

DINNER



*Welcome to
Chart House Las Vegas!*

VINTAGE CHART HOUSE

COCONUT CRUNCHY SHRIMP

citrus chili | coconut cream + soy dipping sauces
mango sticky rice
(990 cal) 27

MAC NUT MAHI*

warm peanut sauce | mango relish
mango sticky rice + Asian green beans
(1160 cal) 41

SPICED AHI*

Furikake rice | wasabi cream + ginger soy
(1080 cal) 40

HERB CRUSTED + SLOW ROASTED PRIME RIB*

3 potato garlic mashed

CHART HOUSE

10 oz. (1130 cal) 37

CAPTAIN

14 oz. (1440 cal) 46

CALLAHAN

18 oz. (1760 cal) 50

CHART YOUR COURSE

\$55

Choose One:

Cup of Soup (230/270 cal)

Caesar (470 cal)

Chopped Salad (390 cal)

Choose One:

Chimichurri Steak + Shrimp* (1090 cal)

Bronzed Salmon + Shrimp* (755 cal)

Shrimp Trio* (1700 cal)

Dessert

Mini Lava Cake (890 cal)

SWEETS

HOT CHOCOLATE LAVA CAKE

Godiva Liqueur | chocolate sauce
Heath Bar Crunch | vanilla ice cream
(1590 \ 890 cal) 9 / 12

"ORIGINAL" MUD PIE

coffee ice cream | chocolate sauce
whipped cream (610 cal) 11

KEY LIME PIE

(1340 cal) 10

NEW YORK STYLE CHEESECAKE

original (1290 cal) | strawberry sauce (1170 cal)
caramel macadamia nut (1540 cal) 10

COBBLER TRIO

blueberry | strawberry + peach
streusel topping | vanilla ice cream (820 cal) 10

BEGINNINGS TO SHARE

COCONUT CRUNCHY SHRIMP

citrus chili | coconut cream + soy dipping sauces
(840 cal) 13

SEARED PEPPER AHI*

avocado | cabbage slaw + wonton salad
(370 cal) 14

KIM CHEE CALAMARI

lightly fried | crisp vegetables
(990 cal) 17

STONE CRAB CLAWS*

chilled | mustard sauce
Medium - 6 per order | Large - 5 per order
(540 cal) MP

SHRIMP BEIGNETS

chipotle aioli
(520 cal) 13

JUMBO SHRIMP COCKTAIL

(260 cal) 19

OYSTERS ON THE HALF SHELL*

Ea. (20 cal) 3 | 1/2 dozen (120 cal) 17

JUMBO LUMP CRAB CAKE

avocado corn relish | lemon shallot butter
(530 cal) 21

SHRIMP, AVOCADO + MANGO STACK

(440 cal) 18

BOWLS + GREENS

LOBSTER BISQUE

(270 \ 540 cal) 11 / 13

NEW ENGLAND CLAM CHOWDER

(230 \ 450 cal) 10 / 12

CHOPPED SALAD

cucumbers | tomatoes | red onions | radishes
hearts of palm | pepperoncinis | balsamic vinaigrette
(390 cal) 13

CAESAR SALAD

(470 cal) 13

ROASTED BEET SALAD

arugula | prosciutto crisps | blue cheese
candied pecans | pickled red onions | oranges
lemon vinaigrette
(510 cal) 13

SEAFOOD SALAD TRIO*

colossal shrimp Napoleon + tomatoes + prosciutto
crisp + hearts of palm | seared peppered tuna +
avocado + kim chee slaw | Chart House chopped
salad + sliced avocado
(880 cal) 24

ZERO PROOF

CUCUMBER + HONEY

Monin Cucumber, honey, fresh cucumber,
mint + lemon (80 cal) 6

BLOOD ORANGE + SAGE

Reál Ginger Infused Syrup, Powell & Mahoney
blood orange ginger beer, blood orange sour,
fresh lime + sage (230 cal) 6

FAUX-JITO

fresh raspberries, blueberries, mint, lime,
sparkling mojito mix (50 cal) 6

PEACH PALMER

Reál Peach Puree, fresh lemon,
brewed iced tea (110 cal) 5

BLACK CHERRY PALMER

Reál Black Cherry Puree, fresh lemon,
brewed iced tea (130 cal) 5

ZERO PROOF BEVERAGE REFILLS \$2.5

DOCK TO DINE

roasted fall vegetable hash | lemon shallot butter
simply grilled with olive oil (adds 50 cal) | baked
sautéed (adds 60 cal) | blackened (adds 100 cal)

MAHI* (650 cal) 38 SALMON* (890 cal) 34
AHI* (700 cal) 38 SEA BASS* (680 cal) 44

COMPLEMENTS

BAJA SHRIMP

avocado corn salsa
(400 cal) 8

ISLAND SPICED SALSA

mango + pineapple
(70 cal) 5

LAND + SEA

MISO MAPLE GLAZED SALMON*

prosciutto wrapped | mango + balsamic glaze drizzle
lemon shallot butter + Asian green beans
(1100 cal) 37

SPECIALTY PLATTER

tempura lobster tail | fish | coconut shrimp
calamari | skinny fries
(1400 cal) 34

WILD CAUGHT KING CRAB

salt crusted baked potato
(750 cal) per LB MP

COLD WATER LOBSTER TAIL 14 OZ.

roasted vegetables
(930 cal) MP

SURF + TURF PASTA*

grilled shrimp + beef tenderloin | spinach
Thai cilantro garlic sauce
(1350 cal) 30

SEAFOOD POT PIE*

lobster | shrimp | scallops | asparagus + mushrooms
puff pastry crust
(1020 cal) 39

WAGYU BACON BURGER*

grilled | Jack cheese | arugula
tomato | onion + diner sauce
(1220 cal) 23

FILET MIGNON*

3 potato garlic mashed
7 oz. (710 cal) 41 | 9 oz. (850 cal) 45

NY STRIP 14 OZ.*

3 potato garlic mashed
(1200 cal) 45

TERIYAKI TOP SIRLOIN 10 OZ.*

Certified Angus marinated | grilled | fingerling potatoes
(1110 cal) 32.5

PANEED CHICKEN*

Romano panko crusted | citrus butter
3 potato garlic mashed
(990 cal) 29

STEAK COMPANIONS

CRAB CAKE (530 cal) 18

LOBSTER TAIL (840 cal) 32

CHIMICHURRI BUTTER (380 cal) 4

BLUE CHEESE BUTTER (280 cal) 4

ADD SHRIMP 12

grilled | coconut crunchy | scampi (250-925 cal)

SIDE BY SIDE

Sm 8 Lg 11

SIZZLING MUSHROOMS (490 \ 530 cal)

STEAMED ASPARAGUS (220 \ 330 cal)

CREAMED SPINACH (330 \ 650 cal)

3 POTATO GARLIC MASHED (450 \ 900 cal)

BAKED POTATO (370 cal) 7

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

We have made an effort to provide accurate nutritional information
but deviations can occur due to availability of ingredients,
substitutions, and the hand-crafted nature of most items.

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.

DINNER

Monday-Sunday..... 4PM-10PM

HAPPY HOUR

Monday-Friday..... 4PM-6PM*

*IN BAR AND LOUNGE ONLY

CALL 702.386.8364 OR CHART-HOUSE.COM FOR RESERVATIONS

ALL ITEMS AND PRICES SUBJECT TO CHANGE. TAKE OUT ORDERS SUBJECT TO ADDITIONAL FEES.

CRAFTED COCKTAILS

MANGO MOJITO

Cruzan Mango Rum, Monin Mojito, fresh mint lime juice (260 cal) 11

POMEGRANATE MARTINI

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

ULTIMATE MARGARITA

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

POMEGRANATE MOJITO

Bacardi Superior Rum, DeKuyper Pomegranate Liqueur, Monin Mojito, fresh mint and lime juice (230 cal) 11

FLEUR D'LIS

Malibu Coconut Rum, Midori Melon Liqueur, DeKuyper Peachtree Schnapps, orange juice pineapple juice (280 cal) 10

FIERY CUCUMBER

Prairie Organic Cucumber Vodka, Monin Cucumber fresh cucumber, sea salt, cayenne pepper lime zest rim (200 cal) 13

MOSCATO SANGRIA

Cruzan Mango Rum, Moscato Wine fresh basil leaves (160 cal) 12

THIS IS NO 'OLD' FASHIONED

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

MONARCH MARGARITA

1800 Reposado Tequila, Solerno Blood Orange Liqueur, Blood Orange Sour (260 cal) 12

DOUBLE BERRY MULE

Russian Standard Platinum Vodka Fever Tree Ginger Beer, fresh raspberries fresh blackberries (180 cal) 12

CHOCOLATE + BOURBON

Four Roses Small Batch Bourbon Carpano Antica Sweet Vermouth, Tiramisu Italian Liqueur, Fee Brothers Aztec Chocolate Bitters (290 cal) 13

BREWS

BOTTLED

- Amstel Light (100 cal)
- Blue Moon Belgian White (160 cal)
- Bud Light (120 cal)
- Budweiser (150 cal)
- Coors Light (100 cal)
- Corona Extra (170 cal)
- Dogfish Head 60 Minute IPA (210 cal)
- Guinness Draught (160 cal)
- Guinness Blonde American Lager (150 cal)
- Heineken (140 cal)
- Heineken 0.0 Non-Alcoholic (60 cal)
- Michelob Ultra (110 cal)
- Miller Lite (100 cal)
- Modelo Especial (120 cal)
- Stella Artois (150 cal)
- Stella Artois Cidre (170 cal)

— WINE FEATURE —

CHLOE PROSECCO ROSÉ, DOC, ITALY

Introducing a brand-new style of wine, Prosecco Rosé. A bright Brut, blossoming with fine bubbles and delicate notes of ripe red berries and rose petals. **gl 11 bt 42**

CHAMPAGNE + SPARKLING

- Korbel Brut (187 ml) (NV, California) (115 cal) 9
- Moët & Chandon, Impérial (187 ml) (NV, Epernay) (120 cal) 22
- Moët & Chandon, Impérial (NV, Epernay) (480 cal) 115
- Haute Couture, Brut Rosé (187ml) (NV, France) (140 cal) 18
- Banfi Rosa Regale, Rosé (187 ml) (NV, Italy) (130 cal) 13
- Lunetta Prosecco (187 ml) (NV, Italy) (160 cal) 10
- Santa Margherita Prosecco (NV, Italy) (660 cal) 59
- Chandon Brut (NV, Carneros) (480 cal) 59
- Dom Pérignon ('08, Epernay) (480 cal) 275
- Veuve Clicquot 'Yellow Label' Brut (NV, Reims) (480 cal) 125
- Lucien Albrecht, Brut Rose (NV, Alsace) (540 cal) 65
- Henriot Brut Rosé (NV, Reims) (540 cal) 125
- Torresella Prosecco DOC (NV, Italy) (660 cal) 42

CHARDONNAY (gl 150 cal / bt 620 cal)

- Chateau Montelena ('16, Napa Valley) 95
- Bonterra Vineyards ('18, Mendocino County) 40
- Cakebread Cellars ('19, Napa Valley) 90
- Chateau Ste. Michelle 'Indian Wells' ('18, Columbia Valley) 13 51
- Trapiche 'Oak Cask' ('18, Argentina) 8 31
- The Federalist ('17, Sonoma County) 11 43
- Lindeman's 'Bin 65' ('16, Australia) 26
- 'A' by Acacia ('15, California) 38
- Franciscan Oakville Estate ('18, Napa Valley) 48
- Kendall-Jackson, Vintner's Reserve ('19, California) 42
- Rodney Strong 'Chalk Hill' ('17, Chalk Hill) 45
- Stags' Leap Winery ('17, Napa Valley) 72
- Sonoma-Cutrer ('17, Russian River Valley) 59
- Louis Jadot, Pouilly-Fuisse ('17, Burgundy) 66
- Mer Soleil 'Silver' Unoaked ('16, Monterey) 50
- Joel Gott 'Unoaked' ('17, California) 47
- GIFFT ('12, Monterey) 39
- DuMol 'Wester Reach' ('16, Russian River Valley) 108
- Patz & Hall 'Dutton Ranch' ('16, Russian River Valley) 71

SAUVIGNON BLANC (gl 150 cal / bt 610 cal)

- Rodney Strong 'Charlotte's Home' ('19, Sonoma County) 9 35
- Brancott Estate ('18, Marlborough) 38
- Bogle Vineyards ('18, California) 31
- Cakebread Cellars ('19, Napa Valley) 73
- Hanna Winery ('18, Russian River Valley) 47
- Patient Cottat "Anciennes Vignes" ('18, Sancerre) 74

PINOT GRIGIO + GRIS (gl 150 cal / bt 620 cal)

- Estancia ('20, California) 9.5 37
- Mezzacorona ('20, Dolomiti) 7.5 29
- King Estate ('17, Oregon) 50
- Santa Margherita ('18, Alto Adige) 66
- Coppola, Diamond Collection ('16, California) 44
- Bollini ('18, Trentino) 41
- Ruffino 'Lumina' ('18, Italy) 30

CRISP + AROMATIC WHITES

- Beringer, White Zinfandel (NV, California) (135/560 cal) 6.5 25
- Chateau Ste. Michelle, Riesling ('19, Columbia Valley) (145/610 cal) 7.5 29
- Luccio, Moscato ('20, Piedmont) (140/580 cal) 9 35
- Pine Ridge Chenin Blanc-Viognier ('17, Napa Valley) (145/610 cal) 9.5 37
- Wente Vineyards 'Riverbank', Riesling ('18, Arroyo Seco) (160/610 cal) 9 35
- Social Elderflower Apple Sparkling (NV) (60/240 cal) 8 31
- M. Chapoutier 'Belleruche' Rosé ('18, Côtes-du-Rhône) (140/580 cal) 12 47
- Martin Códax, Albariño ('18, Rias Baixas) (580 cal) 40
- Antinori Guado al Tasso, Vermentino ('18, Bolgheri) (620 cal) 59
- Saint M, Riesling ('17, Germany) (610 cal) 35
- Conundrum, White Blend ('13, California) (610 cal) 59
- Fetzer, Gewürztraminer ('17, California) (615 cal) 33
- Marques de Caceres, Rosé ('15, Rioja) (620 cal) 35
- Chateau Ste. Michelle 'Eroica', Riesling ('16, Columbia Valley) (610 cal) 59
- Jekel Vineyards, Riesling ('14, Monterey) (610 cal) 47
- Chateau D'Esclans Whispering Angel, Rosé ('16, Cote de Provence, France) (590 cal) 56

MERLOT (gl 150 cal / bt 620 cal)

- Duckhorn Merlot ('17, Napa Valley) ▼ 20 79
- BV Coastal ('18, California) 8 31
- Josh Cellars ('19, California) 10 39
- Tangley Oaks ('15, Napa Valley) 12 47
- Wild Horse ('16, Paso Robles) 42
- Raymond 'Reserve' ('17, Napa Valley) 72
- Markham ('15, Napa Valley) 59

PINOT NOIR (gl 150 cal / bt 620 cal)

- Goldeneye Pinot Noir ('17, Anderson Valley) ▼ 25 99
- Kendall-Jackson, Vintner's Reserve ('17, California) 48
- Oyster Bay ('18, Marlborough) 12 47
- Meiomi (NV, Sonoma County) 14 55
- MacMurray Ranch ('18, Russian River Valley) 56
- Carmel Road ('18, Monterey) 50
- Cambria 'Julia's Vineyard' ('15, Santa Maria Valley) 63
- Willamette Valley Vineyards ('17, Willamette Valley) 70
- Storypoint ('16, Sonoma County) 35

CABERNET SAUVIGNON (gl 150 cal / bt 620 cal)

- Shafer 'One Point Five' Cabernet ('16, Stags Leap District) ▼ 49 195
- J. Lohr 'Seven Oaks' ('18, Paso Robles) 10 39
- Red Diamond (NV, California) 7.5 29
- 14 Hands ('17, Washington) 33
- Snap Dragon ('16, California) 30
- Hogue Cellars ('17, Columbia Valley) 32
- Jordan ('16, Alexander Valley) 119
- J. Lohr 'Hilltop Vineyard' ('18, Paso Robles) 70
- Louis M. Martini ('17, Sonoma) 45
- Silver Oak ('15, Alexander Valley) 140
- William Hill Estate Winery ('16, Napa Valley) 79
- Caymus Vineyards ('19, Napa Valley) 150
- Alexander Valley Vineyards ('18, Alexander Valley) 52
- Caymus Vineyards, Special Selection ('13, Napa Valley) 250
- Nickel & Nickel 'State Ranch Vineyard' ('17, Napa Valley) 165

RED BLENDS (gl 130 cal / bt 560 cal)

- Rodney Strong 'Symmetry' Meritage ('15, Alexander Valley) ▼ 26 103
- Orin Swift Pappillon Red Blend ('18, Napa Valley) ▼ 35 139
- Beringer Bros 'Bourbon Barrel' ('18, California) 13 51
- Alexander Valley Vineyards 'Cyrus' ('12, Alexander Valley) ▼ 32 125
- Estancia, Meritage ('16, Paso Robles) 75
- Girard Artistry ('14, Napa Valley) 99
- Inglennook 'Rubicon' ('12, Rutherford) 260
- Paraduxx ('16, Napa Valley) 105

OTHER RED VARIETALS

- Chateau Lassègue ('15, Saint-Emilion Grand Cru) (160/650 cal) ▼ 34 135
- Prunotto Barbaresco ('15, Piedmont) (150/640 cal) ▼ 25 99
- El Coto 'Crianza', Tempranillo ('16, Rioja) (150/640 cal) 10 39
- Jacob's Creek Reserve, Shiraz ('16, Barossa) (150/610 cal) 9 35
- Valentin Bianchi, Malbec ('18, Argentina) (150/630 cal) 10 39
- Layer Cake, Malbec ('18, Argentina) (630 cal) 41
- Lindeman's 'Bin 50', Shiraz ('18, Australia) (645 cal) 26
- Ravenswood Vintner's Blend, Zinfandel ('16, California) (670 cal) 32
- St. Francis 'Old Vine', Zinfandel ('16, Sonoma County) (670 cal) 59
- Two Hands 'Angels' Share', Shiraz ('16, Barossa Valley) (645 cal) 89
- Muriel Gran Reserva ('06, Rioja) (590 cal) 75
- Vinosia 'Santandrea' Aglianico ('13, Taurasi Campania) (640 cal) 87
- Viberti Nebbiolo ('16, Langhe Piedmont) (480 cal) 63

▼ Coravin is the most intuitive wine preservation system. It is a device that gives us the freedom to pour and let our guests enjoy a glass from a variety of our luxury wines previously not offered by the glass. Its proprietary technology keeps the cork in place, while allowing the wine to flow, protecting the wine in the bottle from oxidation so that every drop tastes the same as if the bottle was just opened.

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

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