

BEGINNINGS TO SHARE

KIM CHEE CALAMARI

lightly fried | crisp vegetables
(990 cal) 18

OYSTERS ON THE HALF SHELL*

1/2 doz.
(120 cal) 18

SHRIMP, AVOCADO + MANGO STACK

(440 cal) 19

COCONUT CRUNCHY SHRIMP

citrus chili | coconut cream + soy dipping sauces
(850 cal) 15

SHRIMP COCKTAIL

(260 cal) 18

CRAB CAKE

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

ARTICHOKE + SPINACH DIP

garlic breadcrumbs | diced tomatoes
tortilla chips
(700 cal) 11

BOWLS + GREENS

NEW ENGLAND CLAM CHOWDER

(230 \ 450 cal) 10 | 12

LOBSTER BISQUE

(270 \ 540 cal) 12 | 14

CAESAR SALAD

(470 cal) 13

HEIRLOOM TOMATO SALAD

whipped ricotta | arugula + fresh herbs
toast points | lemon vinaigrette
(360 cal) 14

CHOPPED SALAD

cucumber | tomato | red onion | radish | palm hearts
pepperoncini | balsamic vinaigrette
(390 cal) 13

SPINACH SALAD

bacon | egg | radishes | mushrooms
warm bacon dressing
(730 cal) 14

ZERO PROOF

CUCUMBER + HONEY

Monin Cucumber | honey | fresh cucumber
mint + lemon
(80 cal) 6

BLOOD ORANGE + SAGE

Reál Ginger Infused Syrup
Liber & Co Blood Orange Cordial
blood orange sour | lime | sage
(230 cal) 6

FAUX-JITO

fresh raspberries | blueberries | mint | lime
sparkling mojito mix
(50 cal) 6

PEACH OR BLACK CHERRY PALMER

Reál Puree | fresh lemon | brewed iced tea
(110-130 cal) 5.5

ZERO PROOF BEVERAGE REFILLS \$3.5

DOCK TO DINE

chef's farm fresh harvest | citrus shallot butter
simply grilled with olive oil (adds 50 cal) | baked
sautéed (adds 60 cal) | blackened (adds 100 cal)

MAHI (650 cal) 36 SALMON (890 cal) 29

AHI TUNA* (700 cal) 39 SEA BASS (680 cal) 50

HALIBUT (700 cal) 45

COMPLEMENTS

BAJA SHRIMP
avocado corn salsa
(400 cal) 8

AVO - PICO DE GALLO
jalapeño | cilantro + lime
(310 cal) 5

LAND + SEA

ALASKAN BLACK COD

Thai glazed sablefish | bok choy | shiitake mushrooms
coconut ginger broth | furikake rice
(850 cal) 36

BAKED STUFFED SHRIMP

crab-stuffed | chef farm fresh harvest
(1340 cal) 29.5

BLACK LINGUINE DI MARE

shrimp | scallops | squid ink linguine | lemon saffron
cream | herb pistou
(1430 cal) 42

HERB CRUSTED SALMON

stone ground mustard beurre blanc
3 potato garlic mashed
(750 cal) 33

WILD CAUGHT KING CRAB

marinated grilled vegetables
(750 cal) per LB MP

AUSTRALIAN LOBSTER TAIL 7 OZ.

marinated grilled vegetables
(1010 cal) MP

KEY WEST SPICED HALIBUT

mango sticky rice | pineapple habanero butter
(890 cal) 49

FILET MIGNON*

3 potato garlic mashed
7 oz. (710 cal) 41 | 9 oz. (850 cal) 46

NY STRIP 14 OZ.*

3 potato garlic mashed
(1200 cal) 44

HERB ROASTED CHICKEN

fingerling potatoes | caramelized onions | capers
Kalamata olives | roasted bell peppers + garlic
(1040 cal) 31

STEAK COMPANIONS

CRAB CAKE (580 cal) 17

CHIMICHURRI BUTTER (380 cal) 3

BLUE CHEESE BUTTER (280 cal) 3

AUSTRALIAN LOBSTER TAIL (840 cal) 42

SHRIMP grilled | coconut crunchy | scampi
(250-925 cal) 10

SIDE BY SIDE

Sm 9 Lg 12

SIZZLING MUSHROOMS (490 \ 530 cal)

STEAMED ASPARAGUS (220 \ 330 cal)

CREAMED SPINACH (330 \ 650 cal)

3 POTATO GARLIC MASHED (450 \ 900 cal)

BOURSIN POTATO SOUFFLÉ (990 cal) 13

VEGETABLE ORZO (180 \ 360 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

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.

VINTAGE CHART HOUSE

MAC NUT MAHI

warm peanut sauce | mango relish
soy glaze | mango sticky rice
Asian green beans
(1160 cal) 40

SPICED AHI*

Furikake rice | wasabi cream | ginger soy
(1080 cal) 43

COCONUT CRUNCHY SHRIMP

citrus chili | coconut cream + soy dipping sauces
mango sticky rice
(990 cal) 27

HERB CRUSTED + SLOW ROASTED

PRIME RIB*

3 potato garlic mashed

CHART HOUSE

10 oz. (1130 cal) 37

CAPTAIN

14 oz. (1440 cal) 47

CALLAHAN

18 oz. (1760 cal) 50

CHART YOUR COURSE

\$55

Choose One:

CUP OF SOUP

(230/270 cal)

CAESAR

(470 cal)

CHOPPED SALAD

(390 cal)

Choose One:

10 OZ. PRIME RIB*

(1130 cal)

MISO MAPLE GLAZED SALMON*

prosciutto wrapped | mango + balsamic
glaze drizzle
(1100 cal)

SAVORY SHRIMP PASTA*

pappardelle pasta | light garlic butter
(1440 cal)

DESSERT

MINI LAVA CAKE*

(890 cal)

FEATURED LIBATION

TORCHED APPLE MANHATTAN

Elijah Craig Small Batch Bourbon, Berentzen
Apple Liqueur & Carpano Antica Sweet
Vermouth infused with applewood smoke
(300 cal) 26

HIGHLY RECOMMENDED

HOT CHOCOLATE LAVA CAKE

chocolate liqueur | Heath® Bar Crunch
vanilla ice cream | chocolate sauce
(890 \ 1590 cal) 9 / 12

substitute seasonal house-made
ice cream \$1

Please allow 30 minutes for preparation

CH Chef Inspired Seasonal Selection

– WINE FEATURE –

BANSHEE PINOT NOIR, SONOMA COUNTY NV

Aromas of fresh, muddled strawberry, bright cherry and pomegranate with hints of toasted caramel and five-spice. Fruit-driven front palate and very subtle oak influence.
gl (150 cal) 14 bt (620 cal) 55

CHAMPAGNE + SPARKLING

Delamotte Blanc de Blancs nv Le Mesnil-sur-Oger (480 cal)	▼ 45 179
Beau Joie Brut Rosé nv Epernay (gl 140 cal / bt 540 cal)	▼ 55 219
Lunetta Prosecco nv Italy (gl 160 cal / bt 660 cal)	12 47
Korbel Brut 187 ml nv California (115 cal)	12
Moët & Chandon Impérial 187 ml nv Épernay (120 cal)	26
Chandon Brut Rosé 187 ml nv California (140 cal)	18
Moët & Chandon Impérial nv Épernay (480 cal)	135
Santa Margherita Prosecco nv Italy (660 cal)	66
Dom Pérignon '12 Épernay (480 cal)	570
Veuve Clicquot Ponsardin Yellow Label nv Reims (480 cal)	144
Lanson 'Le Rosé' Brut Rosé nv Champagne (540 cal)	155
Domaine Chandon, Brut '20 Careros (540 cal)	74

CHARDONNAY (gl 150 cal / bt 620 cal)

Chateau Ste. Michelle 'Indian Wells' '22 Columbia Valley	14 55
Rombauer Vineyards '22 Careros	▼ 30 119
Sonoma-Cutrer '22 Russian River Valley	16 63
Line 39 '22 California	9 35
Elovan '21 Oregon	12 47
The Prisoner nv Careros	75
Cakebread Cellars '22 Napa Valley	108
Bonterra Vineyards '21 Mendocino County	42
Far Niente '21 Napa Valley	120
Kendall-Jackson Vintner's Reserve '22 California	48
Rodney Strong 'Chalk Hill' '22 Chalk Hill	57
Stags' Leap Winery '22 Napa Valley	80
Louis Jadot Pouilly-Fuisse '22 Burgundy	79
Mer Soleil 'Silver' Unoaked '21 Monterey	69
Joel Gott 'Unoaked' '22 California	51
Chateau Montelena '21 Napa Valley	155
Shafer 'Red Shoulder Ranch' '19 Napa Valley	139
Patz & Hall 'Dutton Ranch' '20 Russian River Valley	98
Domaine Serene 'Evenstad Reserve' '20 Dundee Hills OR	144
Avalon '21 California	39
Paul Hobbs '21 Russian River Valley	129
Los Vascos '21 Central Valley Chile	41
Felino by Paul Hobbs '22 Mendoza	56

SAUVIGNON BLANC (gl 150 cal / bt 610 cal)

Rodney Strong 'Charlotte's Home' '22 Sonoma County	12 47
Starborough '23 New Zealand	13 51
Reserve de L'Ermitage '22 Sancerre	18 71
Brancott Estate '23 Marlborough	48
Bogle Vineyards '22 California	35
Cakebread Cellars '22 North Coast	82
Hanna Winery '22 Russian River Valley	57

PINOT GRIGIO + GRIS (gl 150 cal / bt 620 cal)

Mezzacorona '22 Dolomiti	9 35
Banfi Le Rime '23 Tuscany	11 43
Erath '23 Oregon	13 51
King Estate '22 Oregon	59
Santa Margherita '22 Alto Adige	69
Bollini '22 Trentino	51
Ruffino 'Lumina' '22 Italy	42
Tommassi Le Rosse '21 Delle Venezie DOC Italy	49

CRISP + AROMATIC WHITES

Beringer White Zinfandel nv California (gl 140 cal / bt 560 cal)	7 27
Wente Vineyards 'Riverbank' Riesling '22 Arroyo Seco (gl 160 cal / bt 610 cal)	10 39
Chateau Ste. Michelle Riesling '21 Columbia Valley (gl 150 cal / bt 610 cal)	8 31
Pine Ridge Chenin Blanc-Viognier '22 Napa Valley (gl 145 cal / bt 610 cal)	11 43
Château de Berne Romance Rosé '21 France (gl 140 cal / bt 580 cal)	13 51
Luca Bosio Moscato D'Asti DOCG '22 Piedmont Italy (gl 140 cal / bt 600 cal)	11 43
Hampton Water Rosé '22 France (580 cal)	61
Martin Códax Albariño '22 Rias Baixas (580 cal)	48
Conundrum White Blend '21 California (610 cal)	47
Chateau Ste. Michelle 'Eroica' Riesling '22 Columbia Valley (610 cal)	68
Chateau D'Esclans Whispering Angel Rosé '22 Cote de Provence, France (590 cal)	70
Tenshen White Blend '16 California (620 cal)	51
Antinori Guado al Tasso Vermentino '22 Bolgheri (620 cal)	63
Bex Riesling '21 Germany (610 cal)	35
The Prisoner Wine Co. 'Blindfold' nv Blanc De Noir (620 cal)	68

MERLOT (gl 150 cal / bt 620 cal)

Josh Cellars '22 California	13 51
Decoy by Duckhorn '21 California	15 59
Charles Smith 'The Velvet Devil' '21 Washington State	10 39
Emmolo '21 Napa Valley	▼ 22 87
Duckhorn Vineyards '21 Napa Valley	130
Wild Horse '19 Paso Robles	36
Raymond 'Reserve' '20 Napa Valley	89
Markham '19 Napa Valley	65
Swanson '19 Napa Valley	71
Plumpjack '19 Napa Valley	145

PINOT NOIR (gl 150 cal / bt 620 cal)

Meiomi '21 California	16 63
Oyster Bay '21 Marlborough	12 47
Willakenzie Estate '21 Willamette Valley	▼ 25 99
Estancia '21 Monterey County	49
MacMurray Ranch '21 Russian River Valley	77
Carmel Road '20 Monterey	57
Cambria 'Julia's Vineyard' '21 Santa Maria Valley	63
Goldeneye '21 Anderson Valley	129
Willamette Valley Vineyards '22 Willamette Valley	79
Storypoint '21 Sonoma County	43
Boen '21 California	59
Penner Ash '21 Willamette Valley	145
Belle Glos Clark & Telephone '21 Santa Maria Valley	75
Paul Hobbs '21 Russian River Valley	145
Crossbarn by Paul Hobbs '21 Sonoma Coast	89

CABERNET SAUVIGNON (gl 150 cal / bt 620 cal)

J. Lohr 'Seven Oaks' '21 Paso Robles	12 47
The Critic '22 Napa Valley	16 63
Clos du Bois '21 California	10 39
Austin Hope '22 Paso Robles (1 Liter)	▼ 30 119
Treana '21 Paso Robles	61
14 Hands '20 Washington	40
Hogue Cellars '18 Columbia Valley	35
Jordan '19 Alexander Valley	132
J. Lohr 'Hilltop Vineyard' '21 Paso Robles	89
Louis M. Martini '21 Sonoma	69
Silver Oak '19 Alexander Valley	175
Caymus Vineyards '21 Napa Valley	160
Alexander Valley Vineyards '21 Alexander Valley	71
Caymus Vineyards Special Selection '18 Napa Valley	395
Nickel & Nickel 'State Ranch Vineyard' '22 Napa Valley	189
Shafer 'One Point Five' '21 Stags Leap District	205
Substance Elemental '21 Columbia Valley	44
Paul Hobbs '19 Coombsville	190
Cade '19 Howell Mountain Napa	240
Silver Oak Napa Select '18 Napa Valley	340
Quilt Reserve Napa 'Grace of the Land' '17 Napa Valley	199
Daou Reserve '21 Paso Robles	118
Hewitt '17 Rutherford	210

RED BLENDS (gl 130 cal / bt 560 cal)

Beringer Bros 'Bourbon Barrel' '21 California	13 51
The Prisoner '21 California	▼ 28 111
Alexander Valley Vineyards 'Cyrus' '17 Alexander Valley	130
Inglénook 'Rubicon' '16 Rutherford	275
Opus One '18 Napa Valley	750
Paraduxx by Duckhorn '20 Napa Valley	115
Orin Swift Papillon '21 Napa Valley	160
Rodney Strong 'Symmetry' '16 Alexander Valley	119
Napanook' by Dominus '20 Yountville Napa Valley	185
Timeless '20 Napa Valley	475
Stag's Leap Wine Cellars 'Hands of Time' '22 Napa Valley 70	
Nine Hats '20 Columbia Valley	55
Cocodrilo Red by Paul Hobbs '21 Mendoza	72

OTHER RED VARIETALS

El Coto 'Crianza' Tempranillo '19 Rioja (gl 150 cal / bt 640 cal)	11 43
Chateau Lassègue '18 Saint-Émilion Grand Cru (gl 160 cal / bt 650 cal)	▼ 34 135
Zuccardi Serie A Malbec '22 Mendoza Argentina (gl 150 cal / bt 630 cal)	11 43
Terrunyo Carménère nv D.O. Puemo '18 Cachapoal Valley Chile (gl 160 cal / bt 660 cal)	▼ 24 95
Jèma Corvina '15 Veneto Italy (gl 160 cal / bt 660 cal)	▼ 22 87
Bodegas Breca Brega Garnacha '18 D.O. Calatayud Spain (gl 120 cal / bt 500 cal)	▼ 20 79
Jacob's Creek Reserve Shiraz '21 Barossa (610 cal)	45
Two Hands 'Angels' Share' Shiraz '20 Barossa Valley (645 cal)	89
Luigi Bosca Estate Malbec '21 Argentina (630 cal)	52
Layer Cake Malbec '22 Argentina (630 cal)	50
Seghesio Family Vineyards Zinfandel '22 Sonoma County (670 cal)	65
Prunotto Barbaresco '20 Piedmont (640 cal)	115
El Puntido Gran Reserva Rioja Spanish Red nv D.O. Ca. Rioja Spain (640 cal)	140
8 Years in the Desert Zinfandel '21 California (670 cal)	120
Sin Zin Zinfandel '19 Sonoma County (670 cal)	59
Bramare Malbec by Paul Hobbs '22 Luján de Cuyo	90

THE ADVENTUROUS FLIGHT

30 (220 cal) 3 oz each ▼

Explore beyond Chardonnay & Cabernet by tasting through these unique, rarely offered wine varietals.

Cesari Jèma Corvina, Veneto, Italy
Ripe red fruit aromas of cherry and currants

Terrunyo Carménère, D.O. Peumo, Cachapoal Valley, Chile
Berries, black pepper, hints of cedar & notes of roses

Bodegas Breca Brega 'Old Vine' Garnacha, D.O. Calatayud, Spain
Bold and ripe; baked red cherries, strawberries & white pepper

LUXURY POURS BY CORAVIN ▼

Coravin is the most intuitive wine preservation system. It is a device that gives us the freedom to pour and let our guests enjoy a glass from a variety of our luxury wines previously not offered by the glass. It's proprietary technology keeps the cork in place, while allowing the wine to flow, protecting the wine in the bottle from oxidation so that every drop tastes the same as if the bottle was just opened.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

Wines contain sulfites