

CRAFTED COCKTAILS

MANGO MOJITO

Malibu Mango Rum, Monin Mojito, fresh mint lime juice (260 cal) 11

POMEGRANATE MARTINI

Smirnoff Vodka, Pama Pomegranate Liqueur, triple sec, pomegranate juice and fresh lime juice (230 cal) 13

ULTIMATE MARGARITA

Patron Silver Tequila, Cointreau Orange Liqueur, our signature margarita mix (260 cal) 13

POMEGRANATE MOJITO

Bacardi Superior Rum
DeKuyper Pomegranate Liqueur, Monin Mojito fresh mint + lime juice (230 cal) 11

FLEUR D'LIS

Malibu Coconut Rum, Midori Melon Liqueur
DeKuyper Peachtree Schnapps, orange juice pineapple juice (280 cal) 10

FIERY CUCUMBER

Prairie Organic Cucumber Vodka, Monin Cucumber
fresh cucumber, sea salt, cayenne pepper lime zest rim (200 cal) 13

MOSCATO SANGRIA

Malibu Mango Rum, Moscato Wine
fresh basil leaves (160 cal) 12

THIS IS NO 'OLD' FASHIONED

Knob Creek Bourbon, Carpano Antica
Sweet Vermouth, San Pellegrino, Aranciata Rossa
Fee Brothers Orange Bitters (220 cal) 13

MONARCH MARGARITA

1800 Reposado Tequila,
Solerno Blood Orange Liqueur, Blood Orange Sour (260 cal) 12

DOUBLE BERRY MULE

Russian Standard Platinum Vodka
Fever Tree Ginger Beer, fresh raspberries
fresh blackberries (180 cal) 12

CHOCOLATE + BOURBON

Four Roses Small Batch Bourbon
Carpano Antica Sweet Vermouth, Tiramisu Italian
Liqueur, Fee Brothers Aztec Chocolate Bitters (290 cal) 13

ZERO PROOF

CUCUMBER + HONEY

Monin Cucumber, honey, fresh cucumber
mint + lemon (80 cal) 5

BLOOD ORANGE + SAGE

Reál Ginger Infused Syrup, blood orange ginger
beer, blood orange sour, fresh lime + sage (230 cal) 5

FAUX-JITO

fresh raspberries, blueberries, mint, lime
sparkling mojito mix (50 cal) 5

PEACH PALMER

Reál Peach Puree, fresh lemon, brewed iced tea (110 cal) 5

BLACK CHERRY PALMER

Reál Black Cherry Puree, fresh lemon
brewed iced tea (130 cal) 5

ZERO PROOF BEVERAGE REFILLS \$2

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.



Welcome to Chart House Las Vegas

BEGINNINGS

COCONUT CRUNCHY SHRIMP

citrus chili | coconut cream + soy
dipping sauces (840 cal) 13

KIM CHEE CALAMARI

lightly fried | crisp vegetables
(990 cal) 17

SHRIMP COCKTAIL

(260 cal) 19

CRAB, AVOCADO + MANGO STACK

(440 cal) 19

BOWLS + GREENS

LOBSTER BISQUE

(270 \ 540 cal) 10 / 12

NEW ENGLAND CLAM CHOWDER

(230 \ 450 cal) 9 / 12

CAESAR SALAD

(470 cal) 12

CHOPPED SALAD

cucumbers | tomatoes | red onions | radishes
hearts of palm | pepperoncinis
balsamic vinaigrette (390 cal) 12

SEAFOOD SALAD TRIO

colossal shrimp Napoleon + tomatoes + prosciutto
crisp + hearts of palm | seared peppered tuna
avocado + kim chee slaw | Chart House
chopped salad + sliced avocado
(880 cal) 23

CHART YOUR COURSE \$49

Choose One:

Cup of Soup (230/270 cal)

Caesar (470 cal)

Chopped Salad (390 cal)

Choose One:

10 oz. Prime Rib (1130 cal)

Fire Roasted Baja Salmon (755 cal)

Ahi Tuna Pasta (1268 cal)

Dessert

Mini Lava Cake (890 cal)

SWEETS

HOT CHOCOLATE LAVA CAKE

Godiva Liqueur | chocolate sauce
Heath Bar Crunch | vanilla ice cream
(1590 \ 890 cal) 12 / 9

"ORIGINAL" MUD PIE

coffee ice cream | chocolate sauce
whipped cream (610 cal) 11

KEY LIME PIE

creamy Florida Key Lime custard
graham cracker crust | whipped cream
(1340 cal) 10

NEW YORK STYLE CHEESECAKE

original (1290 cal) | strawberry sauce (1170 cal)
caramel macadamia nut (1540 cal) 10

GRAND MARNIER SOUFFLE

chocolate (730 cal) | raspberry (670 cal)
crème anglaise (920 cal) 15

VINTAGE CHART HOUSE

COCONUT CRUNCHY SHRIMP

citrus chili | coconut cream + soy dipping sauces
mango sticky rice
(990 cal) 27

MAC NUT MAHI

warm peanut sauce | mango relish
mango sticky rice + Asian green beans
(1160 cal) 41

SPICED AHI*

Furikake rice | wasabi cream + ginger soy
(1080 cal) 40

HERB CRUSTED + SLOW ROASTED PRIME RIB

3 potato garlic mashed

CHART HOUSE CUT

10 oz. (1130 cal) 36

CAPTAIN CUT

14 oz. (1440 cal) 44

CALLAHAN CUT

18 oz. (1760 cal) 48

DOCK TO DINE

coconut ginger rice | fresh vegetables
lemon shallot butter

simply grilled with olive oil (adds 50 cal) | baked
sautéed (adds 60 cal) | blackened (adds 100 cal)

MAHI (650 cal) 38

AHI* (700 cal) 38

SALMON (890 cal) 32

CHILEAN SEA BASS (680 cal) 44

LAND + SEA

GINGER SOY SHRIMP + SCALLOPS

mushroom + bok choy | Furikake rice
(910 cal) 40

WILD CAUGHT KING CRAB

salt crusted baked potato
(750 cal) MP

SPECIALTY PLATTER

tempura lobster tail | fish | coconut shrimp
calamari | skinny fries
(1400 cal) 33

COLD WATER LOBSTER TAIL 14 OZ.*

roasted vegetables
(930 cal) MP

FILET MIGNON 9 OZ.*

3 potato garlic mashed
(850 cal) 42

NY STRIP 14 OZ.*

3 potato garlic mashed
(1200 cal) 44

PANEED CHICKEN

Romano panko crusted | citrus butter
3 potato garlic mashed
(990 cal) 27

WAGYU BACON BURGER

grilled | Jack cheese | arugula | tomato | onion + diner sauce
(1220 cal) 21

STEAK COMPANIONS

LOBSTER TAIL 5 OZ. (840 cal) 28

WILD CAUGHT KING CRAB 3/4 LB. (480 cal) 29

SIDE BY SIDE

Sm 8 Lg 12

SIZZLING MUSHROOMS (490 \ 530 cal)

STEAMED ASPARAGUS (220 \ 330 cal)

3 POTATO MASHED (450 \ 900 cal)

BAKED POTATO (370 cal) 7

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.