



CHART HOUSE®

RESTAURANT WEEK 2022

\$50 per person

FIRST COURSE

(choice of one)

CEDAR PLANK SALMON SLIDER

arugula | remoulade sauce | balsamic glaze

NEW YORKER STEAK MELT

wild mushroom | caramelized onion | jack cheese | buttered baguette

SHRIMP BEIGNET

chipotle aioli

ADD A BEGINNING FOR \$6

NEW ENGLAND CLAM CHOWDER

CHART HOUSE CHOPPED SALAD

mixed greens | cucumber | tomato | red onion | radish
palm hearts | pepperoncini | croutons | balsamic vinaigrette

SECOND COURSE

(choice of one)

SEARED MAHI WITH BEURRE NOISETTE

potato gnocchi | wild mushrooms | baby arugula

Wine Pairing: Chateau Ste. Michelle 'Indian Wells' Chardonnay \$13

SURF & TURF

grilled New York | whisky peppercorn sauce

grilled shrimp | 3 potato garlic mash

Wine Pairing: Beringer Brothers "Bourbon Barrel" Red Blend \$14

PORTUGUESE STEW

shrimp | scallops | mussels | chorizo clam broth

heirloom tomato + fennel grilled baguette

Wine Pairing: The Federalist Chardonnay \$14

DESSERT

(choice of one)

MINI LAVA CAKE

dark chocolate liqueur | chocolate sauce | Heath Bar Crunch | vanilla ice cream

HOUSEMADE CHEF'S ICE CREAM

Ask your server for tonight's flavor

NEW YORK STYLE CHEESECAKE

strawberry sauce | whipped cream

tax & gratuity not included