

COLD APPETIZERS

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| Jumbo Shrimp Cocktail | 18 |
| 5 jumbo shrimp chilled, accompanied by cocktail sauce | |
| East Meets West Tuna* | 16 |
| zesty tuna tartare drizzled with wasabi cream paired with seared peppered tuna & avocado, with kim chee slaw & plantain chips | |
| Crab, Avocado & Mango Stack | 17 |
| jumbo lump crabmeat tossed in remoulade, layered with avocado & mango | |
| Oysters on the Half Shell* | 16 |
| 1/2 dozen | |
| Hummus Trio | 8 |
| a classic combination of traditional, roasted red pepper & edamame served with grilled pita & plantain chips | |
| Lobster & Shrimp Spring Rolls | 15 |
| chilled and hand rolled in rice paper with cabbage, cucumber & capellini, served with citrus chili dipping sauce | |
| Iced Seafood Tower* | 22 |
| chilled lobster, jumbo shrimp, oysters & king crab | per person |

HOT APPETIZERS

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| Tempura Shrimp Kushi | 13 |
| skewered with avocado, drizzled with soy glaze, served with kim chee slaw & citrus chili dipping sauce | |
| Bruschetta Sliders | 9 |
| prosciutto & fontina cheese topped with diced tomato basil & balsamic drizzle | |
| Calamari & Friends | 13 |
| lightly fried calamari & more, served with citrus chili sauce & marinara | |
| Crab, Shrimp & Vegetable Fritters | 15 |
| with roasted corn avocado salsa and kim chee sauce | |
| Jumbo Lump Crab Cake | 16 |
| drizzled with a tangy mustard sauce | |
| Fried Asparagus | 10 |
| jumbo spears, topped with fresh tomatoes & blue cheese butter | |

SOUPS

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| Lobster Bisque | 9 |
| laced with sherry | |
| Clam Chowder | 8 |
| award-winning, New England style chowder | |
| Gazpacho | 6 |
| chilled tomato soup with crisp fresh vegetables & sour cream | |
| Ménage Soup | 8 |
| sampling of each: clam chowder, lobster bisque & gazpacho | |

SALADS

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| Caesar Salad | 9 |
| crisp romaine, shaved Parmesan, croutons & our own Caesar dressing | |
| CH Chopped Salad | 8 |
| mixed greens, cucumbers, tomatoes, red onions, radishes, hearts of palm, pepperoncinis & croutons in balsamic vinaigrette | |
| Chopped Spinach Salad | 9 |
| with warm bacon dressing, chopped egg, bacon, radishes & mushrooms | |
| Beefsteak Tomato Salad | 10 |
| on a bed of fresh spinach tossed in lemon vinaigrette with chopped smoked bacon, blue cheese crumbles, tempura fried onion rings & balsamic drizzle | |
| Roasted Beet Salad | 10 |
| red & yellow beets with arugula, prosciutto crisps, blue cheese crumbles, candied pecans, pickled red onions & mandarin oranges in a lemon & truffle vinaigrette finished with a mango glaze | |

SIGNATURE SIDES

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| Sizzling Mushrooms | 9 |
| Asparagus | 9 |
| Yukon Gold Mashed Potatoes | 8 |
| Baked Potato | 6 |
| Creamed Spinach | 8 |
| Skinny Fries & More | 6 |
| Asian Green Beans | 8 |
| Fried Mac & Cheese | 8 |

| TODAY'S FRESH FISH | | | |
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| <i>All fish may be prepared simply grilled with olive oil, baked or blackened and finished with lemon shallot butter.</i> | | | |
| <input checked="" type="checkbox"/> Mahi | 33 | <input checked="" type="checkbox"/> Flounder | 25 |
| <input checked="" type="checkbox"/> Swordfish | 36 | <input checked="" type="checkbox"/> Alaskan Halibut | 37 |
| <input checked="" type="checkbox"/> Chilean Sea Bass | 36 | <input checked="" type="checkbox"/> King Salmon | 34 |
| <input checked="" type="checkbox"/> Ahi Tuna* | 33 | <input checked="" type="checkbox"/> Salmon | 28 |

SIGNATURE FISH

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| Bronzed Swordfish | 38 |
| pan seared, savory balance of sweet & spicy, topped with jumbo lump crab, diced fresh tomatoes & lemon shallot butter, served with fried rice | |
| Seared Chilean Sea Bass | 41 |
| topped with lobster & jumbo lump crab, served with artichoke and tomato orzo | |
| Miso Glazed Salmon | 30 |
| 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* | 35 |
| seared to perfection with a ginger soy sauce, wasabi cream & wasabi mashed potatoes | |
| Fish & Chips | 19 |
| hand dipped beer battered fish served with skinny fries & more | |
| Stuffed Flounder | 31 |
| each delicious bite filled with jumbo lump crab drizzled with lemon butter & served with Yukon Gold mashed potatoes | |
| Macadamia Crusted Mahi | 36 |
| warm peanut sauce with a hint of Frangelico, mango relish, soy glaze drizzle & served with Asian green beans | |
| Fire Roasted Halibut | 40 |
| with roasted asparagus, artichoke couscous | |

SEAFOOD

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| Shrimp Scampi | 28 |
| with a garlic white wine butter sauce & angel hair pasta | |
| Pan Seared Scallops | 31 |
| ginger soy sauce & wasabi cream, served with wasabi mashed potatoes & Asian green beans | |
| Coconut Crunchy Shrimp | 25 |
| crab fried rice & citrus chili sauce | |
| Baked Stuffed Shrimp | 28 |
| crab-stuffed shrimp served with artichoke and tomato orzo | |
| CH Specialty Platter | 29 |
| tempura battered lobster tail, fish & chips, coconut shrimp & calamari, served with skinny fries & more | |
| New Wave Surf & Turf | 33 |
| 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 | |
| Mixed Seafood Grill | 33 |
| grilled citrus salmon, shrimp scampi & a jumbo lump crab cake, served with Yukon Gold mashed potatoes | |
| Lobster Francese | 28 |
| lightly breaded lobster tail paillard, served with angel hair pasta tossed with spinach, mushrooms, asparagus & tomatoes | |
| Alaskan King Crab | market |
| extra large, steamed to perfection & served with roasted vegetables | |
| Cold Water Lobster Tail (14oz) | market |
| served with roasted vegetables | |

STEAKS • POULTRY • PRIME RIB

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| Prime Rib* - Chart House Cut 12 oz. | 32 |
| Callahan Cut 16 oz. | 37 |
| Filet Mignon 8 oz.* | 35 |
| Blue Cheese Filet Mignon* | 38 |
| NY Strip 14 oz.* | 37 |
| Free Range Chicken | 23 |
| in a Marsala wine sauce, served with Yukon Gold mashed potatoes | |
| Mushroom Merlot Medallions * | 34 |
| filet medallions topped with mushrooms in a Merlot demi glaze | |
| Brick Chicken | 24 |
| young hen seared thin & crispy in natural juices, served with roasted vegetables & fingerling potatoes | |
| Tomahawk Lamb Chops* | 39 |
| marinated & seared with roasted vegetables & fingerling potatoes | |
| Teriyaki Top Sirloin* | 31 |
| 12 oz. Certified Angus Beef sirloin marinated and fire grilled, served with roasted fingerling potatoes, grilled pineapple and coconut fried onion ring | |

SIGNATURE DESSERTS

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| Hot Chocolate Lava Cake | Chart House Soufflé |
| A rich chocolate cake with molten center, made with Godiva® liqueur. Served warm, topped with chocolate sauce, Heath® bar crunch and vanilla ice cream. | A light & fluffy Grand Marnier soufflé with your choice of chocolate, raspberry or crème anglaise. Perfect for sharing, serves 3 to 4. |
| 11 | 15 |

Please allow 30 minutes for preparation of specialty desserts.

Mark Holley . . . Managing Director

Nichole Foltz . . . Executive Chef

A Suggested Gratuity of 18% is customary for parties of 8 or more. The payment and amount of gratuity is always discretionary. For convenience, we will show this amount on guest checks for larger parties.

*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.