

LUNCH MENU

STARTERS

Shrimp Cocktail 15
4 large chilled shrimp

Wicked Tuna* 16
ahi tacos, tartare & pepper seared

Kim Chee Calamari 8
lightly fried with crisp vegetables

Clams Casino 15
herb pepper butter & bacon

Oysters Rockefeller 18
1/2 dozen, traditional style

Coconut Crunchy Shrimp 11
citrus chili, coconut cream
& soy dipping sauces

Mediterranean Hummus Tasting 9
avocado, roasted red pepper,
Kalamata, grilled pita, plantain chips

SOUPS

Lobster Bisque
cup 6.5 bowl 9.5

New England Clam Chowder
cup 5 bowl 8

Gazpacho 6
sour cream

Ménage Soup 9
clam chowder, lobster bisque, gazpacho

SALADS

Caesar Salad 10

Chopped Salad 9
cucumbers, tomatoes, red onions,
radishes, hearts of palm, pepperoncinis
in balsamic vinaigrette

Chopped Spinach Salad 11
bacon, chopped egg, radishes, mushrooms,
warm bacon dressing

Heirloom Caprese 11
fresh mozzarella, heirloom tomatoes, balsamic
glaze & basil oil drizzle

Roasted Beet Salad 11
arugula, prosciutto crisps, blue cheese,
candied pecans, pickled red onions & mandarin
oranges with lemon & truffle vinaigrette

ENTRÉE SALADS

Avocado Crab Salad 18
mixed greens, lump crab, avocado pico de gallo & ranch dressing

Grilled Chicken or Shrimp Caesar 15

Blackened Salmon Caesar Salad 19

Caprese Chicken Salad 17
grilled & marinated chicken, fresh mozzarella, tomato, crisp greens in
a white balsamic basil vinaigrette

Prime Rib Wedge Salad* 19
Grilled, blue cheese crumbles, bacon, macerated tomatoes with blue
cheese vinaigrette

SANDWICHES

served with skinny fries or substitute sweet potato fries for \$1

Prime Rib French Dip 16
Monterey Jack, caramelized onions & au jus

Diner Burger* 12
grilled with cheddar, lettuce, tomatoes, pickles & diner sauce

Mushroom Burger* 14
grilled with spinach, Fontina & caramelized onion aioli

Chicken BLT 14
Parmesan crusted, balsamic mayonnaise on toasted Sourdough

Blackened Chicken Sandwich 12
Jack cheese, caramelized onions

Beer Battered Cod Sandwich 13
topped with kim chee cole slaw on a grilled Kaiser roll

Cajun Spiced Fish Tacos 15
warm flour tortillas with cabbage, Jack cheese, pico de gallo &
ranch dressing

Avocado Bacon Burger* 14
grilled, served with Jack cheese, arugula, tomato, onion & diner sauce

ENTRÉES

Grilled Fresh Fish* market
Your choice of salmon or mahi with shallot butter, coconut ginger rice

Fish & Chips 15
hand dipped beer battered fish, skinny fries & more

Coconut Crunchy Shrimp 15
citrus chili, coconut cream & soy dipping sauces, skinny fries & more

Paneed Chicken 16
Romano panko crusted, citrus butter, Yukon Gold garlic mashed

Crab Cake & Coconut Crunchy Shrimp 20
citrus chili sauce, skinny fries & more

SIGNATURE DESSERT

Hot Chocolate Lava Cake 12
A rich chocolate cake with molten center, made with Godiva® liqueur.
Served warm, topped with chocolate sauce, Heath® bar crunch and
vanilla ice cream.
◆ Substitute House-made Strawberry Ice Cream for \$1

Please allow 30 minutes for preparation

Christopher Crean | Managing Director Rodney Seeberger | Executive Chef

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.
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