
STARTERS

CH Build-a-Taco 15.5

Asian marinated steak and shrimp, pickled summer vegetables, kim chee & cilantro cream sauce

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

CH Gochujang BBQ Shrimp 14

radish & pickled red onion salad, citrus yogurt coulis

Shrimp Cocktail 16.5

5 large chilled shrimp

Chilled Lobster & Shrimp Spring Rolls 13.5

rolled in rice paper with cabbage, cucumber, cappellini, citrus chili 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

Gazpacho 8

sour cream

Ménage Soup 9

clam chowder, lobster bisque, gazpacho

SALADS

CH Brie & Berry 10

frisee & arugula, brie croutons, strawberries, blueberries, candied pistachios, vanilla honey vinaigrette

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 Strawberry Ice Cream for \$1

Please allow 30 minutes for preparation

CH Summer Across the Sea Chef Selections

FRESH FISH

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

Mahi 33.5 Ahi Tuna* 31 King Salmon 36

Swordfish 34 Alaskan Halibut 39 Salmon 28

TOP IT OFF

Avocado Pico 5 Cabell 9
avocado, jalapeño, tomato, cilantro & lime lobster, lump crab, lemon shallot butter

Baja 8 Tropical Fruit Salsa 4
sautéed shrimp, avocado corn salsa fresh mango, pineapple & island spice

Veracruz 4 Oscar 9
slow simmered vegetables, olives & capers lump crab, asparagus, bernaise

SEAFOOD

Whole Fish-Baked or Wok Fried 42

baked with fresh herbs & topped with a tomato fennel salad or crispy wok fried with lemon sticky rice & fresh vegetables

CH Mid-Summer King Salmon 39

warm vegetable grain salad, heirloom tomato ceviche, asparagus pesto

Spiced Ahi* 33

Furikake rice, wasabi cream & ginger soy

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 36.5

warm peanut sauce, mango relish, soy glaze, mango sticky rice & Asian green beans

CH Yia Yia Mahi 36.5

herb marinade, golden tabouli, cucumber feta sauce

Coconut Crunchy Shrimp 26.5

citrus chili, coconut cream and soy dipping sauces, mango sticky rice

Baked Stuffed Shrimp 28.5

crab-stuffed, served with vegetable orzo

CH Maize Shrimp & Scallops 38

pan seared, creamed corn sauce, spinach gnocchi, heirloom grape tomatoes

Alaskan King Crab market

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

Steak & Pappardelle Pasta* 32

Grilled NY strip, mushroom cream sauce & chèvre cheese

Short Ribs 27.5

fork tender with Cabernet demi-glace

Paneed Chicken 22

romano panko crusted, citrus butter

STEAK ACCOMPANIMENTS

Mushroom Truffle Butter 4 Alaskan King Crab ¼ lb. 28

Chimichurri Butter 3 Crab Cake 13

Blue Cheese Butter 3 Lobster Tail 7 oz. 30

SIGNATURE SIDES

Sizzling Mushrooms 8.5 Yukon Gold Garlic Mash 7 Creamed Spinach 9

Steamed Asparagus 9 Baked Potato 6.5 Coconut Ginger Rice 5

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.

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