

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.

HAPPY HOUR

FRIDAY - SUNDAY 4PM - 6PM
AVAILABLE IN BAR & LOUNGE ONLY

\$5

FRIED ARTICHOKE (610 CAL)

remoulade sauce

TRUFFLE SKINNY FRIES + MORE (690 CAL)

Parmesan cheese

SEARED AHI NACHOS (250 CAL)

fried wontons | pickled ginger
wasabi cream

\$7

KIM CHEE CALAMARI (840 CAL)

lightly fried | crisp vegetables

COCONUT CRUNCHY SHRIMP (630 CAL)

citrus chili, coconut cream +
soy dipping sauces

FIRECRACKER SHRIMP (580 CAL)

tempura fried | spicy kim chee sauce

\$9

PRIME RIB SLIDERS (720 CAL)

caramelized onions | Jack cheese
horseradish sauce

FISH TACOS (680 CAL)

blackened | warm tortilla | cabbage
Jack cheese | pico de gallo
ranch dressing

BAJA SHRIMP COCKTAIL (260 CAL)

cocktail sauce | cucumber | pico de gallo
avocado + tortilla chips

\$7 COCKTAILS

FLEUR D' LIS (280 CAL)

MANGO MOJITO (260 CAL)

MONARCH MARGARITA (260 CAL)

MOSCATO SANGRIA (160 CAL)

POMEGRANATE MOJITO (230 CAL)

POMEGRANATE MARTINI (230 CAL)

\$6 GLASS WINES

TRAPICHE, 'OAK CASK', CHARDONNAY (150 CAL)

MEZZACORONA, PINOT GRIGIO (150 CAL)

CHATEAU STE. MICHELLE, RIESLING (150 CAL)

BERINGER, WHITE ZINFANDEL (130 CAL)

SOCIAL ELDERFLOWER

APPLE SPARKLING (60 CAL)

RED DIAMOND, CABERNET (150 CAL)

BV COASTAL, MERLOT (150 CAL)

\$8 PREMIUM WINES BY THE GLASS

THE FEDERALIST, CHARDONNAY (150 CAL)

RODNEY STRONG 'CHARLOTTE'S HOME'

SAUVIGNON BLANC (150 CAL)

LUCCIO, MOSCATO (140 CAL)

M. CHAPOUTIER 'BELLERUCHE', ROSÉ (140 CAL)

J. LOHR 'SEVEN OAKS' CABERNET (150 CAL)

JOSH CELLARS, MERLOT (150 CAL)

OYSTER BAY, PINOT NOIR (150 CAL)

EL COTO, CRIANZA, RIOJA (140 CAL)

\$5 WELL SPIRITS

VODKA (80 CAL)

GIN (80 CAL)

TEQUILA (80 CAL)

RUM (80 CAL)

BOURBON (80 CAL)

SCOTCH (80 CAL)

Additional charge will apply for Martinis & Rocks pours

\$7 PREMIUM SPIRITS

TITO'S HANDMADE VODKA (80 CAL)

TANQUERAY GIN (80 CAL)

SAUZA GOLD TEQUILA (80 CAL)

BULLEIT BOURBON (80 CAL)

DEWARS SCOTCH (80 CAL)

\$4 DOMESTIC BOTTLE

BUDWEISER (150 CAL)

BUD LIGHT (110 CAL)

COORS LIGHT (100 CAL)

MILLER LITE (100 CAL)

\$5 IMPORT & SPECIALTY BOTTLE

AMSTEL LIGHT (100 CAL)

BLUE MOON BELGIAN WHITE (160 CAL)

CORONA EXTRA (150 CAL)

HEINEKEN (140 CAL)

WINE LIST

MERLOT

(gl 150 cal / bt 620 cal)

BV Coastal ('17, California)	8	31
Josh Cellars ('17, California)	10	39
Tangley Oaks ('13, Napa Valley)	12	47
Duckhorn Merlot ('16, Napa Valley)	20	79
Wild Horse ('15, Paso Robles)		42
Raymond 'Reserve' ('17, Napa Valley)		72
Charles Smith 'The Velvet Devil' ('16, Washington State)		34
Markham ('15, Napa Valley)		59

PINOT NOIR

(gl 150 cal / bt 620 cal)

Meiomi ('17, Sonoma County)	14	55
Oyster Bay ('18, Marlborough)	12	47
Estancia ('18, Monterey County)		41
MacMurray Ranch ('17, Russian River Valley)		56
Carmel Road ('16, Monterey)		50
Cambria 'Julia's Vineyard' ('15, Santa Maria Valley)		63
Goldeneye Pinot Noir ('16, Anderson Valley)	25	99
Willamette Valley Vineyards ('17, Willamette Valley)		70
Kendall-Jackson, Vintner's Reserve ('16, California)		48
Storypoint ('16, Sonoma County)		35

CABERNET SAUVIGNON

(gl 150 cal / bt 620 cal)

Treana ('17, Paso Robles)	13	51
J. Lohr 'Seven Oaks' ('17, Paso Robles)	10	39
Red Diamond ('12, California)	7.5	29
Snap Dragon ('13, California)		30
14 Hands ('16, Washington)		33
Hess Select ('16, California)		55
Hogue Cellars ('16, Columbia Valley)		32
Jordan ('15, Alexander Valley)		119
J. Lohr 'Hilltop Vineyard' ('17, Paso Robles)		70
Louis M. Martini ('17, Sonoma)		45
Silver Oak ('15, Alexander Valley)		140
William Hill Estate Winery ('14, Napa Valley)		79
Caymus Vineyards ('18, Napa Valley)		150
Alexander Valley Vineyards ('17, Alexander Valley)		52
Caymus Vineyards, Special Selection ('15, Napa Valley)		250
Nickel & Nickel 'State Ranch Vineyard' ('17, Napa Valley)		165
Stag's Leap Wine Cellars 'Artemis' Cabernet ('17, Napa Valley)	32	127
Shafer 'One Point Five' Cabernet ('16, Stags Leap District)	49	195
The Insider ('17, Paso Robles)		51

RED BLENDS

(gl 130 cal / bt 560 cal)

Beringer Bros 'Bourbon Barrel' ('16, California)	13	51
Estancia, Meritage ('16, Paso Robles)		75
Girard Artistry ('14, Napa Valley)		99
Inglénook 'Rubicon' ('12, Rutherford)		260
Paraduxx ('16, Napa Valley)		105
Orin Swift Pappillon Red Blend ('16, Napa Valley)	35	139
Rodney Strong 'Symmetry' Meritage ('14, Alexander Valley)	26	103
Alexander Valley Vineyards 'Cyrus' ('12, Alexander Valley)		125

OTHER RED VARIETALS

El Coto 'Crianza', Tempranillo ('15, Rioja) (gl 150 cal / bt 640 cal)	10	39
Jacob's Creek Reserve, Shiraz ('16, Barossa) (gl 150 cal / bt 610 cal)	9	35
Valentin Bianchi, Malbec ('18, Argentina) (gl 150 cal / bt 630 cal)	10	39
Layer Cake, Malbec ('18, Argentina) (630 cal)		41
Lindeman's 'Bin 50', Shiraz ('18, Australia) (645 cal)		26
Ravenswood Vintner's Blend, Zinfandel ('16, California) (670 cal)		32
St. Francis 'Old Vine', Zinfandel ('16, Sonoma County) (670 cal)		59
Two Hands 'Angels' Share', Shiraz ('16, Barossa Valley) (645 cal)		89
Seghesio Family Vineyards, Zinfandel ('17, Sonoma County) (670 cal)		65
Muriel Gran Reserva ('06, Rioja) (590 cal)		75
Prunotto Barbaresco ('15, Piedmont) (gl 150 cal / bt 640 cal)	25	99
Vinosia 'Santandrea' Aglianico ('13, Taurasi Campania) (640 cal)		87
Viberti Nebbiolo ('16, Langhe Piedmont) (480 cal)		63
Chateau Lassègue ('15, Saint-Émilion Grand Cru) (gl 160 cal / bt 650 cal)	34	135

Coravin is the most intuitive wine preservation system. It is a device that gives us the freedom to pour and let our guests enjoy a glass from; variety of our luxury wines previously not offered by the glass. It's proprietary technology keeps the cork in place, while allowing the wine to flow, protecting the wine in the bottle from oxidation so that every drop tastes the same as if the bottle was just opened.

CHAMPAGNE + SPARKLING

Korbel Brut (187 ml) (nv, California) (115 cal)	9	
Moët & Chandon, Impérial (187 ml) (nv, Épernay) (120 cal)	22	
Haute Couture, Brut Rosé (187ml) (nv, France) (140 cal)	18	
Banfi Rosa Regale, Rosé (187 ml) (nv, Italy) (130 cal)	13	
Lunetta Prosecco (187 ml) (nv, Italy) (160 cal)	10	
Santa Margherita Prosecco (nv, Italy) (660 cal)	59	
Chandon Brut (nv, Carneros) (480 cal)	59	
Dom Pérignon ('08, Épernay) (480 cal)	275	
Moët & Chandon, Impérial (nv, Épernay) (480 cal)	115	
Veuve Clicquot 'Yellow Label' Brut (nv, Reims) (480 cal)	125	
Lucien Albrecht, Brut Rose (nv, Alsace) (640 cal)	65	
Henriot Brut Rosé (nv, Reims) (640 cal)	125	
Torresella Prosecco DOC (nv, Italy) (660 cal)	42	

CHARDONNAY

(gl 150 cal / bt 620 cal)

The Federalist ('17, Sonoma County)	11	43
Chateau Ste. Michelle 'Indian Wells' ('17, Columbia Valley)	13	51
Lindeman's 'Bin 65' ('16, Australia)		26
Trapiche 'Oak Cask' ('18, Argentina)	8	31
'A' by Acacia ('15, California)		38
Cakebread Cellars ('17, Napa Valley)		90
Bonterra Vineyards ('18, Mendocino County)		40
Franciscan Oakville Estate ('18, Napa Valley)		48
Kendall-Jackson, Vintner's Reserve ('17, California)		42
Rodney Strong 'Chalk Hill' ('17, Chalk Hill)		45
Stags' Leap Winery ('17, Napa Valley)		72
Sonoma-Cutrer ('17, Russian River Valley)		59
Louis Jadot, Pouilly-Fuisse ('17, Burgundy)		66
Mer Soleil 'Silver' Unoaked ('16, Monterey)		50
Joel Gott 'Unoaked' ('16, California)		47
Chateau Montelena Chardonnay ('16, Napa Valley)	24	95
GIFFT ('12, Monterey)		39
Shafer 'Red Shoulder Ranch' ('16, Napa Valley)		139
DuMol 'Wester Reach' ('16, Russian River Valley)		108
Patz & Hall 'Dutton Ranch' ('16, Russian River Valley)		71

SAUVIGNON BLANC

(gl 150 cal / bt 610 cal)

Mohua ('18, Marlborough)	11	43
Rodney Strong 'Charlotte's Home' ('18, Sonoma County)	9	35
Brancott Estate ('18, Marlborough)		38
Bogle Vineyards ('18, California)		31
Hanna Winery ('18, Russian River Valley)		47
Patient Cottat "Anciennes Vignes" ('18, Sancerre)		74

PINOT GRIGIO + GRIS

(gl 150 cal / bt 620 cal)

Estancia ('18, California)	9.5	37
Mezzacorona ('18, Dolomiti)	7.5	29
King Estate ('17, Oregon)		50
Santa Margherita ('18, Alto Adige)		66
Coppola, Diamond Collection ('16, California)		44
Bollini ('16, Trentino)		41
Kim Crawford ('17, Marlborough)		55
Ruffino 'Lumina' ('18, Italy)		30

CRISP + AROMATIC WHITES

Beringer, White Zinfandel (nv, California) (gl 135 cal / bt 540 cal)	6.5	25
Wente Vineyards 'Riverbank', Riesling ('18, Arroyo Seco) (gl 160 cal / bt 610 cal)	9	35
Social Elderflower Apple Sparkling (nv) (gl 60 cal / bt 240 cal)	8	31
Chateau Ste. Michelle, Riesling ('18, Columbia Valley) (gl 145 cal / bt 610 cal)	7.5	29
Luccio, Moscato ('18, Piedmont) (gl 140 cal / bt 580 cal)	9	35
M. Chapoutier 'Belleruche' Rosé ('17, Côtes-du-Rhône) (gl 140 cal / bt 580 cal)	12	47
Pine Ridge Chenin Blanc-Viogner ('17, Napa Valley) (gl 145 cal / bt 610 cal)	9.5	37
Martin Códax, Albariño ('18, Rias Baixas) (580 cal)		40
Antinori Guado al Tasso, Vermentino ('18, Bolgheri) (620 cal)		59
Saint M, Riesling ('17, Germany) (610 cal)		35
Conundrum, White Blend ('13, California) (610 cal)		59
Fetzer, Gewürztraminer ('17, California) (615 cal)		33
Marques de Caceres, Rosé ('15, Rioja) (620 cal)		35
Pacific Rim, Riesling ('17, Columbia Valley) (610 cal)		30
Chateau Ste. Michelle 'Eroica', Riesling ('16, Columbia Valley) (610 cal)		59
Jekel Vineyards, Riesling ('14, Monterey) (610 cal)		47
Chateau D'Esclans Whispering Angel, Rosé ('16, Cote de Provence, France) (590 cal)		56

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Wines contain sulfites