

BEGINNINGS TO SHARE

KIM CHEE CALAMARI

lightly fried | crisp vegetables
(990 cal) 18

OYSTERS ON THE HALF SHELL*

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

SHRIMP, AVOCADO + MANGO STACK

(440 cal) 19

COCONUT CRUNCHY SHRIMP

citrus chili | coconut cream | soy dipping
(850 cal) 15

JUMBO SHRIMP COCKTAIL

(260 cal) 21

SEARED PEPPER AHI TUNA*

avocado | cabbage slaw + wonton salad
(370 cal) 15

JUMBO LUMP CRAB CAKE

avocado corn relish | lemon shallot butter
(530 cal) 27

BOWLS + GREENS

NEW ENGLAND CLAM CHOWDER

(230 \ 450 cal) 10 | 12

LOBSTER BISQUE

(270 \ 540 cal) 11 | 13

CAESAR SALAD

(470 cal) 15

CHOPPED SALAD

cucumber | tomato | red onion | radish | palm hearts
pepperoncini | balsamic vinaigrette
(390 cal) 15

SPINACH SALAD

bacon | egg | radishes | mushrooms
warm bacon dressing
(730 cal) 15

CH HEIRLOOM + BURRATA CRUDO

cracked pistachio | white balsamic basil vinaigrette
(370 cal) 17

ELIXIRS

POMEGRANATE MARTINI

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

MANGO MOJITO

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

THIS IS NO 'OLD' FASHIONED

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

DOCK TO DINE

vegetable couscous

lemon shallot butter

simply grilled with olive oil (adds 50 cal) | baked
sautéed (adds 60 cal) | blackened (adds 100 cal)

MAHI* (650 cal) 41 HALIBUT* (700 cal) 46

SWORDFISH* (720 cal) 40 SALMON* (890 cal) 41

AHI TUNA* (700 cal) 40 SEA BASS* (680 cal) 46

COMPLEMENTS

BAJA SHRIMP

avocado corn salsa
(400 cal) 8

ISLAND SPICED SALSA

mango | pineapple
(70 cal) 5

LAND + SEA

TOUR DE SHRIMP

crab-stuffed | cedar plank chimichurri
coconut crunchy shrimp
(1440 cal) 33

SPECIALTY PLATTER

tempura lobster tail | fish | coconut shrimp
calamari | skinny fries
(1400 cal) 39

PAN GLAZED SHRIMP & SCALLOPS

cucumber cream sauce | cauliflower purée
(750 cal) 46

WILD CAUGHT KING CRAB

salt crusted baked potato
(750 cal) per LB MP

COLD WATER LOBSTER TAIL 14 OZ.

roasted vegetables
(930 cal) MP

WAGYU BACON BURGER*

grilled | Jack cheese | arugula
tomato | onion + diner sauce
(1220 cal) 29

FILET MIGNON*

3 potato garlic mashed
7 oz. (710 cal) 48 | 9 oz. (850 cal) 53

NY STRIP 14 OZ.*

3 potato garlic mashed
(1200 cal) 55

PANEED CHICKEN*

Romano panko crusted | citrus butter
3 potato garlic mashed
(990 cal) 38

STEAK COMPANIONS

CRAB CAKE (530 cal) 27

LOBSTER TAIL (840 cal) 36

CHIMICHURRI BUTTER (380 cal) 6

BLUE CHEESE BUTTER (280 cal) 6

SHRIMP grilled | coconut crunchy | scampi
(250-925 cal) 14

SIDE BY SIDE

Sm 10 Lg 14

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) 9

2,000 calories per day is used for general nutrition
advice, but calorie needs may vary. Additional
nutrition information is 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.

Welcome to the Chart House Las Vegas CLASSIC CHART HOUSE

MAC NUT MAHI*

warm peanut sauce | mango relish
soy glaze | mango sticky rice
Asian green beans
(1160 cal) 44

SPICED AHI*

Furikake rice | wasabi cream | ginger soy
(1080 cal) 42

COCONUT CRUNCHY SHRIMP

citrus chili | coconut cream + soy dipping sauces
mango sticky rice
(990 cal) 32

HERB CRUSTED + SLOW ROASTED

PRIME RIB*

3 potato garlic mashed

CHART HOUSE

10 oz. (1130 cal) 41

CAPTAIN

14 oz. (1440 cal) 51

CALLAHAN

18 oz. (1760 cal) 59

CHART YOUR COURSE

\$61

Choose One:

CUP OF SOUP

(230/270 cal)

CAESAR

(470 cal)

CHOPPED SALAD

(390 cal)

Choose One:

10 OZ. PRIME RIB*

(1130 cal)

MISO MAPLE GLAZED SALMON*

prosciutto wrapped | mango + balsamic
glaze drizzle
(1100 cal)

SAVORY SHRIMP PASTA

pappardelle pasta | light garlic butter
(1440 cal)

DESSERT

MINI LAVA CAKE

(890 cal)

FEATURED LIBATION

TORCHED APPLE MANHATTAN

Basil Hayden Toast Bourbon, Berentzen
Apple Liqueur & Carpano Antica Sweet
Vermouth infused with applewood smoke
(300 cal) 25

HIGHLY RECOMMENDED

HOT CHOCOLATE LAVA CAKE

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

Please allow 30 minutes for preparation

KEY LIME PIE

(1340 cal) 11

CH Chef Inspired Seasonal Selection