
STARTERS

CH Shrimp & Wild Mushroom Bruschetta 13
Fontina cheese, truffle brown butter vinaigrette

Wicked Tuna* 16.5
ahi tacos, tartare & pepper seared

Mediterranean Hummus Tasting 10
avocado, roasted red pepper,
Kalamata, grilled pita, plantain chips

Oysters on the Half Shell 16
1/2 dozen

Shrimp, Crab, Avocado & Mango Stack 16.5
shrimp and crab meat tossed in remoulade,
layered with avocado & mango

Shrimp Cocktail 16.5
5 large chilled shrimp

Chilled Lobster & Shrimp Spring Rolls 13.5
rolled in rice paper with cabbage,
cucumber, Mediterranean tabouli & mint sauce

Charcuterie & Cheese Plate 19
select hard salami, prosciutto, brie,
smoked and hard cheeses, fig jam

Coconut Crunchy Shrimp 12
citrus chili, coconut cream and soy dipping sauces

Kim Chee Calamari 14.5
lightly fried with crisp vegetables

Crab Cake 16
avocado corn relish, lemon shallot butter

Oysters Rockefeller 18
1/2 dozen, traditional style

SOUPS

Lobster Bisque 9.5

New England Clam Chowder 8.5

CH Thai, Shrimp & Coconut Soup 9
ginger infused, shitake mushrooms

Ménage Soup 9
clam chowder, lobster bisque, and Thai, shrimp & coconut soup

SALADS

CH Farmer's Market Salad 9.5
charred cauliflower, broccoli & corn, arugula, radish, rainbow carrots,
pickled onions, roasted pumpkin seeds, fig vinaigrette, harissa

Caesar Salad 8.5

Chopped Spinach Salad 9
bacon, egg, radishes, mushrooms,
warm bacon dressing

Chopped Salad 8.5
cucumbers, tomatoes,
red onions, radishes, hearts of palm,
pepperoncinis in balsamic vinaigrette

Chart House Salad Bar 18
with an entrée 9.5

SIGNATURE DESSERT

Hot Chocolate Lava Cake 11.5
A rich chocolate cake with molten center, made with
Godiva® liqueur. Served warm, topped with chocolate sauce,
Heath® bar crunch and vanilla ice cream.

◆ Substitute House-made

Peanut Butter Swirl Ice Cream for \$1

Please allow 30 minutes for preparation

CH Autumn Collection - Seasonal Chef Selections

FRESH FISH

simply grilled with olive oil, pan-seared, baked or blackened with lemon shallot butter

Mahi 34.5 Swordfish 34 King Salmon 36.5

Grouper 38 Ahi Tuna* 32 Salmon 28

TOP IT OFF

Avocado Pico 5 Tropical Fruit Salsa 4
avocado, jalapeño, tomato, cilantro & lime fresh mango, pineapple & island spice

Baja 8 Rockefeller 6
sautéed shrimp, avocado corn salsa spinach, caramelized onions, bacon,
parmesan, béchamel

SEAFOOD

CH Amber Flame Grouper 41
orange vinaigrette, marinated apples & cranberries, mushroom kale risotto

Snapper Hemingway 34
Parmesan encrusted, topped with lump crab & lemon shallot butter, coconut ginger rice

Spiced Ahi* 34
Furikake rice, wasabi cream & ginger soy

CH Crimson King Salmon 39.5
quinoa, apple & sweet potato fusion, arugula, watermelon radish, fig vinaigrette

Stuffed Flounder 33
crab-stuffed with lemon shallot butter, Yukon Gold garlic mashed potatoes

Lemon Herb Crusted Salmon 31
roasted fingerling potatoes, stone ground mustard beurre blanc

Mac Nut Mahi 37.5
warm peanut sauce, mango relish, soy glaze, mango sticky rice & Asian green beans

CH Swordfish & Spätzle 37
sweet potato spirals, caramelized onion bacon spätzle, masala brown butter

Coconut Crunchy Shrimp 26.5
citrus chili, coconut cream and soy dipping sauces, mango sticky rice

Savory Shrimp Pasta 29
pappardelle pasta, light garlic butter

Baked Stuffed Shrimp 28.5
crab-stuffed, served with vegetable orzo

Maize Shrimp & Scallops 38
pan seared, creamed corn sauce, spinach gnocchi, heirloom grape tomatoes

Alaskan King Crab MP
drawn butter, baked potato

Cold Water Lobster Tail 7 oz. 43

MEAT + POULTRY

Served with Yukon Gold garlic mashed potatoes

Prime Rib - a Chart House favorite, herb seasoned and slow-roasted
Chart House Cut 10 oz.* 30

Captain Cut 14 oz.* 38.5

Callahan Cut 18 oz.* 42

Filet Mignon* 7 oz. 35 9 oz. 39.5

NY Strip 14 oz.* 39

Paneed Chicken 22
romano panko crusted, citrus butter

Steak Marsala 28.5
sautéed mushrooms

STEAK ACCOMPANIMENTS

Mushroom Truffle Butter 4 Alaskan King Crab ¾ lb. 28

Chimichurri Butter 3 Crab Cake 13

Blue Cheese Butter 3 Lobster Tail 7 oz. 30

SIGNATURE SIDES

Sizzling Mushrooms 8.5 Baked Potato 6.5 Asian Green Beans 7

Steamed Asparagus 9 Creamed Spinach 9 Mac & Cheese 6

Wayde Wilson | Managing Director Raymond Bell | Executive Chef

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary.

Nutritional information available upon request.

*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.