LUNCH MENU

BEGINNINGS

SHRIMP, AVOCADO + MANGO STACK
(440 cal) 18

JUMBO SHRIMP COCKTAIL
(260 cal) 18

KIM CHEE CALAMARI
lightly fried I crisp vegetables
(990 cal) 16

COCONUT CRUNCHY SHRIMP
citrus chili I coconut cream + soy dipping sauces
(840 cal) 12

BOWLS + GREENS

LOBSTER BISQUE
(270 \ 540 cal) 8 / 10

NEW ENGLAND CLAM CHOWDER
(230 \ 450 cal) 7 / 9

CAESAR SALAD
(470 cal) 10

CHOPPED SALAD
cucumbers I tomatoes I red onions I radishes
hearts of palm I pepperoncinis
balsamic vinaigrette
(390 cal) 11

SOUP & SALAD
choice of soup selection & Caesar
or Chart House chopped salad
(620-860 cal) 16

ADD TO YOUR SALAD: CHICKEN (410 cal) +8
SHRIMP (200 cal) +10 I **SALMON** (400 cal) +9

ZERO PROOF

CUCUMBER + HONEY
Monin Cucumber, honey, fresh cucumber,
mint + lemon
(80 cal) 6

BLOOD ORANGE + SAGE
Reál Ginger Infused Syrup, Powell & Mahoney
blood orange ginger beer, blood orange sour,
fresh lime + sage
(230 cal) 6

FAUX-JITO
fresh raspberries, blueberries, mint, lime,
sparkling mojito mix
(50 cal) 6

PEACH OR BLACK CHERRY PALMER
Reál fruit puree, fresh lemon,
brewed iced tea
(110-130 cal) 5

ZERO PROOF BEVERAGE REFILLS $2.5

KNIFE + FORK

AHI TUNA SALAD
pepper seared rare I avocado I cabbage slaw + arugula I fried wontons
sesame seeds I pickled ginger I Thai dressing (560 cal) 17

SEAFOOD SALAD TRIO*
colossal shrimp Napoleon + tomatoes + prosciutto crisp + hearts of
palm I seared peppered tuna + avocado + kim chee slaw I Chart House
chopped salad + sliced avocado (880 cal) 24

GRILLED FRESH FISH*
choice of salmon (940 cal) or mahi (700 cal) I shallot butter
mango sticky rice MP

BEER BATTERED FISH + CHIPS
(900 cal) 16

COCONUT CRUNCHY SHRIMP
citrus chili I coconut cream + soy dipping sauces I skinny fries
(850 cal) 17

HAND HELD

served with fries or substitute sweet potato fries
(subtracts 80 cal) for $1

PRIME RIB FRENCH DIP*
Monterey Jack I horseradish cream
caramelized onions + au jus (1030 cal) 16

CHICKEN BLT
Parmesan crusted I balsamic mayonnaise I toasted Sourdough
(1210 cal) 15

FISH TACOS
cajun spiced I cabbage I Monterey Jack I pico de gallo I ranch dressing
warm corn tortillas (1110 cal) 14

BISTRO VEGGIE BURGER
grilled Beyond Burger™ I lettuce I tomatoes
onions I pickles (850 cal) 17.5

WAGYU BACON BURGER*
grilled I Jack cheese I arugula I tomato I onion + diner sauce
(1220 cal) 23

SWEETS

HOT CHOCOLATE LAVA CAKE
Godiva Liqueur I chocolate sauce I Heath Bar Crunch I vanilla ice cream
(890 \ 1590 cal) 9 / 12
substitute seasonal house-made ice cream $1
Please allow 30 minutes for preparation

"ORIGINAL" MUD PIE
coffee ice cream I chocolate sauce
whipped cream (610 cal) 11

KEY LIME PIE
(1340 cal) 10

NEW YORK STYLE CHEESECAKE
Original (1290 cal) I strawberry sauce (1170 cal)
caramel macadamia nut (1540 cal) 10

Mark Holley I Managing Director Nichole Foltz I Executive Chef

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information 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.

LUNCH
Saturday-Sunday.....NOON-4PM

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.