

## COLD APPETIZERS

<b>Jumbo Shrimp Cocktail</b>	14.50
<b>East Meets West Tuna*</b>	15.99
zesty tuna tartare drizzled with wasabi cream paired with seared peppered tuna & avocado, with kim chee slaw & plantain chips	
<b>CH Crab, Avocado &amp; Mango Stack</b>	14.99
jumbo lump crabmeat tossed in remoulade, layered with avocado & mango	
<b>Oysters on the Half Shell*</b>	13.99
1/2 dozen, Baker's dozen \$22.99	
<b>Hummus Trio</b>	7.99
a classic combination of traditional, roasted red pepper & edamame served with grilled pita & plantain chips	
<b>Lobster &amp; Shrimp Spring Rolls</b>	12.99
chilled and hand rolled in rice paper with cabbage, cucumber & capellini, served with citrus chili dipping sauce	

## HOT APPETIZERS

<b>CH Chimichurri Grilled Shrimp</b>	12.99
with roasted corn avocado salsa	
<b>Calamari &amp; Friends</b>	12.99
lightly fried calamari & more, served with citrus chili sauce & marinara	
<b>Jumbo Lump Crab Cake</b>	15.50
drizzled with a tangy mustard sauce	
<b>CH Crab, Shrimp &amp; Vegetable Fritters</b>	13.99
with roasted corn avocado salsa and kim chee sauce	
<b>Oysters Rockefeller</b>	15.99
1/2 dozen, traditional style	
<b>Coconut Crunchy Shrimp</b>	10.99
served with citrus chili sauce	
<b>CH Lemon Panko Soft Shell Crab</b>	15.99
lightly fried, served over heirloom tomatoes with lemon basil aioli	

## SOUPS

<b>CH Clam Chowder</b>	7.50
award-winning, New England style chowder	
<b>Lobster Bisque</b>	8.50
laced with sherry	
<b>Gazpacho</b>	6.99
chilled tomato soup with crisp fresh vegetables & sour cream	
<b>Best of Soup</b>	7.99
sampling of each: clam chowder, lobster bisque & gazpacho	

## SALADS

<b>CH Grilled Watermelon &amp; Feta Salad</b>	8.50
fresh baby spinach and field greens in a kalamata olive vinaigrette with saffron cornbread croutons	
<b>Caesar Salad</b>	7.99
crisp romaine, shaved Parmesan, croutons & our own Caesar dressing	
<b>Chopped Spinach Salad</b>	8.50
with warm bacon dressing, chopped egg, bacon, radishes & mushrooms	
<b>CH Chopped Salad</b>	7.50
mixed greens, cucumbers, tomatoes, red onions, radishes, hearts of palm, pepperoncinis & croutons in balsamic vinaigrette	
<b>Chart House Salad Bar</b>	16.99
with an entree \$8.75	

**DISTINCTIVE DINING**

**Three courses for \$29.99**

Available Sunday - Thursday excluding Holidays • Not valid on parties over 10 • No split plates please

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**STARTER**  
Choice of

**Chart House Chopped Salad • Clam Chowder**

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**ENTRÉE**  
Choice of

<b>Prime Rib</b> served with Yukon Gold mashed potatoes	<b>Short Ribs</b> fork tender with Cabernet demi glace, served with Yukon Gold mashed potatoes	<b>Bronzed Tilapia</b> pan seared, savory balance of sweet & spicy, shallot butter & crabmeat, served with coconut ginger rice
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**DESSERT**

**Chart House Famous Mud Pie**

## SIGNATURE SIDES

<b>CH Crab Tater Tots</b>	8.99
<b>Sizzling Mushrooms</b>	7.99
<b>Asparagus</b>	7.99
<b>CH Heirloom Tomato Medley</b>	6.99
<b>Baked Potato</b>	5.99
<b>Creamed Spinach</b>	7.99
<b>Asian Green Beans</b>	6.99

**TODAY'S FRESH FISH**

*All fish may be prepared simply grilled with olive oil, baked or blackened and finished with lemon shallot butter.*

<input checked="" type="checkbox"/> Mahi	30.99	<input checked="" type="checkbox"/> Black Grouper	29.99
<input type="checkbox"/> Swordfish	28.99	<input checked="" type="checkbox"/> Tilapia	23.99
<input checked="" type="checkbox"/> Ahi Tuna*	31.99	<input type="checkbox"/> King Salmon	32.99
<input checked="" type="checkbox"/> Flounder	23.99	<input checked="" type="checkbox"/> Salmon	24.99

## SIGNATURE FISH

<b>CH Crab Imperial Grouper</b>	36.99
paired with fresh heirloom tomato salad and lemon beurre blanc	
<b>Pan Seared Halibut &amp; Shrimp</b>	38.99
Branzino herb grilled shrimp with roasted asparagus, artichoke, tomatoes and spinach	
<b>Macadamia Crusted Mahi</b>	33.99
warm peanut sauce with a hint of Frangelico, mango relish, soy glaze drizzle & served with Asian green beans	
<b>Snapper Hemingway</b>	32.99
parmesan encrusted, topped with jumbo lump crab & lemon shallot butter, served with coconut ginger rice	
<b>CH Spiced Yellowfin Ahi*</b>	33.99
seared to perfection with a ginger soy sauce, wasabi cream & wasabi mashed potatoes	
<b>Miso Glazed Salmon</b>	26.99
wrapped in prosciutto with miso maple glaze, finished with a mango & balsamic glaze drizzle, served with lemon shallot butter & Asian green beans	
<b>Stuffed Flounder</b>	29.99
each delicious bite filled with jumbo lump crab drizzled with lemon butter & served with Yukon Gold mashed potatoes and asparagus	
<b>CH King Salmon &amp; Watermelon Panzanella</b>	32.99
over baby arugula tossed in lemon vinaigrette	
<b>Complement your entrée with our Signature Shrimp</b>	6.99
Choice of: Grilled Shell On, Scampi Style or Coconut Crunchy	

## SEAFOOD

<b>CH Pine Nut Crusted Shrimp Linguine</b>	28.99
with lobster, fresh heirloom tomato and basil in a light wine sauce	
<b>Shrimp Scampi</b>	26.99
with a garlic white wine butter sauce & angel hair pasta	
<b>Coconut Crunchy Shrimp</b>	23.99
crab fried rice & citrus chili sauce	
<b>CH Pan Seared Scallops</b>	29.99
ginger soy sauce & wasabi cream, served with wasabi mashed potatoes & Asian green beans	
<b>Mixed Seafood Grill</b>	31.99
grilled citrus salmon, shrimp scampi & a jumbo lump crab cake, served with Yukon Gold mashed potatoes & asparagus	
<b>Baked Stuffed Shrimp</b>	26.99
crab-stuffed shrimp served with artichoke and tomato orzo	
<b>New Wave Surf &amp; Turf</b>	30.99
fork tender short ribs with Cabernet demi-glace paired with your choice of seared scallops in ginger soy sauce or grilled citrus salmon, served with Yukon Gold mashed potatoes	
<b>Alaskan King Crab</b>	51.99
steamed to perfection & served with a baked potato	
<b>Lobster Tail 7 oz.</b>	41.99
cold water lobster, served with coconut ginger rice, grilled asparagus & roasted tomato	
<b>Jumbo Lump Crab Cakes</b>	29.99
with lemon shallot butter, served with Asian green beans	

## STEAKS • POULTRY • PRIME RIB

<b>CH Prime Rib* - Chart House Cut 10 oz.</b>	28.99
<b>Callahan Cut 16 oz.</b>	33.99
<b>Filet Mignon 8 oz.*</b>	32.99
<b>NY Strip 14 oz.*</b>	33.99
<b>8 oz. Filet &amp; Cold Water Lobster Tail*</b>	64.99
<b>Short Ribs</b>	24.99
fork tender with Cabernet demi glace, Yukon Gold mashed potatoes & asparagus	
<b>Teriyaki Medallions *</b>	30.99
8 oz. filet medallions with teriyaki glaze & mango relish	
<b>Chicken Romano</b>	19.99
pan-seared with a blend of Romano cheese & panko breadcrumbs, with lemon shallot butter, tomatoes, asparagus & Yukon Gold mashed potatoes	
<b>Complement your entrée with our Signature Shrimp</b>	6.99
Choice of: Grilled Shell On, Scampi Style or Coconut Crunchy	

**SIGNATURE DESSERT**

**Hot Chocolate Lava Cake**

A rich chocolate cake with molten center, made with Godiva® liqueur. Served warm, topped with chocolate sauce, Heath® bar crunch and vanilla ice cream.

**10.99**

*Please allow 30 minutes for preparation.*

Peter V. Van Beuren, Jr. . . . Managing Director

Stephanie Klos . . . Executive Chef

CH Summer Essence & House Specialties

\*Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, mollusks or eggs may increase your risk of foodborne illness. Consumer Information: There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. For your convenience, a gratuity of 18% will be applied to parties of 8 or more.

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