trio

Traditional, roasted red pepper,
edamame, grilled pita, plantain chip

Spinach & Artichoke Dip

Tomatoes, basil, crostinis

Truffle Skinny Fries & Friends

Truffle shoestring fries, fried plantains, sweet potatoes

\$6

Ahi Nachos*

Seared atop fried wontons, pickled ginger, wasabi cream

Calamari & Friends

Lightly fried, citrus chili sauce, marinara

Lettuce Wraps

Wok-seared chicken, cucumbers, carrots,
crispy rice sticks, sweet soy glaze

\$7

Mediterranean Chicken Pita

Grilled branzino herb chicken,
shaved lettuce, tomatoes, cucumbers, tzatziki sauce

Firecracker Shrimp

Tempura fried, tossed in a spicy kim chee sauce

Shrimp Tacos

Lightly fried, warm tortilla, cabbage,
Jack cheese, pico de gallo, kim chee

\$8

Prime Rib Sliders

Caramelized onions, Jack cheese, horseradish sauce

Fish Tacos

Mahi blackened, warm tortilla, cabbage,
Jack cheese, pico de gallo, ranch dressing

Chart House Sampler

Lobster & shrimp spring roll with citrus chili sauce
and tuna tartar with fried plantains

Available in Bar & Lounge Only

Before placing your order, please inform your server if a person in your party has a food allergy.
*NOTICE: Consuming raw or undercooked seafood may increase your risk of food borne illness.

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\$7 MARTINIS

Apple Cosmo
Pomegranate Tini
Tuaca Lemon Drop

\$6 COCKTAILS

Mango Mojito
Pomegranate Mojito
Fleur D'Lis
Ginger Rita

\$5 WINES BY THE GLASS

Lindemans Bin 65 Chardonnay
Chateau Ste. Michelle Riesling
Beringer White Zinfandel
Snap Dragon Cabernet Sauvignon
Concannon Merlot

\$4 WELL SPIRITS

Sky • Beefeater • Bacardi Light
Pepe Lopez Gold • Jim Beam • J&B

\$4 IMPORTS & SPECIALTY BOTTLES

Blue Moon • Samuel Adams
Amstel Light • Heineken • Corona

\$3 DOMESTIC BOTTLES

Bud Light • Budweiser
Miller Lite • Coors Light

Available in Bar & Lounge Only

Happy Hour not available on select holidays & holiday weekends.