

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.



BEGINNINGS

COCONUT CRUNCHY SHRIMP

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

KIM CHEE CALAMARI

lightly fried | crisp vegetables (990 cal) 16

CRAB CAKE

avocado corn relish | lemon shallot butter (530 cal) 19

CRAB, AVOCADO + MANGO STACK

(440 cal) 19

SHRIMP COCKTAIL SALAD

traditional cocktail sauce | refreshing layers of
cucumber, tomatoes + red onion (290 cal) 19

BOWLS + GREENS

LOBSTER BISQUE

(270 \ 540 cal) 10 / 12

NEW ENGLAND CLAM CHOWDER

(230 \ 450 cal) 9 / 11

CAESAR SALAD

(470 cal) 12

CHOPPED SALAD

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

CHOPPED SPINACH SALAD

bacon | egg | radishes | mushrooms
warm bacon dressing (730 cal) 12

CHART YOUR COURSE \$48

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)

Toasted Brown Butter Sea Bass (510 cal)

Dessert

Mini Lava Cake (890 cal)

SWEETS

HOT CHOCOLATE LAVA CAKE

Godiva Liqueur | chocolate sauce
Heath Bar Crunch | vanilla ice cream
(890 \ 1590 cal) 9 / 12
substitute seasonal house-made
ice cream 1

"ORIGINAL" MUD PIE

coffee ice cream | chocolate sauce
whipped cream (610 cal) 10

KEY LIME PIE

creamy Florida Key Lime custard
graham cracker crust | whipped cream (1340 cal) 9

NEW YORK STYLE CHEESECAKE

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

HOUSE-MADE ICE CREAM

peanut butter chocolate swirl (630 cal) 7

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) 39

SPICED AHI*

Furikake rice | wasabi cream + ginger soy (1080 cal) 36

HERB CRUSTED + SLOW ROASTED PRIME RIB

3 potato garlic mashed

CHART HOUSE CUT

10 oz. (1130 cal) 38

CAPTAIN CUT

14 oz. (1440 cal) 46

CALLAHAN CUT

18 oz. (1760 cal) 49

DOCK TO DINE

roasted vegetable couscous | lemon shallot butter
simply grilled with olive oil (adds 50 cal) | baked
sautéed (adds 60 cal) | blackened (adds 100 cal)

MAHI (650 cal) 36

AHI* (700 cal) 34

SALMON (890 cal) 29

SEA BASS (680 cal) 43

LAND + SEA

GINGER SOY SHRIMP + SCALLOPS

mushroom + bok choy | Furikake rice (910 cal) 39

WILD CAUGHT KING CRAB

salt crusted baked potato (750 cal) MP

TWIN LOBSTER TAILS

roasted vegetable couscous (1040 cal) MP

LOBSTER & SHRIMP CARBONARA

prosciutto & sweet peas in a creamy white wine sauce
served over linguini (1570 cal) 38

FILET MIGNON* 9 OZ.

3 potato garlic mashed (850 cal) 43

NY STRIP*

3 potato garlic mashed (1200 cal) 47

PANEED CHICKEN

Romano panko crusted | citrus butter
3 potato garlic mashed (990 cal) 29

STEAK COMPANIONS

WILD CAUGHT KING CRAB 1/2 LB. (480 cal) 29

LOBSTER TAIL (840 cal) 49

SIDE BY SIDE

Sm 8 Lg 11

SIZZLING MUSHROOMS (490 \ 530 cal)

STEAMED ASPARAGUS (220 \ 330 cal)

CREAMED SPINACH (330 \ 650 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

THU - SUN 4PM—7PM

AVAILABLE IN BAR & LOUNGE ONLY

\$5

KIM CHEE VEGETABLES (790 CAL)

lightly fried + crisp

FRIED ARTICHOKE (610 CAL)

lemon basil aioli

PANKO FRIED DEVILED EGGS (520 CAL)

creamy remoulade mousse

\$7

KIM CHEE CALAMARI (840 CAL)

lightly fried | crisp vegetables

LETTUCE WRAPS (370 CAL)

wok-seared chicken | Thai peanut sauce | cucumbers
carrots | mushrooms |sweet soy glaze

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

SHRIMP + MUSSELS SKILLET (690 CAL)

Cajun seasoning + scampi butter | grilled bruschetta

\$11

CRISPY ASIAN BEEFSLIDER (880 CAL)

kim chee slaw + cucumber

LOBSTER TARTARE (500 CAL)

fried capers | sea salt butter toast

MINI CRAB CAKES (500 CAL)

fried | remoulade sauce

\$7 COCKTAILS

FLEUR D'LIS (280 CAL)

MANGO MOJ I TO (260 CAL)

MONARCH MARGARITA (260 CAL)

MOSCATO SANGRIA (160 CAL)

POMEGRANATE MOJ I TO (230 CAL)

POMEGRANATE MART I N I (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 S PARKLING (60 CAL)

RED DIAMOND, CABERNET 150 CAL)

BV COASTAL, MERLOT (150 CAL)

\$8 PREMIUM GLASS WINES

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)

BACARDI LIGHT RUM (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)



SAMUEL ADAMS BOSTON LAGER (180 CAL)

WINE LIST

PINOT NOIR (gl 150 cal / bt 620 cal)

Estancia ('17, Monterey County)	14	55
Meiomi ('17, Sonoma County)		63
Oyster Bay ('17, Marlborough)	12	47
Domaine Faiveley ('16, Burgundy)		59
MacMurray Ranch ('16, Russian River Valley)		66
Carmel Road ('16, Monterey)		57
Goldeneye ('16, Anderson Valley) 	30	119
Willamette Valley Vineyards ('16, Willamette Valley)		72
Kendall-Jackson, Vintner's Reserve ('17, California)		50
Cambria 'Julia's Vineyard' ('15, Santa Maria Valley)		60
Storypoint ('16, Sonoma County)		38

CABERNET SAUVIGNON (gl 150 cal / bt 620 cal)


Treana ('17, Paso Robles)	14	55
J. Lohr 'Seven Oaks' ('17, Paso Robles)	11	43
Red Diamond ('17, California)	8.5	33
Snap Dragon ('14, California)		30
14 Hands ('16, Washington)		38
Far Niente ('17, Napa Valley)		225
Hess Select ('16, California)		59
Hogue Cellars ('15, Columbia Valley)		32
Jordan ('15, Alexander Valley)		119
J. Lohr 'Hilltop Vineyard' ('16, Paso Robles)		75
Louis M. Martini ('17, Sonoma)		51
Paradigm ('15, Oakville)		170
Silver Oak ('15, Alexander Valley)		165
William Hill Estate Winery ('14, Napa Valley)		84
Caymus Vineyards ('17, Napa Valley)		150
Alexander Valley Vineyards ('16, Alexander Valley)		57
Stag's Leap Wine Cellars 'Artemis' ('16, Napa Valley) 	35	139
Caymus Vineyards, Special Selection ('15, Napa Valley)		250
Nickel & Nickel 'State Ranch Vineyard' ('16, Napa Valley)		165
Shafer 'One Point Five' ('16, Stags Leap District) 	49	195
Tribute ('16, California)		51
The Insider ('16, Paso Robles)		51

RED BLENDS (gl 130 cal / bt 560 cal)

Beringer Bros 'Bourbon Barrel' ('17, California)	14	55
Estancia, Meritage ('16, Paso Robles)		72
Girard Artistry ('15, Napa Valley)		99
Inglenook 'Rubicon' ('13, Rutherford)		299
Opus One ('15, Napa Valley)		345
Paraduxx ('15, Napa Valley)		97
Orin Swift Papillon ('16, Napa Valley) 	39	155
Rodney Strong 'Symmetry' ('14, Alexander Valley) 	32	127
Alexander Valley Vineyards 'Cyrus' ('12, Alexander Valley)	113	

OTHER RED VARIETALS


El Coto 'Crianza', Tempranillo ('15, Rioja) (gl 150 cal / bt 640 cal)	10	39
Jacob's Creek Reserve, Shiraz ('17, Barossa) (gl 150 cal / bt 610 cal)	10	39
Valentin Bianchi, Malbec ('18, Argentina) (gl 150 cal / bt 630 cal)	11	43
Luigi Bosca Estate, Malbec ('16, Argentina) (630 cal)		53
Layer Cake, Malbec ('17, Argentina) (630 cal)		47
Michael David 'Inkblot', Petit Verdot ('14, Lodi) (620 cal)		87
Marchese Antinori ('15, Chianti Classico Riserva) (690 cal)	103	
Lindeman's 'Bin 50', Shiraz ('17, Australia) (645 cal)		27
Antinori, Tignanello ('16, Tuscany) (650 cal)		180
Banfi 'Brunello di Montalcino' ('14, Tuscany) (650 cal)		120
Pio Cesare, Barbaresco ('15, Piedmont) (640 cal)		125
Ravenswood Vintner's Blend, Zinfandel ('15, California) (670 cal)		32
St. Francis 'Old Vine', Zinfandel ('16, Sonoma County) (670 cal)		61
Tenuta San Guido 'Sassicaia' ('14, Bolgheri) (615 cal)		375
Ramon Bilbao 'Reserva', Spanish Red ('10, Spain) (600 cal)		64
Seghesio Family Vineyards, Zinfandel ('15, Sonoma County) (670 cal)		65
Muriel Gran Reserva ('06, Rioja) (590 cal)		87
Alexander Valley Vineyards, Cabernet Franc ('16, Alexander Valley Vineyards) (640 cal)		67
Prunotto Barbaresco ('16, Piedmont) (640 cal) 	25	99
Vinosia 'Santandrea' Aglianico ('13, Taurasi Campania) (640 cal)		87
Viberti Nebbiolo ('16, Langhe Piedmont) (480 cal)		63
Chateau Lassègue ('11, Saint-Émilion Grand Cru) (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)	10	
Moët & Chandon, Impérial (187 ml) (nv, Épernay) (120 cal)	24	
Haute Couture, Brut Rosé (187ml) ('17, France) (140 cal)	16	
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)	64	
Chandon Brut (nv, Carneros) (480 cal)	65	
Dom Pérignon ('09, Épernay) (480 cal) 275		
Moët & Chandon, Impérial (nv, Épernay) (480 cal)	125	
Veuve Clicquot 'Yellow Label' Brut (nv, Reims) (480 cal)	125	
Lucien Albrecht, Brut Rose (nv, Alsace) (540 cal)	55	
Henriot Brut Rosé (nv, Reims) (540 cal)	130	
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' ('16, Columbia Valley)	14	55
Lindeman's 'Bin 65' ('18, Australia)		27
Trapiche 'Oak Cask' ('18, Argentina)	8.5	33
'A' by Acacia ('16, California)		41
Buena Vista Winery ('12, Carneros)		56
Cakebread Cellars ('16, Napa Valley)		95
Bonterra Vineyards ('17, Mendocino County)		42
Far Niente ('16, Napa Valley)		119
Franciscan Oakville Estate ('16, Napa Valley)		58
Jordan ('16, Russian River Valley)		75
Kendall-Jackson, Vintner's Reserve ('17, California)		45
Olivier Leflaive 'Les Sétilles' ('15, Burgundy)		67
Rodney Strong 'Chalk Hill' ('16, Chalk Hill)		57
Stag's Leap Wine Cellars 'Karia' ('15, Napa Valley)		92
Stags' Leap Winery ('17, Napa Valley)		69
Sonoma-Cutrer ('17, Russian River Valley)		59
Louis Jadot, Pouilly-Fuisse ('16, Burgundy)		70
Mer Soleil 'Silver' Unoaked ('14, Monterey)		63
Chateau Montelena ('15, Napa Valley) 	32	127
GIFFT ('14, Monterey)		39
Reata ('17, Sonoma Coast)		51
DuMol 'Wester Reach' ('16, Russian River Valley)		108
Patz & Hall ' Dutton Ranch' ('16, Russian River Valley)		92
Mer Soleil Reserve ('16, Monterey County)		51
Cambria Clone 4 ('16, Santa Barbara County)		39

SAUVIGNON BLANC (gl 150 cal / bt 610 cal)

Mohua ('18, Marlborough)	11	43
Rodney Strong 'Charlotte's Home' ('17, Sonoma County)	12	47
Brancott Estate ('18, Marlborough)		39
Imagery ('16, California)		47
Bogle Vineyards ('17, California)		32
Cakebread Cellars ('17, Napa Valley)		74
Hanna Winery ('18, Russian River Valley)		52
Patient Cottat "Anciennes Vignes" ('18, Sancerre)		60

PINOT GRIGIO + GRIS (gl 150 cal / bt 620 cal)

Estancia ('18, California)	9.5	37
Mezzacorona ('18, Dolomiti)	7.5	29
King Estate ('16, Oregon)		53
Santa Margherita ('18, Alto Adige)		69
Coppola, Diamond Collection ('17, California)		42
Bollini ('15, Trentino)		48
Kim Crawford ('17, Marlborough)		50
Ruffino 'Lumina' ('18, Italy)		29

CRISP + AROMATIC WHITES

Beringer, White Zinfandel ('18, California) (gl 135 cal / bt 540 cal)	6.5	25
Wente Vineyards 'Riverbank', Riesling ('17, Arroyo Seco) (gl 160 cal / bt 610 cal)	9	35
Social Elderflower Apple Sparkling ('18) (gl 60 cal / bt 240 cal)	8	31
Chateau Ste. Michelle, Riesling ('17, Columbia Valley) (gl 145 cal / bt 610 cal)	7.5	29
Luccio, Moscato (nv, Piedmont) (gl 140 cal / bt 580 cal)	9	35
M. Chapoutier 'Belleruche' Rosé ('18, Côtes-du-Rhône) (gl 140 cal / bt 580 cal)	12	47
Pine Ridge Chenin Blanc-Viognier ('16, Napa Valley) (gl 145 cal / bt 610 cal)	11	43
Martin Códax, Albariño ('17, Rias Baixas) (580 cal)		42
Antinori Guado al Tasso, Vermentino ('17, Bolgheri) (620 cal)		63
Saint M, Riesling ('16, Germany) (610 cal)		38
Conundrum, White Blend ('16, California) (610 cal)		59
Fetzer, Gewürztraminer ('17, California) (615 cal)		29
Marques de Caceres, Rosé ('16, Rioja) (620 cal)		31
Chateau Ste. Michelle 'Eroica', Riesling ('17, Columbia Valley) (610 cal)		59
Jekel Vineyards, Riesling ('14, Monterey) (610 cal)		45
Chateau D'Esclans Whispering Angel, Rosé ('17, Cote de Provence, France) (590 cal)		58

MERLOT (gl 150 cal / bt 620 cal)

BV Coastal ('17, California)	8	31
Josh Cellars ('17, California)	12	47
Tangley Oaks ('15, Napa Valley)	13	51
Decoy by Duckhorn ('14, Sonoma County)		69
Duckhorn Vineyards ('16, Napa Valley) 	29	115
Wild Horse ('15, Paso Robles)		52
Raymond 'Reserve' ('14, Napa Valley)		72
Charles Smith 'The Velvet Devil' ('16, Washington State)		35
Markham ('15, Napa Valley)		59

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