

# CHART HOUSE®

IN THE GOLDEN NUGGET

EXPERIENCE OCEANFRONT FROM A WHOLE NEW PERSPECTIVE

## DINNER

### COLD APPETIZERS

- East Meets West Tuna\*** 16  
zesty tuna tartare drizzled with wasabi cream paired with seared peppered tuna & avocado, with kim chee slaw & plantain chips
- Crab, Avocado & Mango Stack** 17  
jumbo lump crabmeat tossed in remoulade, layered with avocado & mango
- Jumbo Shrimp Cocktail** 16  
1/2 dozen
- Oysters on the Half Shell\*** 15  
1/2 dozen
- Hummus Trio** 8  
a classic combination of traditional, roasted red pepper & edamame served with grilled pita & plantain chips
- Lobster & Shrimp Spring Rolls** 15  
chilled and hand rolled in rice paper with cabbage, cucumber & capellini, served with citrus-chili dipping sauce
- Stone Crabs**  
We proudly serve this fine delicacy fresh from the warm waters of the Gulf of Mexico. Harvested by hand, one claw at a time, and returned to the sea. Perfectly cleaned and served with our Original Mustard Sauce. medium...6 per order large...5 per order daily market prices quoted by your server

- Ice-d Seafood Tower\*** 22  
chilled lobster, jumbo shrimp, oysters & king crab per person

### HOT APPETIZERS

- Tempura Shrimp Kushi** 13  
seared with avocado, drizzled with soy glaze, served with kim chee slaw & citrus chili dipping sauce
- Bruschetta Sliders**  
prosciutto & fontina cheese topped with diced tomato basil & balsamic drizzle
- Calamari & Friends** 13  
lightly fried calamari & more, served with citrus chili sauce & marinara
- Jumbo Lump Crab Cake** 16  
drizzled with a tangy mustard sauce
- Fried Asparagus** 10  
jumbo spears, topped with fresh tomatoes & blue cheese butter

### SOUPS

- Clam Chowder** 8  
award-winning, New England style chowder
- Lobster Bisque** 9  
laced with sherry
- Gazpacho** 6  
chilled tomato soup with crisp fresh vegetables & sour cream
- Ménage Soup** 8  
sampling of each: clam chowder, lobster bisque & gazpacho

### SALADS

- Chopped Salad** 8  
mixed greens, cucumbers, red onions, radishes, hearts of palm, peppercorns & croutons in balsamic vinaigrette
- Caesar Salad** 9  
crisp romaine, shaved Parmesan, croutons & our own Caesar dressing
- Chopped Spinach Salad** 9  
with warm bacon dressing, chopped egg, bacon, radishes & mushrooms
- Beefsteak Tomato Salad** 10  
on a bed of fresh spinach tossed in lemon vinaigrette with chopped smoked bacon, blue cheese crumbles, pickled red onions & balsamic drizzle
- Roasted Beet Salad** 10  
red & yellow beets with arugula, prosciutto crisps, blue cheese crumbles, candied pecans, carrots, mandarin oranges & tortilla strips tossed in a lemon & truffle vinaigrette finished with a mango glaze

### SIGNATURE SIDES

- Sizzling Mushrooms** 9
- Yukon Gold Mashed Potatoes** 8
- Baked Potato** 6
- Creamed Spinach** 6
- Skinny Fries & More** 6
- Asian Green Beans** 6
- Fried Mac & Cheese** 8

Mark Holley... Managing Director Alex Alvarez... Executive Chef  
\*Containing raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. 18% service charge will apply to all parties of 10 or more.  
Chart House is wholly owned by Landry's, Inc.

### TODAY'S FRESH FISH

All fish may be prepared simply grilled with olive oil, baked or blackened. Please inquire about today's features.

Mahi • Grouper • Ahi Tuna • Snapper • Redfish  
Swordfish • Halibut (Seasonal) • Salmon • Chilean Sea Bass

### SIGNATURE FISH

- Bronzed Swordfish** 38  
pan seared, savory sauce of sweet & spicy, topped with jumbo lump crab, sliced fresh tomatoes & served about butter, served with fried rice
- Macadamia Crusted Mahi** 36  
pan seared with a hint of Pangeoico, mango relish, soy glaze drizzle & served with Asian green beans
- Spiced Yellowfin Ahi\*** 34  
seared to perfection with a ginger soy sauce, wasabi cream & wasabi mashed potatoes
- Miso Glazed Salmon** 28  
wrapped in prosciutto with miso maple glaze, finished with a mango & balsamic glaze drizzle, served with lemon shallot butter & Asian green beans
- Fish & Chips** 19  
hand-dipped beer battered fish served with skinny fries & more
- Stuffed Flounder** 30  
each delicious file filled with jumbo lump crab drizzled with lemon butter & served with Yukon Gold mashed potatoes and asparagus
- Seared Halibut** 43  
topped with lobster & jumbo lump crab, served with artichoke and tomato orzo

Complement your entrée with our Signature Shrimp  
Choice of: Grilled On, Scampi Style or Coconut Crustchy

### SEAFOOD

- Pan Seared Scallops\*** 31  
ginger soy sauce & wasabi cream, served with wasabi mashed potatoes & Asian green beans
- Shrimp Scampi** 28  
with a garlic-wine butter sauce & angel hair pasta
- Best of Shrimp** 29  
crab stuffed shrimp, shrimp scampi & coconut crunchy shrimp
- Coconut Crunchy Shrimp** 24  
crab fried rice & citrus chili sauce
- Mixed Seafood Grill** 33  
grilled citrus shrimp scampi & jumbo lump crab cake, served with Yukon Gold mashed potatoes & asparagus
- Crab Stuffed Shrimp** 27  
crab-stuffed shrimp served with artichoke and tomato orzo
- Specialty Platter** 20  
tempura battered lobster tail, fish & chips, coconut shrimp & calamari, served with skinny fries & more
- New Wave Surf & Turf** 31  
tort tender short ribs with Cabernet demi-glace paired with your choice of seared scallops in ginger soy sauce or grilled citrus salmon, served with Yukon Gold mashed potatoes
- Lobster Francese** 28  
lightly breaded lobster tail, parliars, served with angel hair pasta tossed with spinach, mushrooms, asparagus & tomatoes
- Alaskan King Crab** market  
Alaska large, steamed to perfection & served with roasted vegetables
- Cold Water Lobster Tail (14oz)** market  
served with roasted vegetables
- Shrimp & Artichoke Linguini** 28  
Grilled shrimp served over linguini tossed with sautéed spinach, artichokes, tomatoes and garlic herb butter, sprinkled with feta cheese

### STEAKS • POULTRY • PRIME RIB

- Prime Rib - Chart House Cut 12 oz.\*** 31
- Prime Rib - Callahan Cut 16 oz.\*** 36
- Filet Mignon 9 oz.\*** 37
- Blue Cheese Filet Mignon\*** 38
- NY Strip 14 oz.\*** 35
- Mushroom Merlot Medallions\*** 32  
filet medallions topped with mushrooms in a Merlot demi glaze
- Brick Chicken** 24  
young hen seared then & crispy in natural juices, served with roasted vegetables & fingerling potatoes
- Free Range Chickens** in a Marlsala wine sauce, served with Yukon Gold mashed potatoes
- Tomahawk Lamb Chops\*** 39  
marinated & seared with roasted vegetables & fingerling potatoes
- Complement your entrée with our Signature Shrimp** Choice of: Grilled shell On, Scampi Style or Coconut Crustchy

### SIGNATURE DESSERTS

- Hot Chocolate Lava Cake** 6  
A rich chocolate cake with molten center, topped with chocolate sauce, Heath® bar crunch and vanilla ice cream.
- Chart House Souffle** 15  
A light & fluffy Crème Mornier souffle with your choice of chocolate, raspberry or citrus angostura. Perfect for sharing, serves 3 to 4.

Please allow 30 minutes for preparation of specialty desserts.

## LUNCH

### APPETIZERS

- Hummus Trio** 7  
a classic combination of traditional, roasted red pepper & edamame served with grilled pita & plantain chips
- Jumbo Shrimp Cocktail** 15  
1/2 dozen
- East Meets West Tuna\*** 14  
zesty tuna tartare drizzled with wasabi cream paired with seared peppered tuna & avocado, with kim chee slaw & plantain chips
- Lobster & Shrimp Spring Rolls** 12  
chilled and hand rolled in rice paper with cabbage, cucumber & capellini, served with citrus chili dipping sauce
- Tempura Shrimp Kushi** 11  
skewered with avocado, drizzled with soy glaze & served with kim chee slaw & citrus chili dipping sauce
- Calamari & Friends** 10  
lightly fried calamari & more, served with citrus chili sauce & marinara

### SOUPS

- Lobster Bisque** cup bowl 5 9
- Clam Chowder** 4.5 7  
award winning, New England style chowder
- Gazpacho** 4 6  
chilled tomato soup with crisp fresh vegetables & sour cream

### SALADS

- Chopped Salad** 7  
mixed greens, cucumbers, tomatoes, red onions, radishes, hearts of palm & peppercorns in balsamic vinaigrette
- Beefsteak Tomato Salad** 10  
on a bed of fresh spinach in lemon vinaigrette with chopped bacon, blue cheese crumbles, tempura fried onion rings & balsamic drizzle
- Caesar Salad** 8  
crisp romaine, shaved Parmesan, croutons & our own Caesar dressing
- Soup & Salad** 10  
cup of soup & Caesar Salad or Chart House Chopped Salad
- Roasted Beet Salad** 10  
red & yellow beets with arugula, prosciutto crisps, blue cheese crumbles, candied pecans, red onions & mandarin oranges in a lemon & truffle vinaigrette finished with a mango glaze

### ENTREE SALADS

- Chicken or Shrimp Caesar** 14  
grilled and served atop our Caesar Salad
- Asian Chicken Salad** 13.5  
ponzu chicken, mixed greens, cucumbers, tomatoes, carrots, mandarin oranges & tortilla strips tossed in a ginger soy dressing & topped with rice noodles
- Seafood Salad Trio\*** 16  
colossal shrimp Napoleon with tomatoes, prosciutto crisp & hearts of palm, seared peppered tuna & avocado with kim chee slaw, Crab Salad mixed greens with jumbo lump crabmeat, avocado pico de gallo & ranch dressing

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Bread served on request. Chart House is wholly owned by Landry's, Inc.

### TODAY'S FRESH FISH

All fish may be prepared simply grilled with olive oil, baked or blackened. Please inquire about today's features.

Mahi • Grouper • Ahi Tuna • Snapper • Redfish  
Swordfish • Halibut (Seasonal) • Salmon • Chilean Sea Bass

### ENTREES

- Salmon** 15  
grilled with lemon shallot butter, served with Yukon gold mashed potatoes and asparagus
- Mahi Mahi** 16  
grilled with lemon shallot butter, served with Yukon Gold mashed potatoes and asparagus
- Spiced Yellowfin Ahi\*** 17  
seared to perfection with a ginger soy sauce, wasabi cream & crab fried rice
- Fish & Chips** 13  
hand-dipped beer battered fish served with skinny fries & more
- Coconut Crunchy Shrimp** 13  
with skinny fries & more and citrus chili sauce
- Shrimp Scampi** 14  
with a garlic white wine butter sauce & angel hair pasta
- Chicken Francese** 13  
lightly breaded chicken breast with artichokes, mushrooms, lemon & white wine, served with angel hair
- Short Ribs** 17  
fork tender with Cabernet demi & Yukon Gold mashed potatoes

### SANDWICHES

- Diner Burger** 11.5  
1/2 lb. grilled beef with cheddar, lettuce, tomatoes, pickles & diner sauce
- Chicken BLT** 12  
Parmesan crusted chicken with bacon, tomato, crisp greens & balsamic mayonnaise on toasted sourdough
- Fish Tacos** 11  
breaded mahi mahi in soft white corn tortillas with shredded cabbage, pico de gallo & jalapeno ranch
- French Dip** 14  
shaved prime rib, malted Monterey Jack, caramelized onions and au jus
- Lobster Grilled Cheese** 14  
served with lobster bisque for dipping

### SIGNATURE DESSERT

- Hot Chocolate Lava Cake** 11  
A rich chocolate cake with molten center, made with Godiva® liquor. Served warm, topped with chocolate sauce, Heath® bar crunch and vanilla ice cream.  
Please allow 30 minutes for preparation

## HOURS

### DINNER

- Monday-Thursday 4PM - 11PM
- Friday & Saturday 4PM - 11:30PM
- Sunday 4PM - 10:30PM

### HAPPY HOUR

- Monday - Friday 4PM - 6PM\*
- \*IN BAR AND LOUNGE ONLY

### BAR

- Sunday-Thursday 11AM - 12AM
- Friday & Saturday 11AM - 1AM

### LUNCH

- Monday - Sunday 11:30AM - 4PM

## HAPPY HOUR

### \$7 MARTINIS

- Chart House Cosmopolitan
- Apple Cider
- Pomegranate
- Mocha-Tini
- Tusca Lemon Drop

### \$6 COCKTAILS

- Mango Mojito
- Pomegranate Mojito
- Agave Nectar-Rita
- Willie Mary

### \$4 WELL SPIRITS

- Skyy • Beehive • Bacardi Light
- Pape Lopez Gold • Jim Beam • J&B

### \$5 Wines by the Glass

- Lindemans Bin 65 Chardonnay
- Chateau Ste. Michelle Riesling
- Beering White Zinfandel
- Snap Dragon Cabernet Sauvignon
- Concannon Merlot

### \$3 BOTTLED BEER

- Bud Light • Budweiser
- Miller Lite • Coors Light

### \$4 BOTTLED BEER

- Blue Moon • Samuel Adams
- Anschl Light • Heinekens • Corona

### \$5 HUMMUS TRIO

A classic combination of traditional, roasted red pepper & edamame served with pita and plantain chips

### PLANTAIN CHIPS & SALSA

Crispy fried plantains, served with avocado tomatillo salsa & tomato salsa fresca

### \$6 AHI NACHOS

Seared and served atop fried wontons, with pickled ginger & wasabi cream

### FISH TACOS

Breaded mahi mahi in soft white corn tortillas with shredded cabbage, pico de gallo & jalapeno ranch

### CALAMARI

Lightly fried calamari & more, served with citrus chili sauce & marinara

### \$7 OYSTERS ON THE HALF SHELL

4 with cocktail sauce & horseradish

### PRIME RIB SLIDERS

With caramelized onions & Jack cheese

### CHART HOUSE SLIDERS

Grilled mini-burgers with caramelized onions, Cheddar cheese & diner sauce

### BRUSCHETTA SLIDERS

Prosciutto & fontina cheese topped with sliced tomato basil & balsamic drizzle

CALL 702.386.8364 OR CHARTHOUSE.COM FOR RESERVATIONS  
ALL ITEMS AND PRICES SUBJECT TO CHANGE