

# WARM + CHILLED BITES

**SHRIMP, AVOCADO + MANGO STACK**  
(440 cal) 19

**SEARED PEPPER AHI TUNA\***  
avocado | cabbage slaw + wonton salad  
19

**KIM CHEE CALAMARI**  
lightly fried | crisp vegetables  
(990 cal) 19

**STEAMED MUSSELS MARINIERE**  
shallots | white wine | garlic butter | grilled baguette  
(1170 cal) 18

**SHRIMP COCKTAIL**  
(260 cal) 19

**CRAB CAKE**  
brown butter skillet corn | mustard beurre blanc  
(570 cal) 22

**WHIPPED RICOTTA + MEATBALLS**  
veal | pork | beef | red sauce  
(620 cal) 17

**SHRIMP + CRAB FONDUE**  
Oaxaca cheese | garlic crostini  
(1480 cal) 20

# BOWLS + GREENS

**NEW ENGLAND CLAM CHOWDER**  
(230\450 cal) 11 | 13

**CAESAR SALAD**  
Grana Padano bowl | sweet peppers  
achiote marinade  
(640 cal) 14

**LOBSTER BISQUE**  
(270\540 cal) 12 | 14

**CHOPPED SALAD**  
English cucumber | heirloom tomato | pickled red  
onion | pepperoncini | cannellini beans | white  
balsamic basil vinaigrette (300 cal) 14

# GLOBALLY INSPIRED

**MAC NUT MAHI**  
warm peanut sauce | mango relish  
soy glaze | mango sticky rice  
Asian green beans (1160 cal) 43

**SEA BASS + LOBSTER RISOTTO**  
lobster risotto | roasted tomato beurre blanc  
(1130 cal) 54

**CEDAR PLANK ATLANTIC SALMON**  
roasted vegetables | lemon beurre blanc  
(940 cal) 35

**LOBSTER & SHRIMP CARBONARA**  
Prosciutto di Parma | sweet peas  
creamy white wine sauce  
(1570 cal) 40

**WILD CAUGHT KING CRAB**  
marinated grilled vegetables  
(750 cal) MP

**WEST AUSTRALIAN LOBSTER TAIL 14 OZ.**  
marinated grilled vegetables  
(930 cal) MP

# CUTS + POULTRY

**SLOW ROASTED PRIME RIB\***  
3 potato garlic mashed  
**CAPTAIN** 14 oz (1440 cal) 47  
**CALLAHAN** 18 oz (1760 cal) 53

**SOUS VIDE ROASTED CHICKEN**  
half-chicken | roasted vegetables  
(690 cal) 35

**FILET MIGNON\***  
3 potato garlic mashed  
7 oz. (710 cal) 42 | 9 oz. (850 cal ) 46

**16 OZ. GRILLED RIBEYE\***  
3 potato garlic mashed  
(1470 cal) 55

# STEAK COMPANIONS

**AUSTRALIAN LOBSTER TAIL** (840 cal) 52

**CHIMICHURRI BUTTER** (380 cal) 3

# SIDE BY SIDE

**SIZZLING MUSHROOMS** (490 \ 530 cal)

**STEAMED ASPARAGUS** (220 \ 330 cal)

**CREAMED SPINACH** (330 \ 650 cal)

**3 POTATO GARLIC MASHED** (450 \ 900 cal)

2,000 calories per day is used for general nutrition advice, but calorie needs may vary. Additional nutrition information is available upon request. We have made an effort to provide accurate nutritional information but deviations can occur due to availability of ingredients, substitutions, and the hand-crafted nature of most items. Before placing your order, please inform your server if anyone in your party has a food allergy.  
\*Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

A Suggested Gratuuity of 15% - 20% is customary. The amount of gratuity is always discretionary. Chart House is wholly owned by Landry's, Inc.