

BEGINNINGS

CRAB, AVOCADO + MANGO STACK 21

BACON WRAPPED SHRIMP

jalapeno jack cheese | maple glaze
cheesy grits 19

SHRIMP COCKTAIL

atomic cocktail sauce 22

CRABCAKE MINIS

crab | lemon shallot butter 19

HUMMUS

roasted red pepper hummus | garlic hummus
fried pita | raw vegetables 16

ESCARGOT

crimini mushroom | boursin cheese | tempura
battered escargot | lemon shallot garlic butter 20

CHICKEN & SAUSAGE GUMBO 12/14

OYSTERS

1/2 DOZEN 14 / **1 DOZEN** 26

BREAKFAST FOR LUNCH

served with fruit cup | breakfast potatoes
+ fresh house bakery basket

CYO

choose 3 items

bacon | sausage | ham | onions | peppers | tomatoes
mushrooms | spinach | cheddar cheese
jack cheese | fresh herbs 18

PRIME RIB HASH & EGGS

diced prime rib | hash browns | bell peppers | onions 27

BANANA'S FOSTER PANCAKES

candied bacon 21

PONTCHARTRAIN OMELET

seafood lover's feast | shrimp | crawfish | crab
hollandaise 30

AVOCADO TOAST

grilled french bread | pickled heirloom carrots +
radishes | goat cheese | chimichurri 22
add poached egg 2

EGGS YOUR WAY

3 eggs | toast | sausage or bacon 16

SALADS

CAESAR SALAD 12

WEDGE SALAD 13

SALAD ACCOMPANIMENTS

add to any salad

chicken 9 | shrimp 12 | salmon 15

LUNCH FOR BREAKFAST

served with skinny fries

PRIME RIB FRENCH DIP*

jack cheese | horseradish cream
caramelized onions + au jus 21

CHICKEN BLT

parmesan crusted | balsamic mayonnaise
toasted sourdough 20

WAGYU BURGER*

grilled | jalapeno jack cheese | arugula | tomato | caramelized
onion chimichurri mayo | candied bacon | pretzel bun 28

SHORT RIB TACO

braised short ribs | avocado corn salsa
onions | cilantro 22

DINNER FOR BREAKFAST

FILET MIGNON

6 oz | potato croquettes
+ asparagus 46

SHRIMP AND GRITS

cheesy grits | crispy prosciutto chips 26

CATCH OF THE DAY

cous cous salad | asparagus
+ lemon shallot butter 34

BENEDICT BOX

TRADITIONAL

english muffin | prosciutto ham
poached eggs | hollandaise 24

EGGS SARDOU

english muffin | creamed spinach | grilled
artichoke bottom | poached egg | hollandaise 25

LAMB KOFTA BENEDICT

english muffin | harissa sauce | ground lamb
poached egg | hollandaise 26

CHART HOUSE BRUNCH BLOODY MARY 15

MIXOLOGY COCKTAILS

Monarch Margarita

1800 Reposado Tequila, Solerno Blood Orange Liqueur, blood orange sour, fresh lime juice (260 cal) 13

Pomegranate Martini

Smirnoff Vodka, PAMA Pomegranate Liqueur, triple sec, pomegranate juice, lime (230 cal) 13

Bourbon & Maple

Woodford Reserve Bourbon, house-made blueberry maple syrup, fresh lemon juice, soda (210 cal) 15

Negroni

Aviation Gin, Carpano Antica Sweet Vermouth, Campari, orange peel (200 cal) 12

Eppa Sangria

Made with real organic super fruit juices, organically grown grapes (Red or White) (90 cal) 11

Strawberry Field

Malibu Coconut Rum, Don Q Silver Rum, fresh lemon and lime juice, strawberries (520 cal) 11

This Is No 'Old' Fashioned

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

Double Berry Mule

Smirnoff Vodka, Fever Tree Ginger Beer, fresh raspberries and blackberries (180 cal) 12

Orange Sunset

Confini Pinot Grigio, muddled orange & simple syrup (190 cal) 11

Bloody Mary

Absolut Peppar Vodka, Zing Zang Bloody Mary Mix (160 cal) 11

BREWS

Bud Light (110 cal)

Dos Equis Lager Especial (140 cal)

Modelo Especial (120 cal)

Heineken (140 cal)

Sam Adams Boston Lager (180 cal)

Blue Moon Belgian White (160 cal)

Coors Light (100 cal)

Miller Lite (100 cal)

Shiner Bock (140 cal)

Budweiser (150 cal)

Corona Extra (150 cal)

Yuengling Lager (140 cal)

Stella Artois (150 cal)

Michelob Ultra (100 cal)

Corona Premier (90 cal)

WINE BY THE GLASS

WHITES

Champagne + Sparkling (120 cal)

Maschio Prosecco, Italy (187 ml) 11

Moët & Chandon Rosé Impérial, Epernay 27

JCB No. 21 Sparkling, Burgundy 16

Korbel Brut, California 11

Chardonnay (150 cal)

Domaine Laroche 'St. Martin', Chablis 17

Four Vines 'Naked', Sonoma 10

Sonoma-Cutrer, Sonoma 15

Sauvignon Blanc (150 cal)

Hanna Winery, Russian River 15

Kim Crawford, Marlborough 13

Aromatic Whites + Rosé

Beringer White Zinfandel, California (140 cal) 9

Confini Pinot Grigio, Provincia di Pavia IGT (150 cal) 10

Chateau Ste. Michelle Riesling, Columbia Valley (140 cal) 10

Saracco Moscato D'Asti, Italy (140 cal) 12

Hampton Water Rose, France (140 cal) 15

REDS

Cabernet Sauvignon (150 cal)

Alta Vista 'Classic', Mendoza 11

Franciscan, Monterey 16

Daou, Paso Robles 14

Malbec (150 cal)

Terrazas, Mendoza 14

Merlot (150 cal)

Grayson Cellars, Napa Valley 10

Rodney Strong, California 15

Pinot Noir (150 cal)

Erath, Oregon 15

Bogle, California 11

*2,000 calories a day is used for general nutrition advice, but calorie needs vary.
Additional nutrition information available upon request.
Wines contain sulfites