

## COLD APPETIZERS

<b>Jumbo Shrimp Cocktail</b>	14
<b>Oysters on the Half Shell</b> accompanied by cocktail sauce	14
<b>Crab, Avocado &amp; Mango Stack</b> jumbo lump crabmeat tossed in remoulade, layered with avocado & mango	16
<b>East Meets West Tuna</b> zesty tuna tartare drizzled with wasabi cream paired with seared peppered tuna & avocado	15
<b>Hummus Trio</b> a classic combination of traditional, roasted red pepper & edamame served with grilled pita & plantain chips	8
<b>Lobster &amp; Shrimp Spring Rolls</b> hand rolled in rice paper with cabbage, cucumber & capellini, served with citrus chili dipping sauce	13
<b>Iced Seafood Tower</b> chilled lobster, jumbo shrimp, oysters & king crab	21 per person

## HOT APPETIZERS

<b>Tempura Shrimp Kushi</b> skewered with avocado, drizzled with soy glaze, served with kim chee slaw & citrus chili dipping sauce	13
<b>Bruschetta Sliders</b> prosciutto & fontina cheese topped with diced tomato basil & balsamic drizzle	9
<b>Calamari</b> lightly fried calamari & more, served with citrus chili sauce & marinara	13
<b>Jumbo Lump Crab Cake</b> drizzled with a tangy mustard sauce	15
<b>Fried Asparagus</b> jumbo spears, topped with fresh tomatoes & blue cheese butter	8

## SOUPS

<b>Lobster Bisque</b> laced with sherry	9
<b>Clam Chowder</b> award winning, New England style chowder	7
<b>Gazpacho</b> chilled tomato soup with crisp fresh vegetables & sour cream	6
<b>Ménage Soup</b> sampling of each: gazpacho, lobster bisque & clam chowder	8

## SALADS

<b>Chart House Chopped Salad</b> mixed greens, cucumbers, tomatoes, red onions, radishes, hearts of palm, pepperoncinis & croutons in balsamic vinaigrette	7
<b>Beefsteak Tomato Salad</b> on a bed of fresh spinach tossed in lemon vinaigrette with chopped bacon, blue cheese crumbles, tempura fried onion rings & balsamic drizzle	9
<b>Caesar Salad</b> crisp romaine, shaved Parmesan, homemade croutons & our own Caesar dressing	8
<b>Chopped Spinach Salad</b> with warm bacon dressing, chopped egg, bacon, radishes & mushrooms	9
<b>Roasted Beet Salad</b> red & yellow beets with arugula, prosciutto crisps, blue cheese crumbles, candied pecans, red onions & mandarin oranges in a lemon & truffle vinaigrette finished with a mango glaze	9
<b>Asian Chicken Salad</b> ponzu chicken, mixed greens, cucumbers, tomatoes, carrots, mandarin oranges & tortilla strips tossed in a ginger soy dressing & topped with rice noodles	12

## FISH

<b>Macadamia Crusted Mahi</b> warm peanut sauce with a hint of frangelico mango relish, soy glaze drizzle & served with Asian green beans	28
<b>Stuffed Flounder</b> each delicious bite filled with jumbo lump crab drizzled with lemon butter & served with Yukon gold mashed potatoes	29
<b>Seared Chilean Sea Bass</b> succulent sea bass topped with fresh lobster & jumbo lump crab, served with saffron risotto	35
<b>Spiced Yellowfin Ahi</b> seared to perfection with a ginger soy sauce, wasabi cream & saffron risotto	29
<b>Halibut LaGriglia</b> sautéed with champagne grape sauce and topped with crabmeat, served with saffron risotto, grilled asparagus and roasted tomato	32
<b>Miso Glazed Salmon</b> wrapped in Prosciutto with miso maple glaze & finished with a mango & balsamic glaze drizzle. Served with lemon shallot butter & Asian green beans	26
<b>Fish &amp; Chips</b> hand dipped beer battered haddock served with skinny fries & friends	18

*All fish may be prepared broiled, sautéed or simply grilled with olive oil*

## STEAKS • POULTRY • PRIME RIB

<b>Filet Mignon 8 oz.</b> served with Yukon gold mashed potatoes	34
<b>NY Strip 14 oz.</b> served with Yukon gold mashed potatoes	36
<b>Prime Rib - Chart House Cut 12 oz.</b> served with Yukon gold mashed potatoes	29
<b>Prime Rib - Callahan Cut 16 oz.</b> served with Yukon gold mashed potatoes	33
<b>Blue Cheese Filet Mignon</b>	36
<b>Tomahawk Lamb Chops</b> marinated & seared with roasted vegetables & fingerling potatoes	39
<b>Free Range Chicken</b> in a Marsala wine sauce, served with Yukon gold mashed potatoes	22
<b>Brick Chicken</b> young hen seared thin & crispy in natural juices, served with roasted vegetables & fingerling potatoes	22

## SEAFOOD

<b>New Wave Surf &amp; Turf</b> fork tender short ribs with Cabernet demi-glace paired with your choice of seared scallops in a ginger soy sauce or bronzed mahi, served with Yukon gold mashed potatoes	30
<b>Shrimp Scampi</b> with a garlic wine butter sauce topped with jumbo lump crabmeat & served with saffron risotto	24
<b>Pan Seared Scallops</b> ginger soy sauce, wasabi cream, served with saffron risotto & Asian green beans	28
<b>Coconut Crunchy Shrimp</b> crab fried rice & sweet plum sauce	22
<b>Baked Stuffed Shrimp</b> crab-stuffed shrimp served with a roasted tomato & saffron risotto, drizzled with lemon shallot butter sauce & basil oil	25
<b>Mixed Seafood Grill</b> bronzed mahi, shrimp scampi & a jumbo lump crab cake, served with Yukon gold mashed potatoes & asparagus	32
<b>CH Specialty Platter</b> tempura battered lobster tail, fish & chips, coconut shrimp & calamari, served with skinny fries & friends	29
<b>Lobster Francese</b> lightly breaded lobster tail paillard, served with angel hair pasta tossed with spinach, mushrooms, asparagus & tomatoes	26
<b>Alaskan King Crab (1 1/2 lbs.)</b>	Market
<b>Lobster Tail (14 oz.)</b>	Market
cold water lobster, the best in the world served with roasted vegetables	

## SIGNATURE SIDES

<b>Sizzling Mushrooms</b>	8
<b>Asparagus</b>	8
<b>Yukon Gold Mashed Potatoes</b>	6
<b>Baked Potato</b>	6
<b>Fried Mac &amp; Cheese</b>	8
<b>Creamed Spinach</b>	7
<b>Skinny Fries &amp; Friends</b>	6

## SIGNATURE DESSERTS

<b>Chocolate Lava Cake</b> rich chocolate cake with molten Godiva liqueur center, served warm with chocolate sauce, Heath bar crunch & vanilla ice cream	11	<b>Chart House Soufflé</b> light and fluffy with your choice of raspberry, chocolate or Grand Marnier. Perfect for sharing, serves 3 to 4.	15
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*Please allow 15 minutes for preparation of specialty desserts.*

Managing Director...Mark Holley

18% gratuity will be added to parties of 6 or more. \*There is a risk associated with consuming raw oysters or any raw animal protein. If you have a chronic illness of the liver, stomach, blood or have immune disorders, you are at a greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.

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