

BEGINNINGS

CRAB, AVOCADO + MANGO STACK 21

BACON WRAPPED SHRIMP

jalapeno jack cheese | maple glaze
cheesy grits 19

SHRIMP COCKTAIL

atomic cocktail sauce 23

FRENCH ONION SOUP 12/14

CRABCAKE MINIS

crab | lemon shallot butter 20

ESCARGOT

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

KIM CHEE CALAMARI

lightly fried | fresh kim chee 17

OYSTERS

1/2 DOZEN 15 / 1 DOZEN 28

BREAKFAST FOR LUNCH

breakfast potatoes + fresh house bakery basket

CYO

choose 3 items

bacon | sausage | ham | onions | peppers | tomatoes
mushrooms | cheddar cheese
jack cheese | fresh herbs 18

PRIME RIB HASH & EGGS

diced prime rib | hash browns | bell peppers | onions 27

BANANA'S FOSTER PANCAKES

candied bacon 21

PONTCHARTRAIN OMELET

seafood lover's feast | shrimp | crawfish | crab
hollandaise 30

AVOCADO TOAST

grilled french bread | pickled heirloom carrots +
radishes | goat cheese | chimichurri 22
add poached egg 2

EGGS YOUR WAY

3 eggs | toast | sausage or bacon 17

SALADS

CAESAR SALAD 13

WEDGE SALAD 14

SALAD ACCOMPANIMENTS

add to any salad

chicken 9 | shrimp 12 | salmon 15

LUNCH FOR BREAKFAST

served with skinny fries

PRIME RIB FRENCH DIP*

jack cheese | horseradish cream
caramelized onions + au jus 22

CHICKEN BLT

parmesan crusted | balsamic mayonnaise
toasted sourdough 20

SHORT RIB TACO

braised short ribs | avocado corn salsa
onions | cilantro 22

BRUNCH BURGER

wagyu burger | jalapeno Jack cheese | arugula
tomato | candied bacon | fried egg | fried
onion strings | whiskey glaze 28

DINNER FOR BREAKFAST

SHRIMP AND GRITS

cheesy grits | crispy prosciutto chips 26

STEAK & EGGS

(2) 3 oz tenderloin medallions | eggs
breakfast potatoes 47

SALMON

grilled vegetable couscous 34

BENEDICT BOX

TRADITIONAL

english muffin | prosciutto ham
poached eggs | hollandaise 24

EGGS SARDOU

english muffin | creamed spinach | grilled
artichoke bottom | poached egg | hollandaise 25

LAMB KOFTA BENEDICT

english muffin | harissa sauce | ground lamb
poached egg | hollandaise 26

**CHART HOUSE BRUNCH
BLOODY MARY 15**

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