

BEGINNINGS

**SHRIMP, AVOCADO
+ MANGO STACK** 18

CRAWFISH CAKE MINIS
crawfish | cajun lemon shallot butter 18

CRAB, ARTICHOKE, SPINACH DIP
crispy tortilla chips 16

BACON WRAPPED SHRIMP
jalapeno jack cheese | maple glaze
cheesy grits 17

LOBSTER BISQUE
poached lobster 11

GRILLED SHRIMP SKEWERS
zucchini mango slaw 19

SHRIMP COCKTAIL
atomic cocktail sauce 21

BREAKFAST FOR LUNCH

served with fruit cup | breakfast potato
+ fresh house bakery basket

CYO

choose 3 items
bacon | sausage | ham | onions | peppers | tomatoes
mushrooms | spinach | cheddar cheese
jack cheese | fresh herbs 16

PRIME RIB HASH & EGGS
shaved prime rib | hash browns bell peppers | onions 26

FRENCH TOAST
cinnamon custard baguette grilled |
whipped sweet butter | maple syrup 18

BANANA'S FOSTER PANCAKES
candied bacon 20

TRADITIONAL EGGS BENEDICT
Thomas English Muffin | prosciutto ham
poached eggs + hollandaise 21

**SEARED CRAWFISH CAKES
EGGS BENEDICT**
crawfish | poached egg + hollandaise 24

PONTCHARTRAIN OMELET
seafood lover's feast | shrimp | crawfish | crab
hollandaise 29

AVOCADO TOAST
grilled french bread | pickled heirloom carrots +
radishes | goat cheese | chimichurri 22
add poached egg 2

SALADS

CAESAR SALAD 12

COBB SALAD
bacon | boiled egg | blue cheese
tomato + cucumber 15

CHOPPED SALAD
cucumbers | tomatoes | red onions
radishes | hearts of palm | pepperoncinis
balsamic vinaigrette 12

SALAD ACCOMPANIMENTS

add to any salad
chicken 9 | shrimp 12 | salmon 15

LUNCH FOR BREAKFAST

served with skinny fries

PRIME RIB FRENCH DIP*
jack cheese | horseradish cream
caramelized onions + au jus 20

CHICKEN BLT
parmesan crusted | balsamic mayonnaise
toasted sourdough 18

WAGYU BACON BURGER*
grilled | jack cheese | arugula | tomato
onion + diner sauce 22

DINNER FOR BREAKFAST

FILET MIGNON
6 oz | fingerling potatoes
+ asparagus 42

SLOW ROASTED PRIME RIB
10 oz | fingerling potatoes |
asparagus + au jus 40

SHRIMP AND GRITS
cheesy grits | crispy prosciutto chips 22

CATCH OF THE DAY
cous cous salad | asparagus
+ lemon shallot butter 30

THE "BIG" BLOODY MARY

15

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.
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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 and fresh lime juice (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

Eppa 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 (130 cal) 10

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 (150 cal) 10

BREWS

Bud Light (110 cal)

Dos Equis Lager Especial (150 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) 10

Moët & Chandon Rosé Impérial, Epernay 27

JCB No. 21 Sparkling, Burgundy 15

Chardonnay (150 cal)

Domaine Laroche 'St. Martin', Chablis 14

Four Vines 'Naked', Sonoma 10

Sonoma-Cutrer, Sonoma 12

Sauvignon Blanc (150 cal)

Hanna Winery, Russian River 14

Kim Crawford, Marlborough 10

Aromatic Whites + Rosé

Beringer White Zinfandel, California (135 cal) 9

Confini Pinot Grigio, Provincia di Pavia IGT (150 cal) 10

Chateau Ste. Michelle Riesling, Columbia Valley (150 cal) 10

Studio by Miraval Rosé, IGP Mediteranee (140 cal) 12

Jermann, Pinot Grigio, Firuli (150 cal) 16

Ca' Bianca Moscato d'Asti, Piedmont (140 cal) 10

REDS

Cabernet Sauvignon (150 cal)

Alta Vista 'Classic', Mendoza 9

Pebble Lane, Monterey 10

Franciscan, Monterey 16

Malbec (150 cal)

Terrazas, Mendoza 14

Merlot (150 cal)

Grayson Cellars, Napa Valley 9

Markham, Napa Valley 14

Pinot Noir (150 cal)

Coppola 'Votre Santé', Geyserville 10

Erath, Oregon 14