

BEGINNINGS

SHRIMP COCKTAIL

(260 cal) 22

CRAB, AVOCADO + MANGO STACK

(440 cal) 21

CRAWFISH CAKE MINIS

crawfish | cajun lemon shallot butter (500 cal) 19

CRAB, ARTICHOKE, SPINACH DIP

crispy tortilla chips (820 cal) 17

BACON WRAPPED SHRIMP

jalapeno jack cheese | maple glaze
cheesy grits (1180 cal) 19

FRENCH QUARTER OYSTERS

char-grilled | garlic scampi butter
Parmesan gratinee (440 cal) ½ Dz 12 Dz 24

BBQ SHRIMP

NOLA Style (254 cal) 19

SEARED AHI TUNA

fried wonton strips | cabbage slaw
Thai dressing | shitake mushrooms
wasabi paste + pickled ginger (631 cal) 19

BOWL + GREENS

LOBSTER BISQUE

(270 \ 540 cal) 12/14

CAESAR SALAD

(470 cal) 12

CHOPPED SALAD

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

CHART YOUR COURSE \$55

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) 42

CAPTAIN

14 oz. (1440 cal) 50

CALLAHAN

18 oz. (1760 cal) 58

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) 35 **SALMON*** (700 cal) 32

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

SWORDFISH (620 cal) 40

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) 30

FILET MIGNON*

chive mashed

6 oz. (710 cal) 44 | 9 oz. (850 cal) 52

BRICK CHICKEN

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

BRAISED BEEF SHORT RIBS

chive mashed potatoes | roasted carrots

pan gravy (1265 cal) 36

WAGYU BACON BURGER*

grilled | Jack cheese | arugula

tomato | onion + diner sauce

(1220 cal) 27

PRIME RIB FRENCH DIP*

Monterey Jack | horseradish cream
caramelized onions + au jus (1030 cal) 21

STEAK COMPANIONS

CRAWFISH CAKE (500 cal) 9

5 (EA) GRILLED, COCONUT CRUNCHY OR SCAMPI SHRIMP (610 cal) 14

BACON WRAPPED SHRIMP (885 cal) 17

SIDE BY SIDE

Sm 9 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)

SAUTEE 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.