KNIFE + FORK

AHI TUNA SALAD

pepper seared rare I field greens I crisp wontons I wasabi cream Thai dressing (560 cal)

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)

GRILLED FRESH FISH

choice of salmon (940 cal) or mahi (700 cal) I shallot butter roasted fall vegetables MP

BEER BATTERED FISH + CHIPS

skinny fries (900 cal)

COCONUT CRUNCHY SHRIMP

citrus chili I coconut cream + soy dipping sauces I skinny fries (850 cal)

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)

CHICKEN BLT

Parmesan crusted I balsamic mayonnaise I toasted Sourdough (1210 cal)

FISH TACOS

cajun spiced | cabbage | Monterey Jack | pico de gallo | ranch dressing warm corn tortillas (1110 cal)

BISTRO VEGGIE BURGER

grilled Beyond Burger™ I lettuce I tomatoes onions I pickles (850 cal)

WAGYU BACON BURGER*

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

SWEETS

HOT CHOCOLATE LAVA CAKE

Godiva Liqueur I chocolate sauce I Heath Bar Crunch I vanilla ice cream (1590 cal)

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)

KEY LIME PIE

(1340 cal)

NEW YORK STYLE CHEESECAKE

Original (1290 cal) I strawberry sauce (1170 cal) caramel macadamia nut (1540 cal) Mark Holley Nichole Foltz

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

BEGINNINGS

SHRIMP, AVOCADO + MANGO STACK (440 cal)

SHRIMP COCKTAIL

(260 cal)

KIM CHEE CALAMARI

lightly fried I crisp vegetables (990 cal)

COCONUT CRUNCHY SHRIMP

citrus chili I coconut cream + soy dipping sauces (840 cal)

BOWLS + GREENS

LOBSTER BISQUE

(270 \ 540 cal)

NEW ENGLAND CLAM CHOWDER

(230 \ 450 cal)

CAESAR SALAD

(470 cal)

CHOPPED SALAD

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

SOUP & SALAD

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

ADD TO YOUR SALAD: CHICKEN (410 cal) +9 SHRIMP (200 cal) +10 | SALMON (400 cal) +14

ZERO PROOF

CUCUMBER + HONEY

Monin Cucumber I honey I fresh cucumber mint + lemon (80 cal)

BLOOD ORANGE + SAGE

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

FAUX-JITO

fresh raspberries, blueberries, mint, lime, sparkling mojito mix (50 cal)

PEACH OR BLACK CHERRY PALMER

Reál fruit puree, fresh lemon, brewed iced tea (110-130 cal)

ZERO PROOF BEVERAGE REFILLS \$2.5

CHLV_SP 12/13/2022