

COLD APPETIZERS

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| East Meets West Tuna* | 15.99 |
| zesty tuna tartare drizzled with wasabi cream paired with seared peppered tuna & avocado, with kim chee slaw & plantain chips | |
| Crab, Avocado & Mango Stack | 14.99 |
| jumbo lump crabmeat tossed in remoulade, layered with avocado & mango | |
| Jumbo Shrimp Cocktail | 13.99 |
| Oysters on the Half Shell* | 10.99 |
| 1/2 dozen, Baker's dozen \$19.99 | |
| Hummus Trio | 7.99 |
| a classic combination of traditional, roasted red pepper & edamame served with grilled pita & plantain chips | |
| Lobster & Shrimp Spring Rolls | 12.99 |
| chilled and hand rolled in rice paper with cabbage, cucumber & capellini, served with citrus chili dipping sauce | |

HOT APPETIZERS

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| Calamari & Friends | 12.99 |
| lightly fried calamari & more, served with citrus chili sauce & marinara | |
| Jumbo Lump Crab Cake | 14.99 |
| drizzled with a tangy mustard sauce | |
| Crab Stuffed Mushrooms | 12.99 |
| baked in a white wine sauce | |
| Fried Asparagus | 8.99 |
| jumbo spears, topped with fresh tomatoes & blue cheese butter | |
| Oysters Rockefeller* | 14.99 |
| 1/2 dozen, traditional style | |
| Coconut Crunchy Shrimp | 10.99 |
| served with citrus chili sauce | |
| Shrimp and Crab Dip | 14.99 |
| baked with a creamy cheese blend, roasted poblanos and red peppers. Served with crostinis | |
| Tempura Lobster Lollipops | 14.99 |
| served with chilled Asian vinaigrette noodles and kim chee sauce | |

SOUPS

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| Clam Chowder | 6.99 |
| award-winning, New England style chowder | |
| Lobster Bisque | 7.99 |
| laced with sherry | |
| Gazpacho | 6.99 |
| chilled tomato soup with crisp fresh vegetables & sour cream | |
| Best of Soup | 7.99 |
| sampling of each: clam chowder, lobster bisque & gazpacho | |

SALADS

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| Chopped Salad | 6.99 |
| mixed greens, cucumbers, tomatoes, red onions, radishes, hearts of palm, pepperoncinis & croutons in balsamic vinaigrette | |
| Caesar Salad | 7.50 |
| crisp romaine, shaved Parmesan, croutons & our own Caesar dressing | |
| Chopped Spinach Salad | 7.99 |
| with warm bacon dressing, chopped egg, bacon, radishes & mushrooms | |
| Beefsteak Tomato Salad | 8.99 |
| on a bed of fresh spinach tossed in lemon vinaigrette with chopped smoked bacon, blue cheese crumbles, tempura fried onion rings & balsamic drizzle | |
| Chart House Salad Bar | 15.99 |
| with an entree \$8.25 | |

SIGNATURE SIDES

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| Sizzling Mushrooms | 7.50 |
| Asparagus | 6.99 |
| Yukon Gold Mashed Potatoes | 5.99 |
| Baked Potato | 5.99 |
| Creamed Spinach | 6.99 |
| Skinny Fries & More | 5.99 |
| Asian Green Beans | 6.99 |

TODAY'S FRESH FISH

All fish may be prepared simply grilled with olive oil, baked or blackened.

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| <input checked="" type="checkbox"/> Mahi | <input checked="" type="checkbox"/> Grouper | <input type="checkbox"/> Halibut |
| <input type="checkbox"/> Snapper | <input checked="" type="checkbox"/> Swordfish | <input type="checkbox"/> Wahoo |
| <input checked="" type="checkbox"/> Salmon | <input checked="" type="checkbox"/> Ahi Tuna* | <input checked="" type="checkbox"/> Tilapia |

SIGNATURE FISH

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| Bronzed Swordfish | 36.99 |
| pan seared, savory balance of sweet & spicy, topped with jumbo lump crab, diced fresh tomatoes & lemon shallot butter, served with fried rice | |
| Macadamia Crusted Mahi | 35.99 |
| warm peanut sauce with a hint of Frangelico, mango relish, soy glaze drizzle & served with Asian green beans | |
| Snapper Hemingway | 34.99 |
| parmesan encrusted, topped with jumbo lump crab & lemon shallot butter, served with coconut ginger rice | |
| Spiced Yellowfin Ahi* | 34.99 |
| seared to perfection with a ginger soy sauce, wasabi cream & wasabi mashed potatoes | |
| Miso Glazed Salmon | 26.99 |
| wrapped in prosciutto with miso maple glaze, finished with a mango & balsamic glaze drizzle, served with lemon shallot butter & Asian green beans | |
| Dynamite Grouper | 37.99 |
| crab encrusted with basil oil drizzle, served with coconut ginger rice | |
| Stuffed Tilapia | 28.99 |
| each delicious bite filled with jumbo lump crab drizzled with lemon butter & served with Yukon Gold mashed potatoes | |
| Seared Mahi | 36.99 |
| topped with lobster & jumbo lump crab, served with artichoke and tomato orzo | |
| Complement your entrée with our Signature Shrimp | 5.99 |
| Choice of: Grilled Shell On, Scampi Style or Coconut Crunchy | |

SEAFOOD

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| Pan Seared Scallops | 28.99 |
| ginger soy sauce & wasabi cream, served with wasabi mashed potatoes & Asian green beans | |
| Shrimp Scampi | 28.99 |
| with a garlic white wine butter sauce & angel hair pasta | |
| Best of Shrimp | 26.99 |
| crab stuffed shrimp, shrimp scampi & coconut crunchy shrimp | |
| Coconut Crunchy Shrimp | 23.99 |
| crab fried rice & citrus chili sauce | |
| Baked Stuffed Shrimp | 26.99 |
| crab-stuffed shrimp served with artichoke and tomato orzo | |
| New Wave Surf & Turf | 29.99 |
| fork tender short ribs with Cabernet demi-glace paired with your choice of seared scallops in ginger soy sauce or grilled citrus salmon, served with Yukon Gold mashed potatoes | |
| Alaskan King Crab | market |
| steamed to perfection & served with a baked potato | |
| Lobster Tail 7 oz. | 31.99 |
| cold water lobster, served with coconut ginger rice, grilled asparagus & roasted tomato | |
| Jumbo Lump Crab Cakes | 29.99 |
| with lemon shallot butter, served with Asian green beans | |
| Shrimp Fresca | 28.99 |
| Parmesan crusted shrimp with angel hair pomodoro, topped with jumbo lump crab | |
| Shrimp & Artichoke Linguini | 27.99 |
| Grilled shrimp served over linguini tossed with sauteed spinach, artichokes, tomatoes and garlic herb butter, sprinkled with feta cheese | |

STEAKS • POULTRY • PRIME RIB

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| Prime Rib - Chart House Cut 10 oz.* | 26.99 |
| Prime Rib - Callahan Cut 16 oz.* | 31.99 |
| Filet Mignon 8 oz.* | 30.99 |
| NY Strip 14 oz.* | 32.99 |
| Filet & Cold Water Lobster Tail* | 45.99 |
| Prime Rib and Cold Water Lobster Tail* | 45.99 |
| Chicken Romano | 19.99 |
| pan-seared with a blend of Romano cheese & panko breadcrumbs, with lemon shallot butter, tomatoes, asparagus & Yukon Gold mashed potatoes | |
| Brandy Peppercorn Medallions & Shrimp* | 32.99 |
| filet medallions topped with a brandy and green peppercorn demi glace; accompanied by grilled, scampi or coconut crunchy shrimp | |
| Complement your entrée with our Signature Shrimp | 5.99 |
| Choice of: Grilled Shell On, Scampi Style or Coconut Crunchy | |

SIGNATURE DESSERT

Hot Chocolate Lava Cake

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

10.99

Please allow 30 minutes for preparation.

Kristofer Dorough . . . Managing Director

John Wilson . . . Executive Chef

*Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, mollusks or eggs may increase your risk of foodborne illness. Consumer Information: There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. For your convenience, a gratuity of 18% will be applied to parties of 8 or more.

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