

BEGINNINGS

SHRIMP COCKTAIL
(260 cal) 22

CRAB, AVOCADO + MANGO STACK
(440 cal) 21

CRAB, ARTICHOKE, SPINACH DIP
crispy tortilla chips (820 cal) 18

BACON WRAPPED SHRIMP
jalapeno jack cheese | maple glaze
cheesy grits (1180 cal) 19

FRENCH QUARTER OYSTERS
char-grilled | garlic scampi butter
Parmesan gratinee
1/2 Dozen (220 cal) 14 | Dozen (440 cal) 26

SEARED AHI TUNA
fried wonton strips | cabbage slaw
eel sauce | shitake mushrooms
wasabi paste + pickled ginger (631 cal) 19

CRABCAKE MINIS
crab | lemon shallot butter (405 cal) 19

HUMMUS
roasted red pepper hummus | garlic hummus
fried pita | raw vegetables (880 cal) 16

ESCARGOT
crimini mushroom | boursin cheese | tempura battered
escargot | lemon shallot garlic butter (420 cal) 20

BOWL + GREENS

WEDGE SALAD
(274 cal) 13

CAESAR SALAD
(470 cal) 12

SPINACH SALAD
hot bacon dressing (600 cal) 15

CHICKEN & SAUSAGE GUMBO
(380\575 cal) 12/14

CHART YOUR COURSE \$62

Choose One
Cup of Soup (230/270 cal)
Caesar (470 cal)
Wedge Salad (550 cal)

Choose One
10 oz. Prime Rib (1130 cal)
Bronzed Salmon + Shrimp (755 cal)
Shrimp Trio (1440 cal)

Dessert
Mini Lava Cake (890 cal)

**HERB CRUSTED +
SLOW ROASTED PRIME RIB**
garlic mashed

CHART HOUSE
10 oz. (1130 cal) 45

CAPTAIN
14 oz. (1440 cal) 53

CALLAHAN
18 oz. (1760 cal) 60

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)

SALMON* (700 cal) 33 **SEA BASS** (930 cal) 49
REDFISH (570 cal) 44 **AHI TUNA*** (650 cal) 40
Baja Shrimp \$8 | Tropical Fruit Salsa \$5
Pontchartrain Sauce \$9

LAND + SEA

COCONUT CRUNCHY SHRIMP
citrus chili | coconut cream | soy dipping sauces
mango sticky rice (990 cal) 30

FILET MIGNON*
garlic mashed
6 oz. (710 cal) 46 | 9 oz. (850 cal) 53

BRAISED BEEF SHORT RIBS
garlic mashed potatoes | roasted carrots | pan gravy (1070 cal) 37

WAGYU BURGER*
grilled | jalapeno jack cheese | arugula | tomato
caramelized onion | chimichurri mayo
candied bacon | pretzel bun (1220 cal) 28

PRIME RIB FRENCH DIP*
Monterey Jack | horseradish cream
caramelized onions + au jus (1030 cal) 21

SHRIMP & SCALLOPS
sauteed shrimp & scallops
mushroom & asparagus risotto (1015 cal) 48

LAMB CHOPS
branzino marinated | red beet demi
garlic mashed potatoes (1090 cal) 55

PANEED CHICKEN
pan fried chicken breast | lemon shallot butter
charred broccolini (800 cal) 26

STEAK COMPANIONS

**5 (EA) GRILLED, BLACKENED
OR SCAMPI SHRIMP**
(610 cal) 14

CRAB CAKE (310 cal) 15

TRUFFLE BUTTER (305 cal) 5

CHIMICHURRI BUTTER (305 cal) 5

LOBSTER TAIL (60 cal) 35

SCALLOPS (60 cal) 20

SIDE BY SIDE

Sm 9 Lg 12

SIZZLING MUSHROOMS (490\530 cal)

STEAMED ASPARAGUS (220\330 cal)

CREAMED SPINACH (330\650 cal)

MAC & CHEESE (780\1560 cal)

POTATO CROQUETTES (684\981 cal)

HONEY PEPPERED CARROTS (150\300 cal)

CHARRED BROCCOLINI (150\300 cal)

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

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

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 (130 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*