

BEGINNINGS

CRAB, AVOCADO + MANGO STACK 22

BACON WRAPPED SHRIMP

jalapeno jack cheese | maple glaze
cheesy grits 20

GRILLED SHRIMP SKEWERS

zucchini mango slaw 21

SHRIMP COCKTAIL

atomic cocktail sauce 23

CORN AND CRAWFISH BISQUE 13

CRABCAKE MINIS

crab | cajun lemon shallot butter 20

BREAKFAST FOR LUNCH

served with fruit cup | hashbrown casserole
+ fresh house bakery basket

CYO

choose 3 items
bacon | sausage | ham | onions | peppers | tomatoes
mushrooms | spinach | cheddar cheese
jack cheese | fresh herbs 19

PRIME RIB HASH & EGGS

shaved prime rib | hash browns bell peppers | onions 29

BANANA'S FOSTER PANCAKES

candied bacon 23

PONTCHARTRAIN OMELET

seafood lover's feast | shrimp | crawfish | crab
hollandaise 32

AVOCADO TOAST

grilled french bread | pickled heirloom carrots +
radishes | goat cheese | chimichurri 24
add poached egg 2

BENEDICT BOX

TRADITIONAL

Thomas English Muffin | prosciutto ham
poached eggs + hollandaise 26

EGGS SARDOU

poached egg | creamed spinach | grilled
artichoke bottom | hollandaise 27

DUCK CONFIT

poached egg | pickled onions | hollandaise 28

EGGS COCHON

poached egg | buttermilk biscuit |
pulled pork | hollandaise 28

SALADS

CAESAR SALAD 13

WEDGE SALAD 14

COBB SALAD

bacon | boiled egg | blue cheese
tomato | cucumber 16

SALAD ACCOMPANIMENTS

add to any salad
chicken 9 | shrimp 12 | salmon 15

LUNCH FOR BREAKFAST

served with skinny fries

PRIME RIB FRENCH DIP*

jack cheese | horseradish cream
caramelized onions + au jus 23

CHICKEN BLT

parmesan crusted | balsamic mayonnaise
toasted sourdough 22

WAGYU BACON BURGER*

grilled | jack cheese | arugula | tomato
onion + diner sauce 30

COLD WATER LOBSTER SALAD CROISSANT

shaved iceberg | tarragon aioli 37

DINNER FOR BREAKFAST

FILET MIGNON

6 oz | potato croquettes
+ asparagus 48

SHRIMP AND GRITS

cheesy grits | crispy prosciutto chips 26

CATCH OF THE DAY

cous cous salad | asparagus
+ lemon shallot butter 35

CHART HOUSE BRUNCH
BLOODY MARY 15

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. *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.

MIXOLOGY COCKTAILS

Monarch Margarita 1800 Reposado Tequila, Solerno Blood Orange Liquor, blood orange sour, fresh lime juice (260 cal) 13	Pomegranate Martini Smirnoff Vodka, PAMA Pomegranate Liqueur, triple sec, pomegranate juice, lime (230 cal) 13	Bourbon & Maple Woodford Reserve Bourbon, house-made blueberry maple syrup, fresh lemon juice, soda (210 cal) 15
Negroni Aviation Gin, Carpano Antica Sweet Vermouth, Campari, orange peel (200 cal) 12	Eppa Sangria Made with real organic super fruit juices, organically grown grapes (Red or White) (90 cal) 11	
Strawberry Field Malibu Coconut Rum, Don Q Silver Rum, fresh lemon and lime juice, strawberries (520 cal) 11	This Is No ‘Old’ Fashioned Knob Creek Bourbon, Carpano Antica Sweet Vermouth, San Pellegrino Aranciata Rossa, Fee Brothers Orange Bitters (220 cal) 13	Double Berry Mule Smirnoff Vodka, Fever Tree Ginger Beer, fresh raspberries and blackberries (180 cal) 12
Orange Sunset Confini Pinot Grigio, muddled orange & simple syrup (190 cal) 11	Bloody Mary Absolut Peppar Vodka, Zing Zang Bloody Mary Mix (160 cal) 11	

BREWS

Bud Light (110 cal)	Dos Equis Lager Especial (140 cal)	Modelo Especial (120 cal)
Heineken (140 cal)	Sam Adams Boston Lager (180 cal)	Blue Moon Belgian White (160 cal)
Coors Light (100 cal)	Miller Lite (100 cal)	Shiner Bock (140 cal)
Budweiser (150 cal)	Corona Extra (150 cal)	Yuengling Lager (140 cal)
Stella Artois (150 cal)	Michelob Ultra (100 cal)	Corona Premier (90 cal)

WINE BY THE GLASS

WHITES

Champagne + Sparkling (120 cal)		Sauvignon Blanc (150 cal)	
Maschio Prosecco, Italy (187 ml)	11	Hanna Winery, Russian River	15
Moët & Chandon Rosé Impérial, Epernay	27	Kim Crawford, Marlborough	13
JCB No. 21 Sparkling, Burgundy	16	Aromatic Whites + Rosé	
Korbel Brut, California	11	Beringer White Zinfandel, California (140 cal)	9
Chardonnay (150 cal)		Confini Pinot Grigio, Provincia di Pavia IGT (150 cal)	10
Domaine Laroche ‘St. Martin’, Chablis	17	Chateau Ste. Michelle Riesling, Columbia Valley (140 cal)	10
Four Vines ‘Naked’, Sonoma	10	Saracco Moscato D’Asti, Italy (140 cal)	12
Sonoma-Cutrer, Sonoma	15	Hampton Water Rose, France (140 cal)	15

REDS

Cabernet Sauvignon (150 cal)		Merlot (150 cal)	
Alta Vista ‘Classic’, Mendoza	11	Grayson Cellars, Napa Valley	10
Franciscan, Monterey	16	Rodney Strong, California	12
Daou, Paso Robles	14	Pinot Noir (150 cal)	
Malbec (150 cal)		Erath, Oregon	15
Terrazas, Mendoza	14	Bogle, California	11

2,000 calories a day is used for general nutrition advice, but calorie needs vary.
Additional nutrition information available upon request.
*Wines contain sulfites