

STARTERS

- Wicked Tuna 16.5
ahi tacos, tartare & pepper seared
- Mediterranean Hummus Tasting 10
avocado, roasted red pepper,
Kalamata, grilled pita, plantain chips
- Shrimp, Crab, Avocado & Mango Stack 16
shrimp and crab meat tossed in remoulade,
layered with avocado & mango
- Shrimp Cocktail 16.5
5 large chilled shrimp
- Oysters on the Half Shell 16
1/2 dozen
- Chilled Lobster & Shrimp Spring Rolls 13.5
rolled in rice paper with cabbage,
cucumber, cappellini, citrus chili sauce
- Kim Chee Calamari 14.5
lightly fried with crisp vegetables
- Crab Cake 15.5
avocado corn relish, lemon shallot butter
- Coconut Crunchy Shrimp 12
citrus chili, coconut cream & soy dipping sauces
- Charcuterie & Cheese Plate 19
select hard salami, prosciutto, brie,
smoked & hard cheeses, fig jam
- Hawaiian Spiced Tuna Poke 14
kim chee slaw, wakame, avocado

SOUPS

- Lobster Bisque 9.5
- New England Clam Chowder 8.5

Gazpacho 8

sour cream

Ménage Soup 9

clam chowder, lobster bisque, gazpacho

SALADS

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

BRUNCH MENU

11:00am – 2:00 pm

All egg entrées served with breakfast potatoes.

- Crab Cake Benedict 24
Thomas' English muffin, crab cakes, poached eggs & hollandaise
- Tenderloin Benedict 27
Thomas' English muffin, poached eggs & sautéed button mushrooms & Bernaise
- Smoked Salmon Benedict 25
cream cheese, grilled onions & tomatoes
- Traditional 19
Thomas' English muffin, Canadian bacon, poached eggs & hollandaise
- Maine Lobster Omelet 24
brie and basil
- Philly Cheese Steak Omelet 20
Slow roasted prime rib sautéed with onions and cheese sauce. Served with
breakfast potatoes
- Blackened Prime Rib & Eggs 26
- Macadamia Nut Crusted French Toast 19
pineapple, bananas, fresh berries, Meyer's Rum maple syrup
- Sausage Links | 4 Canadian Bacon | 4 Bacon Strips | 4 English Muffin | 3

FRESH FISH

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

- Ahi Tuna* 31 Mahi 33.5 Salmon 28
- Swordfish 34 Snapper 26

TOP IT OFF

- Avocado Pico 5 Tropical Fruit Salsa 4
avocado, jalapeño, tomato, cilantro & lime fresh mango, pineapple & island spice
- Baja 8 Oscar 9
sautéed shrimp, avocado corn salsa lump crab, asparagus, béarnaise
- Cabell 9 Veracruz 4
lobster, lump crab, lemon shallot butter slow simmered vegetables, olives & capers

SEAFOOD

- Mac Nut Mahi 36.5
warm peanut sauce, mango relish, soy glaze, mango sticky rice & Asian green beans
- Spiced Ahi 33
Furikake rice, wasabi cream & ginger soy
- Stuffed Flounder 33
crab stuffed with lemon shallot butter & Yukon gold mashed potatoes
- Baked Stuffed Shrimp 28.5
crab-stuffed, served with vegetable orzo
- Coconut Crunchy Shrimp 26.5
citrus chili, coconut cream and soy dipping sauces, mango sticky rice
- Savory Shrimp Pasta 27
pappardelle pasta, light garlic butter
- Pan Glazed Shrimp & Scallops 37.5
cucumber cream sauce, cauliflower mash

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
- NY Strip 14 oz.* 39
- Paneed Chicken 22
romano panko crusted, citrus butter
- Short Ribs 27.5
fork tender with Cabernet demi-glace

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

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.