SAN ANTONIO RESTAURANT WEEK
$35 OR $45 PER PERSON

FIRST COURSE
(choice of one)

Lobster Bisque*
cream style with lobster

Caesar Salad

Chart House Chop Salad

ADD CHART HOUSE STARTER $6

Kimchi calamari | Spinach Dip | Coconut Crunchy Shrimp

SECOND COURSE

$35
(choice of one)

Paneed Chicken
Romano panko crusted,
citrus butter 3 potato garlic mashed

Cedar Plank Salmon*
coconut ginger rice
and seasonal vegetables

Coconut Crunchy Shrimp
citrus chili, coconut cream and
soy dipping sauces served with mango sticky rice

$45
(choice of one)

Chart House Prime Rib*
slow roasted and served with
3 potato mash

Thai Island Shrimp
sushi rice, edamame served with
cabbage slaw and coconut ginger jus

Mahi Del Mar
grilled tomato pico de gallo,
avocado served with 3 potato garlic mashed

THIRD COURSE
(choice of one)

Mini Lava Cake
Godiva Liqueur, chocolate sauce Heath Bar Crunch, vanilla ice cream
add Chef Made Peanut Butter Swirl ice cream $1

New York-Style Cheesecake

ADD ONE OF THESE FAMILY-STYLE SIDES FOR $7-$10

Sizzling Mushrooms | Creamed Spinach | Steamed Asparagus | Mac & Cheese

Price does not include tax or gratuity.
Beverages not included. *These items are cooked to order.
Consuming raw or undercooked meats, seafood, mollusk or eggs may increase your risk of foodborne illness.