

APPETIZERS

Shrimp Cocktail

5 large shrimp chilled, accompanied by cocktail sauce

Seared Peppered Ahi Tuna

served rare, tangy mustard, ginger and wasabi

Calamari

lightly fried calamari served with citrus chili sauce & marinara

Coconut Crunchy Shrimp

served with citrus chili sauce

SOUPS • SALADS • SANDWICHES

Lobster Bisque

laced with sherry

Clam Chowder

award winning, New England style chowder

Caesar Salad

crisp romaine, shaved Parmesan, croutons & our own Caesar dressing

CH Chopped Salad

mixed greens, cucumbers, tomatoes, red onions, radishes, hearts of palm, pepperoncinis & croutons in balsamic vinaigrette

Chopped Spinach Salad

with warm bacon dressing, chopped egg, bacon, radishes & mushrooms

Chart House Salad Bar*

with an entrée

Diner Burger

8 oz., handcrafted & grilled, served with cheddar, lettuce, tomatoes, pickles & diner sauce

Blue Cheese Burger

8 oz., handcrafted & grilled, served with arugula & bacon marmalade

Prime Rib Sandwich

shaved prime rib, melted Monterey Jack cheese caramelized onions and Au jus, served with skinny fries

STEAKS • POULTRY • PRIME RIB

Prime Rib

Chart House Cut 10 oz.

Captain Cut 14 oz.

Callahan Cut 18 oz.

Filet Mignon 8 oz.

Chicken Del Mar

topped with grilled tomato, pico de gallo and avocado, served with coconut ginger rice

WaFu Flat Iron Steak

marinated in soy and garlic, grilled and served with garlic mashed potatoes, and ponzu citrus sauce

SIDES

Sizzling Mushrooms

Asparagus

Yukon Gold Mashed Potatoes

Baked Potato

Asian Green Beans

TODAY'S FRESH FISH

All fish may be prepared simply grilled with olive oil, broiled or sautéed.

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|-----------------------------------|--|
| <input type="checkbox"/> Mahi | <input type="checkbox"/> Alaskan Halibut |
| <input type="checkbox"/> Snapper | <input type="checkbox"/> White Sea Bass |
| <input type="checkbox"/> Ahi Tuna | <input type="checkbox"/> Tilapia |
| <input type="checkbox"/> Trout | <input type="checkbox"/> Salmon |

SIGNATURE FISH

Miso Glazed Salmon

wrapped in prosciutto with miso maple glaze, finished with a mango & balsamic glaze drizzle, served with lemon shallot butter & Asian green beans

Spiced Yellowfin Ahi*

seared to perfection with a ginger soy sauce, wasabi cream & wasabi mashed potatoes

Macadamia Crusted Mahi

warm peanut sauce with mango relish, soy glaze drizzle & served with Asian green beans

Hazelnut Trout

Grilled shrimp, roasted tomato salsa and lemon butter sauce, served with coconut ginger rice

SEAFOOD

Fish & Chips

hand dipped beer battered fish, served with skinny fries & more

Pan Seared Scallops

ginger soy sauce & wasabi cream, served with wasabi mashed potatoes & Asian green beans

Coconut Crunchy Shrimp

coconut ginger rice & citrus chili sauce

Shrimp & Artichoke Linguini

grilled shrimp served over linguini tossed with sauteed spinach, artichokes, tomatoes and garlic herb butter, sprinkled with feta cheese

Mixed Seafood Grill

Grilled citrus salmon, shrimp scampi & seared scallops, served with toasted vegetable orzo

SIGNATURE DESSERT

Hot Chocolate Lava Cake 10.99

A rich chocolate cake with molten center, made with Godiva® liqueur. Served warm, topped with chocolate sauce, Heath® bar crunch and vanilla ice cream.

Please allow 30 minutes for preparation

Ken Murray . . . Managing Director

Willis Pellicci . . . Executive Chef

*Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.
A Suggested Gratuity of 15-20% is customary. The amount of gratuity is always discretionary.

Chart House is wholly owned by Landry's, Inc.