

DINNER



BEGINNINGS TO SHARE

- KIM CHEE CALAMARI**
lightly fried | crisp vegetables
(990 cal) 21
- OYSTERS ON THE HALF SHELL***
Ea. (20 cal) 6 1/2 dozen (120 cal) 20
- SHRIMP, AVOCADO + MANGO STACK**
(440 cal) 22
- COCONUT CRUNCHY SHRIMP**
citrus chili | coconut cream | soy dipping
(850 cal) 18
- SEARED PEPPER AHI TUNA***
avocado | cabbage slaw + wonton salad
(370 cal) 18
- STONE CRAB CLAWS***
chilled | mustard sauce
Medium - 6 per order | Large - 5 per order
(540 cal) MP
- GRILLED + CHILLED SHRIMP COCKTAIL**
cocktail sauce
(430 cal) 27
- PRIME CRAB CAKE***
jumbo lump cake | prime softshell | remoulade
yellow pepper coulis | heirloom tomato
(570 cal) 30
- BELLY + THE BEAST**
sweet + spicy pork belly | charred octopus
chimichurri | jalapeno slaw | tomato + sweet peppers
(960 cal) 26
- CH HAMACHI CRUDO***
yuzu vinaigrette | pickled cucumber
serrano peppers
(240 cal) 22

BOWLS + GREENS

- NEW ENGLAND CLAM CHOWDER**
(230 \ 450 cal) 12 | 14
- LOBSTER BISQUE**
(270 \ 540 cal) 13 | 15
- CAESAR SALAD**
(470 cal) 18
- CHOPPED SALAD**
cucumber | tomato | red onion | radish | palm hearts
pepperoncini | balsamic vinaigrette
(390 cal) 18
- ROASTED VINE TOMATO + BURRATA**
arugula | lemon vinaigrette
(560 cal) 20
- SUNSET BEETS**
truffle goat cheese | radish | beet leaf pesto
(540 cal) 18
- CH BIBB + TRUFFLE**
bibb lettuce | roasted beets | pea tendrils
rainbow carrot | asparagus | radish | goat cheese
truffle honey vinaigrette
(410 cal) 18

ELIXIRS

- POMEGRANATE MARTINI**
Smirnoff Vodka, PAMA Pomegranate Liqueur,
triple sec, pomegranate juice, lime
(230 cal) 14
- MANGO MOJITO**
Cruzan Mango Rum, Monin Mojito,
fresh mint lime juice
(260 cal) 12
- FLEUR D'LIS**
Malibu Coconut Rum, Midori Melon Liqueur
DeKuyper Peachtree Schnapps, orange juice
pineapple juice
(280 cal) 12
- FIERY CUCUMBER**
Stoli Cucumber Vodka, Monin Cucumber
sea salt, cayenne pepper, lime zest rim
(200 cal) 14
- THIS IS NO 'OLD' FASHIONED**
Woodford Reserve Bourbon, Carpano Antica Sweet
Vermouth, San Pellegrino Aranciata Rossa, Fee
Brothers Orange Bitters
(220 cal) 15

LUNCH

Friday-SundayNOON-4PM

CLASSIC CHART HOUSE

- MAC NUT MAHI***
warm peanut sauce | mango relish
soy glaze | mango sticky rice
Asian green beans
(1160 cal) 48
- SPICED AHI***
Furikake rice | wasabi cream | ginger soy
(1080 cal) 48
- COCONUT CRUNCHY SHRIMP**
citrus chili | coconut cream + soy dipping sauces
mango sticky rice
(990 cal) 36
- HERB CRUSTED + SLOW ROASTED
PRIME RIB***
3 potato garlic mashed
- CHART HOUSE**
10 oz. (1130 cal) 47
- CAPTAIN**
14 oz. (1440 cal) 57
- CALLAHAN**
18 oz. (1760 cal) 65

CHART YOUR COURSE

\$70

Choose One:

CUP OF SOUP

(230/270 cal)

CAESAR

(470 cal)

CHOPPED SALAD

(390 cal)

Choose One:

10 OZ. PRIME RIB*

(1130 cal)

MISO MAPLE GLAZED SALMON*

prosciutto wrapped | mango + balsamic
glaze drizzle
(1100 cal)

SAVORY SHRIMP PASTA

pappardelle pasta | light garlic butter
(1440 cal)

DESSERT

MINI LAVA CAKE

(890 cal)

FEATURED LIBATION

TORCHED APPLE MANHATTAN

Elijah Craig Small Batch Bourbon, Berentzen
Apple Liqueur & Carpano Antica Sweet
Vermouth infused with applewood smoke
(300 cal) 26

HIGHLY RECOMMENDED

HOT CHOCOLATE LAVA CAKE

chocolate liqueur | Heath® Bar Crunch
vanilla ice cream | chocolate sauce
(1590 cal) 12

Please allow 30 minutes for preparation

KEY LIME PIE

(1340 cal) 11

DOCK TO DINE

chef's farm fresh harvest | citrus shallot butter
simply grilled with olive oil (adds 50 cal) | baked
sautéed (adds 60 cal) | blackened (adds 100 cal)

- MAHI*** (650 cal) 45
- SWORDFISH*** (720 cal) 46
- AHI TUNA*** (700 cal) 45
- KING SALMON*** (840 cal) 45
- SEA BASS*** (680 cal) 54

COMPLEMENTS

- BAJA SHRIMP**
avocado corn salsa
(400 cal) 8
- ISLAND SPICED SALSA**
mango | pineapple
(70 cal) 5

LAND + SEA

ALASKAN BLACK COD

Thai glazed sablefish | bok choy | shiitake mushrooms
coconut ginger broth | furikake rice
(850 cal) 43

TOUR DE SHRIMP

crab-stuffed | cedar plank chimichurri
coconut crunchy shrimp
(1440 cal) 41

SPECIALTY PLATTER

tempura lobster tail | fish | coconut shrimp
calamari | skinny fries
(1400 cal) 45

CH CANTONESE SEABASS

seared | baby bok choy | bell peppers | ginger soy broth
(520 cal) 57

WILD CAUGHT KING CRAB

salt crusted baked potato
(750 cal) per LB MP

COLD WATER LOBSTER TAIL 14 OZ.*

roasted vegetables
(930 cal) MP

CH BLACK LINGUINE DI MARE*

shrimp | scallops | squid ink linguine | lemon saffron
cream | herb pistou
(1430 cal) 50

CH LEMON MYRTLE KING SALMON*

artichoke pancetta potato hash | minted basil pea
(620 cal) 48

WAGYU BACON BURGER*

grilled | Jack cheese | arugula
tomato | onion + diner sauce
(1220 cal) 33

FILET MIGNON*

3 potato garlic mashed
7 oz. (710 cal) 55 | 9 oz. (850 cal) 61

NY STRIP 14 OZ.*

3 potato garlic mashed
(1200 cal) 63

HERB ROASTED CHICKEN*

fingering potatoes | caramelized onions | capers
Kalamata olives | roasted bell peppers + garlic
(1040 cal) 39

STEAK COMPANIONS

CRAB CAKE* (580 cal) 27

LOBSTER TAIL* (840 cal) 36

CHIMICHURRI BUTTER (380 cal) 6

BLUE CHEESE BUTTER (280 cal) 6

SHRIMP grilled | coconut crunchy | scampi (250-925 cal)
15

SIDE BY SIDE

Sm 10 Lg 14

SIZZLING MUSHROOMS (490 \ 530 cal)

STEAMED ASPARAGUS (220 \ 330 cal)

CREAMED SPINACH (330 \ 650 cal)

BAKED POTATO (370 cal) 9

BOURSIN POTATO SOUFFLÉ (990 cal) 13

2,000 calories per day is used for general nutrition
advice, but calorie needs may vary. Additional
nutrition information is available upon request.

We have made an effort to provide accurate
nutritional information but deviations can occur due
to availability of ingredients, substitutions, and the
hand-crafted nature of most items

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.

DINNER

Monday-Sunday 4PM-10PM

HAPPY HOUR

Monday-Friday 4PM-6PM*

*IN BAR AND LOUNGE ONLY

CALL 702.386.8364 OR CHART-HOUSE.COM FOR RESERVATIONS

ALL ITEMS AND PRICES SUBJECT TO CHANGE. TAKE OUT ORDERS SUBJECT TO ADDITIONAL FEES.