

BEGINNINGS

SHRIMP, CRAB, 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) 16

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) 11.5

CHART YOUR COURSE \$47

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)
Peach Bourbon Glazed Scallops + Shrimp (910 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) 12 / 9

"ORIGINAL" MUD PIE

coffee ice cream | chocolate sauce
whipped cream (610 cal) 10.5

NEW YORK STYLE CHEESECAKE

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

HERB CRUSTED + SLOW ROASTED PRIME RIB

3 potato garlic mashed

CHART HOUSE

10 oz. (1130 cal) 35

CAPTAIN

14 oz. (1440 cal) 43

CALLAHAN

18 oz. (1760 cal) 48

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) 29

SEA BASS (930 cal) 46

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

LAND + SEA

SHRIMP TRIO

crab stuffed, cedar plank chimichurri,
coconut crunchy (1440 cal) 32

COCONUT CRUNCHY SHRIMP

citrus chili | coconut cream + soy dipping sauces mango
sticky rice (990 cal) 26.5

FILET MIGNON*

3 potato garlic mashed
7 oz. (710 cal) 38 | 9 oz. (850 cal) 42

PANEED CHICKEN

Romano panko crusted | citrus butter
3 potato garlic mashed
(990 cal) 27

WAGYU BACON BURGER*

grilled | Jack cheese | arugula
tomato | onion + diner sauce
(1220 cal) 21

PRIME RIB FRENCH DIP*

Monterey Jack | horseradish cream
caramelized onions + au jus (1030 cal) 19

STEAK COMPANIONS

WILD CAUGHT KING CRAB 1/2 LB. (480 cal) 30

**5 (EA) GRILLED, COCONUT CRUNCHY
OR SCAMPI SHRIMP** (610 cal) 7

SIDE BY SIDE

Sm 8 Lg 11

SIZZLING MUSHROOMS (490 \ 530 cal)

STEAMED ASPARAGUS (220 \ 330 cal)

CREAMED SPINACH (330 \ 650 cal)

MAC & CHEESE (450 \ 900 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.