

**BEGINNINGS**

**SHRIMP COCKTAIL**

(260 cal) 21

**SHRIMP, AVOCADO + MANGO STACK**

(440 cal) 18

**CRAWFISH CAKE MINIS**

crawfish | cajun lemon shallot butter (500 cal) 18

**CRAB, ARTICHOKE, SPINACH DIP**

crispy tortilla chips (820 cal) 16

**BACON WRAPPED SHRIMP**

jalapeno jack cheese | maple glaze  
cheesy grits (1180 cal) 17

**FRENCH QUARTER OYSTERS**

char-grilled | garlic scampi butter  
Parmesan gratinee (440 cal)  
½ Dz 12 Dz 23

**BBQ SHRIMP**

NOLA Style (254 cal) 17

**SEARED AHI TUNA**

fried wonton strips | cabbage slaw  
Thai dressing | shitake mushrooms  
wasabi paste + pickled ginger (631 cal) 18

**BOWL + GREENS**

**LOBSTER BISQUE**

(270 \ 540 cal) 11/13

**CAESAR SALAD**

(470 cal) 12

**CHOPPED SALAD**

cucumbers | tomatoes | red onions | radishes  
hearts of palm | pepperoncinis | balsamic vinaigrette  
(390 cal) 12

**CHART YOUR COURSE \$53**

Choose One

**Cup of Soup** (230/270 cal)

**Caesar** (470 cal)

**Chopped Salad** (390 cal)

Choose One

**10 oz. Prime Rib** (1130 cal)

**Bronzed Salmon + Shrimp** (755 cal)

**Shrimp Trio** (1440 cal)

Dessert

**Mini Lava Cake** (890 cal)

**HERB CRUSTED +  
SLOW ROASTED PRIME RIB**

chive mashed

**CHART HOUSE**

10 oz. (1130 cal) 40

**CAPTAIN**

14 oz. (1440 cal) 48

**CALLAHAN**

18 oz. (1760 cal) 55

**DOCK TO DINE**

roasted 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) 33 **SALMON\*** (700 cal) 31

**REDFISH** (570 cal) 44 **SEA BASS** (930 cal) 46

**SWORDFISH** (620 cal) 39

Baja Shrimp \$8 | Tropical Fruit Salsa \$5

Pontchartrain Sauce \$9

**LAND + SEA**

**COCONUT CRUNCHY SHRIMP**

citrus chili | coconut cream + soy dipping sauces mango  
sticky rice (990 cal) 28

**FILET MIGNON\***

chive mashed

6 oz. (710 cal) 42 | 9 oz. (850 cal) 48

**BRICK CHICKEN**

mashed potatoes | asparagus | pan juices (750 cal) 26

**BRAISED BEEF SHORT RIBS**

chive mashed potatoes | roasted carrots  
pan gravy (1265 cal) 34

**WAGYU BACON BURGER\***

grilled | Jack cheese | arugula  
tomato | onion + diner sauce  
(1220 cal) 22

**PRIME RIB FRENCH DIP\***

Monterey Jack | horseradish cream  
caramelized onions + au jus (1030 cal) 20

**STEAK COMPANIONS**

**CRAWFISH CAKE** (500 cal) 9

**5 (EA) GRILLED, COCONUT CRUNCHY  
OR SCAMPI SHRIMP** (610 cal) 12

**BACON WRAPPED SHRIMP** (885 cal) 16

**SIDE BY SIDE**

Sm 8 Lg 12

**SIZZLING MUSHROOMS** (490 \ 530 cal)

**STEAMED ASPARAGUS** (220 \ 330 cal)

**CREAMED SPINACH** (330 \ 650 cal)

**MAC & CHEESE** (450 \ 900 cal)

**WILD RICE PILAF** (220 \ 440 cal)

**SAUTEED OF VEGETABLE MEDLEY** (65 \ 130 cal)

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.

## 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