

BEGINNINGS

- SHRIMP COCKTAIL**
23
- CRAB, AVOCADO + MANGO STACK**
21

KIM CHEE CALAMARI
lightly fried | fresh kim chee 17

CRAB, ARTICHOKE, SPINACH DIP
crispy tortilla chips 19

BACON WRAPPED SHRIMP
jalapeno jack cheese | maple glaze
cheesy grits 19

FRENCH QUARTER OYSTERS
char-grilled | garlic scampi butter
Parmesan gratinee
1/2 Dozen 14 | Dozen 26

SEARED AHI TUNA
fried wonton strips | cabbage slaw
eel sauce | shitake mushrooms
wasabi paste + pickled ginger 19

CRABCAKE MINIS
crab | lemon shallot butter 20

ESCARGOT
crimini mushroom | boursin cheese | tempura battered
escargot | lemon shallot garlic butter 20

BOWL + GREENS

FRENCH ONION SOUP
12/14

WEDGE SALAD
14

CAESAR SALAD
13

CHOPPED SALAD
13

CHART YOUR COURSE \$62

- Choose One
- Cup of Soup**
- Caesar
- Wedge Salad
- Choose One
- 10 oz. Prime Rib**
- Bronzed Salmon + Shrimp
- Shrimp Trio
- Dessert
- Mini Lava Cake

HERB CRUSTED + SLOW ROASTED PRIME RIB
garlic mashed

- CHART HOUSE**
10 oz. 45
- CAPTAIN**
14 oz. 53
- CALLAHAN**
18 oz. 60

DOCK TO DINE

grilled vegetable couscous | lemon shallot butter
simply grilled with olive oil | baked | sautéed | blackened

- MAHI** 35 **SALMON*** 34
- SEA BASS** 49 **REDFISH** 45
- 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 30

FILET MIGNON*
garlic mashed
6 oz. 46 | 9 oz. 55

BRAISED BEEF SHORT RIBS
garlic mashed potatoes | roasted carrots | pan gravy 38

WAGYU BURGER*
grilled | jalapeno jack cheese | arugula | tomato
caramelized onion | chimichurri mayo
candied bacon | pretzel bun 28

PRIME RIB FRENCH DIP*
Monterey Jack | horseradish cream
caramelized onions + au jus 22

SHRIMP & SCALLOPS
sauteed shrimp & scallops
mushroom & asparagus risotto 48

LAMB CHOPS
branzino marinated | red beet demi
garlic mashed potatoes 55

PANEED CHICKEN
pan fried chicken breast | lemon shallot butter
charred broccolini 26

STEAK COMPANIONS

- 5 (EA) GRILLED, BLACKENED**
15
- TRUFFLE BUTTER** 5
- CHIMICHURRI BUTTER** 5
- LOBSTER TAIL** 35
- SCALLOPS** 20
- OYSTER BAR TRASH** 15

SIDE BY SIDE

- Sm 9 Lg 12
- SIZZLING MUSHROOMS**
- STEAMED ASPARAGUS**
- CREAMED SPINACH**
- MAC & CHEESE**
- HONEY PEPPERED CARROTS**
- CHARRED BROCCOLINI**
- RISOTTO**

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 14

Sangria

Made with real organic super fruit juices, organically grown grapes (Red or White) 12

Double Berry Mule

Smirnoff Vodka, Fever Tree Ginger Beer, fresh raspberries and blackberries 13

Pomegranate Martini

Smirnoff Vodka, Pama Pomegranate Liqueur, triple sec, pomegranate juice and fresh lime juice 14

Strawberry Field

Malibu Coconut Rum, Don Q Silver Rum, fresh lemon and lime juice, strawberries 12

Orange Sunset

Confini Pinot Grigio, muddled orange & simple syrup 12

Bourbon & Maple

Woodford Reserve Bourbon, house-made blueberry maple syrup, fresh lemon juice, soda 15

This Is No 'Old' Fashioned

Knob Creek Bourbon, Carpano Antica Sweet Vermouth, San Pellegrino Aranciata Rossa, Fee Brothers Orange Bitters 15

Bloody Mary

Absolut Peppar Vodka, Zing Zang Bloody Mary Mix 12

Mango Mojito

Malibu Mango Rum, Monin Mojito, fresh mint & lime juice 12

Fiery Cucumber

Stoli Cucumber Vodka, Monin Cucumber, fresh cucumber, Sea salt, cayenne pepper, lime zest rim 14

BREWS

Bud Light

Heineken

Coors Light

Budweiser

Stella Artois

Dos Equis Lager Especial

Sam Adams Boston Lager

Miller Lite

Corona Extra

Michelob Ultra

Modelo Especial

Blue Moon Belgian White

Shiner Bock

Yuengling Lager

Corona Premier

WINE BY THE GLASS

WHITES

Champagne + Sparkling

Maschio Prosecco, Italy (187 ml) 11

Moët & Chandon Rosé Impérial, Epernay 27

JCB No. 21 Sparkling, Burgundy 16

Korbel Brut, California 11

Chardonnay

Domaine Laroche 'St. Martin', Chablis 17

Four Vines 'Naked', Sonoma 10

Sonoma-Cutrer, Sonoma 15

Sauvignon Blanc

Hanna Winery, Russian River 15

Kim Crawford, Marlborough 13

Aromatic Whites

Beringer White Zinfandel, California 9

Confini Pinot Grigio, Provincia di Pavia IGT 10

Chateau Ste. Michelle Riesling, Columbia Valley 10

Saracco Moscato D'Asti, Italy 12

Hampton Water Rose, France 15

REDS

Cabernet Sauvignon

Alta Vista 'Classic', Mendoza 11

Franciscan, California 16

Daou, Paso Robles 14

Malbec

Terrazas, Mendoza 14

Merlot

Grayson Cellars, Napa Valley 10

Rodney Strong, California 15

Pinot Noir

Erath, Oregon 15

Bogle, California 11

2,000 calories a day is used for general nutrition advice, but calorie needs vary.
Additional nutrition information available upon request.
*Wines contain sulfites

CHLC 4/24/2024