

BEGINNINGS

- SHRIMP COCKTAIL
(260 cal) 23
- CRAB, AVOCADO + MANGO STACK
(440 cal) 22
- CRAB, ARTICHOKE, SPINACH DIP
crispy tortilla chips (820 cal) 19

- BACON WRAPPED SHRIMP
jalapeno jack cheese | maple glaze
cheesy grits (1180 cal) 20
- FRENCH QUARTER OYSTERS
char-grilled | garlic scampi butter
Parmesan gratinee
1/2 Dozen (220 cal) 15 | Dozen (440 cal) 27

- BBQ SHRIMP
NOLA Style (254 cal) 20

- SEARED AHI TUNA
fried wonton strips | cabbage slaw
Thai dressing | shitake mushrooms
wasabi paste + pickled ginger (631 cal) 20

- CRABCAKE MINIS
crab, cajun lemon shallot butter (405 cal) 20

- CRAB CLAWS
toast points (540 cal) 34

BOWL + GREENS

- CORN AND CRAWFISH BISQUE
(382\573 cal) 13/15

- WEDGE SALAD
(274 cal) 14

- CAESAR SALAD
(470 cal) 13

- COBB SALAD
bacon | boiled egg | blue cheese | tomato | cucumber
(335 cal) 16

CHART YOUR COURSE \$62

- Choose One
Cup of Soup (230/270 cal)
Caesar (470 cal)
Wedge Salad (550 cal)
- Choose One
10 oz. Prime Rib (1130 cal)
Bronzed Salmon + Shrimp (755 cal)
Shrimp Trio (1440 cal)
- Dessert
Mini Lava Cake (890 cal)

HERB CRUSTED +
SLOW ROASTED PRIME RIB
chive mashed

- CHART HOUSE
10 oz. (1130 cal) 46
- CAPTAIN
14 oz. (1440 cal) 54
- CALLAHAN
18 oz. (1760 cal) 61

DOCK TO DINE

roasted vegetable couscous | lemon shallot butter
simply grilled with olive oil (adds 50 cal) | baked
sautéed (adds 60 cal) | blackened (adds 100 cal)

- MAHI (650 cal) 37 SALMON* (700 cal) 35
- SEA BASS (930 cal) 51 REDFISH (570 cal) 46
- Baja Shrimp \$8 | Tropical Fruit Salsa \$5
Pontchartrain Sauce \$9

LAND + SEA

- COCONUT CRUNCHY SHRIMP
citrus chili | coconut cream + soy dipping sauces
mango sticky rice (990 cal) 32
- JUMBO SHRIMP
Bucatini Pasta | Tasso Cream Sauce (2416 cal) 33
- FILET MIGNON*
chive mashed
6 oz. (710 cal) 48 | 9 oz. (850 cal) 55
- DOUBLE BONED BERKSHIRE PORK CHOP
Heirloom carrots | mashed potatoes | Worcestershire glaze
(1299 cal) 43
- BRICK CHICKEN
chive mashed potatoes | asparagus | pan juices (750 cal) 28
- BRAISED BEEF SHORT RIBS
chive mashed potatoes | roasted carrots
pan gravy (1070 cal) 38
- WAGYU BACON BURGER*
grilled | Jack cheese | arugula
tomato | onion + diner sauce (1220 cal) 30
- PRIME RIB FRENCH DIP*
Monterey Jack | horseradish cream
caramelized onions + au jus (1030 cal) 23

STEAK COMPANIONS

- 5 (EA) GRILLED, COCONUT CRUNCHY
OR SCAMPI SHRIMP
(610 cal) 15
- BACON WRAPPED SHRIMP (885 cal) 18
- CRAB CAKE (310 cal) 10

SIDE BY SIDE

- Sm 9 Lg 12
- SIZZLING MUSHROOMS (490\530 cal)
- STEAMED ASPARAGUS (220\330 cal)
- CREAMED SPINACH (330\650 cal)
- MAC & CHEESE (780\1560 cal)
- WILD RICE PILAF (220\440 cal)
- HEIRLOOM CARROTS (155\310 cal)
- POTATO CROQUETTES (684\981 cal)

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 Pomegrante 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 (130 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