

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	16
jumbo lump crabmeat tossed in remoulade, layered with avocado & mango	
Jumbo Shrimp Cocktail	18
Oysters on the Half Shell*	16
1/2 dozen	
Hummus Trio	10
a classic combination of traditional, roasted red pepper & edamame served with grilled pita & plantain chips	
Lobster & Shrimp Spring Rolls	14
chilled and hand rolled in rice paper with cabbage, cucumber & capellini, served with citrus chili dipping sauce	
Clams on the Half Shell*	13
1/2 dozen	

HOT APPETIZERS

Calamari & Friends	14
lightly fried calamari & more, served with citrus chili sauce & marinara	
Jumbo Lump Crab Cake	19
drizzled with a tangy mustard sauce	
Crab Stuffed Mushrooms	16
baked in a white wine sauce	
Fried Asparagus	11
jumbo spears, topped with fresh tomatoes & blue cheese butter	
Oysters Rockefeller	18
1/2 dozen, traditional style	
Coconut Crunchy Shrimp	12
served with citrus chili sauce	

SOUPS

Clam Chowder	8
award-winning, New England style chowder	
Lobster Bisque	10
laced with sherry	
Gazpacho	6
chilled tomato soup with crisp fresh vegetables & sour cream	
Ménage Soup	9
sampling of each: clam chowder, lobster bisque & gazpacho	

SALADS

CH Chopped Salad	8
mixed greens, cucumbers, tomatoes, red onions, radishes, hearts of palm, pepperoncinis & croutons in balsamic vinaigrette	
Caesar	9
crisp romaine, shaved Parmesan, croutons & our own Caesar dressing	
Chopped Spinach	10
with warm bacon dressing, chopped egg, bacon, radishes & mushrooms	
Roasted Beet Salad	10
red & yellow beets with arugula, prosciutto crisps, blue cheese crumbles, candied pecans, pickled red onions & mandarin oranges in a lemon & truffle vinaigrette finished with a mango glaze	
Heirloom Caprese	12
fresh mozzarella, heirloom tomatoes, balsamic glaze & basil oil drizzle	
The Catalina Wedge	11
baby iceberg with red onion, tomatoes, bacon and blue cheese vinaigrette	

SIGNATURE SIDES

Sizzling Mushrooms	8
Asparagus	9
Yukon Gold Mashed Potatoes	7
Baked Potato	7
Creamed Spinach	9
Asian Green Beans	8
Lobster Mac & Cheese	13

TODAY'S FRESH FISH

All fish may be prepared simply grilled with olive oil, baked or blackened.

<input checked="" type="checkbox"/> Mahi	<input checked="" type="checkbox"/> Swordfish	<input checked="" type="checkbox"/> Halibut
<input type="checkbox"/> Snapper	<input checked="" type="checkbox"/> Chilean Sea Bass	<input type="checkbox"/> Redfish
<input checked="" type="checkbox"/> Salmon	<input checked="" type="checkbox"/> Ahi Tuna	<input type="checkbox"/> King Salmon

SIGNATURE FISH

Bronzed Swordfish	41
pan seared, savory balance of sweet & spicy, topped with jumbo lump crab, diced fresh tomatoes & lemon shallot butter, served with fried rice	
Macadamia Crusted Mahi	32
warm peanut sauce with a hint of Frangelico, mango relish, soy glaze drizzle & served with Asian green beans	
Snapper Hemingway	37
Parmesan encrusted, topped with jumbo lump crab & lemon shallot butter, served with fried rice	
Seared Chilean Sea Bass	40
topped with lobster & jumbo lump crab, served with artichoke and tomato orzo	
Spiced Yellowfin Ahi*	32
seared to perfection with a ginger soy sauce, wasabi cream & wasabi mashed potatoes	
Miso Glazed Salmon	29
wrapped in prosciutto with miso maple glaze, finished with a mango & balsamic glaze drizzle, served with lemon shallot butter & Asian green beans	
Stuffed Flounder	36
each delicious bite filled with jumbo lump crab drizzled with lemon butter & served with Yukon Gold mashed potatoes and asparagus	
Dynamite Halibut	42
crab crusted, basil oil drizzle, with fried rice	

SEAFOOD

Pan Seared Scallops	34
ginger soy sauce & wasabi cream, served with wasabi mashed potatoes & Asian green beans	
Shrimp Scampi	28
with a garlic white wine butter sauce & angel hair pasta	
Best of Shrimp	29
crab stuffed shrimp, shrimp scampi & coconut crunchy shrimp	
Coconut Crunchy Shrimp	26
crab fried rice & citrus chili sauce	
Mixed Seafood Grill	37
bronzed mahi, shrimp scampi & a jumbo lump crab cake, served with Yukon Gold mashed potatoes & asparagus	
Baked Stuffed Shrimp	29
crab-stuffed shrimp served with artichoke and tomato orzo	
CH Specialty Platter	32
tempura battered lobster tail, fish & chips, coconut shrimp & calamari, served with skinny fries & more	
New Wave Surf & Turf	37
short ribs with Cabernet demi-glace paired with your choice of seared scallops or bronzed mahi with Yukon Gold mashed potatoes	
Clams Linguine	26
in a garlic white wine sauce	
Seafood Pescatore	39
shrimp, scallops, clams, lobster, pomodoro sauce over linguine	
Alaskan King Crab	market
steamed to perfection & served with a baked potato	
Cold Water Lobster Tail	market
served with roasted vegetables	

STEAKS • POULTRY • PRIME RIB

Prime Rib - Chart House Cut 12 oz.*	38
Prime Rib - Callahan Cut 16 oz.*	42
Filet Mignon 8 oz.*	38
Blue Cheese Filet Mignon*	40
NY Strip 16 oz.*	47
Veal Picatta	34
veal scaloppine in a white wine lemon caper sauce with Mediterranean pasta	
Chicken Romano	25
pan-seared with a blend of Romano cheese & panko breadcrumbs, with lemon shallot butter, tomatoes, asparagus & Yukon Gold mashed potatoes	
Free Range Chicken	28
in a Marsala wine sauce, served with Yukon Gold mashed potatoes	
Tomahawk Lamb Chops*	48
marinated & seared with roasted vegetables & fingerling potatoes	

SIGNATURE DESSERTS

Hot Chocolate Lava Cake	Chart House Soufflé
A rich chocolate cake with molten center, made with Godiva® liqueur. Served warm, topped with chocolate sauce, Heath® bar crunch and vanilla ice cream.	A light & fluffy Grand Marnier soufflé with your choice of chocolate, raspberry or crème anglaise. Perfect for sharing, serves 3 to 4.
11	15

Please allow 30 minutes for preparation of specialty desserts.

Michael Buchanan . . . Managing Director

Rodney Seeberger . . . Executive Chef

*Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness. 18% service charge will apply to all parties of 8 or more.

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