

## BEGINNINGS

**SHRIMP, AVOCADO  
+ MANGO STACK** 18

**CRAWFISH CAKE MINIS**  
crawfish | cajun lemon shallot butter 18

**CRAB, ARTICHOKE, SPINACH DIP**  
crispy tortilla chips 16

**BACON WRAPPED SHRIMP**  
jalapeno jack cheese | maple glaze  
cheesy grits 17

**LOBSTER BISQUE**  
poached lobster 11

**GRILLED SHRIMP SKEWERS**  
zucchini mango slaw 19

**SHRIMP COCKTAIL**  
atomic cocktail sauce 18

## BREAKFAST FOR LUNCH

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

**CYO**  
choose 3 items  
bacon | sausage | ham | onions | peppers | tomatoes  
mushrooms | spinach | cheddar cheese  
jack cheese | fresh herbs 16

**PRIME RIB HASH & EGGS**  
shaved prime rib | hash browns bell peppers | onions 26

**FRENCH TOAST**  
cinnamon custard baguette grilled |  
whipped sweet butter | maple syrup 18

**BANANA'S FOSTER PANCAKES**  
candied bacon 20

**TRADITIONAL EGGS BENEDICT**  
Thomas English Muffin | prosciutto ham  
poached eggs + hollandaise 21

**SEARED CRAWFISH CAKES  
EGGS BENEDICT**  
crawfish | poached egg + hollandaise 24

**PONTCHARTRAIN OMELET**  
seafood lover's feast | shrimp | crawfish | crab 29

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

## SALADS

**CAESAR SALAD** 12

**COBB SALAD**  
bacon | boiled egg | blue cheese  
tomato + cucumber 15

**CHOPPED SALAD**  
cucumbers | tomatoes | red onions  
radishes | hearts of palm | pepperoncinis  
balsamic vinaigrette 11.5

**ROASTED BEET SALAD**  
pickled heirloom carrots | greens | goat cheese 15

### 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 19

**CHICKEN BLT**  
parmesan crusted | balsamic mayonnaise  
toasted sourdough 18

**WAGYU BACON BURGER\***  
grilled | jack cheese | arugula | tomato  
onion + diner sauce 21

## DINNER FOR BREAKFAST

**FILET MIGNON**  
7 oz | fingerling potatoes  
+ asparagus 41

**SLOW ROASTED PRIME RIB**  
10 oz | fingerling potatoes |  
asparagus + au jus 44

**SHRIMP DEPETO**  
cheesy grits | crispy prosciutto chips 22

**CATCH OF THE DAY**  
cous cous salad | asparagus  
+ lemon shallot butter 28

**CHART HOUSE  
BRUNCH BLOODY MARY  
15**

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.

## MIXOLOGY COCKTAILS

### Mango Mojito

Malibu Mango Rum, Monin Mojito, fresh mint lime juice (260 cal) 10

### Pomegranate Mojito

Bacardi Superior Rum, DeKuyper Pomegranate Liqueur, Monin Mojito, fresh mint and lime juice (230 cal) 10

### Double Berry Mule

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

### Pomegranate Martini

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

### Moscato Sangria

Malibu Mango Rum, Paolo Saracco Moscato, fresh fruit & basil leaves (160 cal) 11

### Bloody Mary

Absolut Peppar Vodka, Zing Zang Bloody Mary Mix (150 cal) 10

### Ultimate Margarita

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

### This Is No 'Old' Fashioned

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

### Negroni

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

## BREWS

**Bud Light** (110 cal)

**Dos Equis Lager Especial** (150 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

**Champagne + Sparkling** (120 cal)

Segura Viudas Cava Brut, 187 ml, Spain

Sonoma-Cutrer, Sonoma

12

Maschio Prosecco, 187 ml, Italy

9 **Sauvignon Blanc** (150 cal)

Hanna Winery, Russian River

14

10 Loveblock, Marlborough

10

Moet Chandon Rose Imperial, Epernay

27 **Aromatic Whites + Rosé**

Paolo Saracco Moscato, Italy (140 cal)

12

JCB No. 21 Sparkling, Burgundy

15 Beringer White Zinfandel, California (135 cal)

7

**Chardonnay** (150 cal)

Domaine Laroche 'St. Martin', Chablis

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

10

14 Chateau Ste. Michelle Riesling, Columbia Valley (150 cal)

10

Studio by Miraval Rose, IGP Mediteranee (140 cal)

12

Four Vines 'Naked', Sonoma

9 Jermann, Pinot Grigio, Firuli (150 cal)

16

WHITES

**Cabernet Sauvignon** (150 cal)

Alta Vista 'Classic', Mendoza

**Merlot** (150 cal)

8 Grayson Cellars, Napa Valley

8

Pebble Lane, Monterey

10 Markham, Napa Valley

14

Franciscan, Monterey

16 **Pinot Noir** (150 cal)

Coppola 'Votre Santé', Geyserville

10

**Malbec** (150 cal)

Terrazas, Mendoza

14 Erath, Oregon

14

REDS