

COLD APPETIZERS

East Meets West Tuna*	15
zesty tuna tartare drizzled with wasabi cream paired with seared peppered tuna & avocado, with kim chee slaw & plantain chips	
Crab, Avocado & Mango Stack	16
jumbo lump crabmeat tossed in remoulade, layered with avocado & mango	
Jumbo Shrimp Cocktail	15
Oysters on the Half Shell*	14
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	14
chilled and hand rolled in rice paper with cabbage, cucumber & capellini, served with citrus chili dipping sauce	
Iced Seafood Tower*	21
chilled lobster, jumbo shrimp, oysters & king crab	

HOT APPETIZERS

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	
Jumbo Lump Crab Cake	15
drizzled with a tangy mustard sauce	
Fried Asparagus	9
jumbo spears, topped with fresh tomatoes & blue cheese butter	

SOUPS

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

SALADS

CH Chopped Salad	7
mixed greens, cucumbers, tomatoes, red onions, radishes, hearts of palm, pepperoncinis & croutons in balsamic vinaigrette	
Caesar Salad	8
crisp romaine, shaved Parmesan, croutons & our own Caesar dressing	
Chopped Spinach Salad	9
with warm bacon dressing, chopped egg, bacon, radishes & mushrooms	
Asian Chicken Salad	13
ponzu chicken, mixed greens, cucumbers, tomatoes, carrots, mandarin oranges & tortilla strips tossed in a ginger soy dressing & topped with rice noodles	
Roasted Beet Salad	9
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

Sizzling Mushrooms	8
Asparagus	8
Yukon Gold Mashed Potatoes	7
Baked Potato	6
Creamed Spinach	8
Skinny Fries & More	6
Asian Green Beans	8
Fried Mac & Cheese	8

TODAY'S FRESH FISH

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

<input checked="" type="checkbox"/> Mahi	<input checked="" type="checkbox"/> Chilean Sea Bass	<input checked="" type="checkbox"/> Halibut
<input checked="" type="checkbox"/> Salmon	<input checked="" type="checkbox"/> Ahi Tuna*	<input type="checkbox"/> Atlantic Sole
<input checked="" type="checkbox"/> Swordfish	<input checked="" type="checkbox"/> Flounder	<input type="checkbox"/> North Atlantic Cod

SIGNATURE FISH

Bronzed Swordfish	35
pan seared, savory balance of sweet & spicy, topped with jumbo lump crab, diced fresh tomatoes & lemon shallot butter, served with fried rice	
Spiced Yellowfin Ahi*	29
seared to perfection with a ginger soy sauce, wasabi cream & wasabi mashed potatoes	
Miso Glazed Salmon	27
wrapped in prosciutto with miso maple glaze, finished with a mango & balsamic glaze drizzle, served with lemon shallot butter & Asian green beans	
Fish & Chips	18
hand dipped beer battered fish served with skinny fries & more	
Applejack Sea Bass	39
topped with apples and sun dried cherries simmered in a sweet bourbon reduction, served with Yukon mashed potatoes	
Stuffed Flounder	30
each delicious bite filled with jumbo lump crab drizzled with lemon butter & served with Yukon Gold mashed potatoes	
Macadamia Crusted Halibut	39
warm peanut sauce with a hint of Frangelico, mango relish, soy glaze drizzle & served with Asian green beans	
Seared Mahi	34
topped with lobster & jumbo lump crab, served with saffron risotto	

SEAFOOD

Pan Seared Scallops	29
ginger soy sauce & wasabi cream, served with saffron risotto & Asian green beans	
Shrimp Scampi	26
with a wine butter sauce topped with jumbo lump crabmeat & served with angel hair pasta tossed with spinach, mushrooms, asparagus & tomatoes	
Coconut Crunchy Shrimp	24
crab fried rice & sweet plum sauce	
Mixed Seafood Grill	33
grilled citrus salmon, shrimp scampi & a jumbo lump crab cake, served with Yukon Gold mashed potatoes & asparagus	
New Wave Surf & Turf	31
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	
Baked Stuffed Shrimp	26
crab-stuffed shrimp served with saffron risotto	
CH Specialty Platter	29
tempura battered lobster tail, fish & chips, coconut shrimp & calamari, served with skinny fries & more	
Lobster Francese	27
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

Prime Rib - Chart House Cut 12 oz.	29
Prime Rib - Callahan Cut 16 oz.	34
Filet Mignon 8 oz.	34
Blue Cheese Filet Mignon	37
NY Strip 14 oz.	36
Brick Chicken	23
young hen seared thin & crispy in natural juices, served with roasted vegetables & fingerling potatoes	
Free Range Chicken	22
in a Marsala wine sauce, served with Yukon Gold mashed potatoes	
Tomahawk Lamb Chops	39
marinated & seared with roasted vegetables & fingerling potatoes	

SIGNATURE DESSERTS

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

*Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness. 18% service charge will apply to all parties of 8 or more.

Chart House is wholly owned by Landry's Restaurants, Inc.