

APPETIZERS

ALOHA '61

Inspired by our roots and created for our 65th anniversary, this collection of Chart House classics celebrate the legacy that began in 1961.

31

OYSTERS ON THE HALF SHELL* CH

half dozen | mignonette | zesty cocktail sauce
inquire for daily selections

23

SHRIMP, AVOCADO + MANGO STACK CH

21

SHRIMP COCKTAIL

20

SEARED PEPPER AHI TUNA*

avocado | cabbage slaw | wonton salad

18

BRUSCHETTA

roasted baby heirlooms | whipped herb ricotta
caramelized shallots | grilled baguette

18

KIM CHEE CALAMARI

lightly fried | crisp vegetables

22

WHIPPED FETA DIP

bacon jam | honey almond brittle | rainbow baby
carrots | cucumber | chili crunch | grilled lavash

17

CRAB CAKE

brown butter skillet corn | mustard beurre blanc

23

MEATBALLS + RICOTTA

veal | pork | beef | red sauce

19

COCONUT CRUNCHY SHRIMP

citrus chili | coconut cream | soy dipping sauce

17

CHORIZO + SHRIMP DIP

sweet corn | cotija cheese | avocado corn salsa

17

SOUPS + SALADS

NEW ENGLAND CLAM CHOWDER

11 | 14

LOBSTER BISQUE

13 | 16

CAESAR SALAD

Parmesan cheese bowl | sweet peppers
achiote marinade

15

CHOPPED SALAD CH

English cucumber | heirloom tomato
pickled red onion | rainbow carrot | cannellini beans
white balsamic basil vinaigrette

15

COMPRESSED WATERMELON CARPACCIO CH

crispy prosciutto | goat cheese
toasted pistachios | mint vinaigrette

15

CH our seasonal menu items that support a healthy lifestyle

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 Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary.

ENTREES

KEY WEST SWORDFISH CH

mango sticky rice | pineapple habanero butter

42

SEA BASS + LOBSTER RISOTTO

lobster risotto | roasted tomato beurre blanc

59

HONEY HARISSA SALMON CH

cucumber tomato salad | sweet chile glaze

33

HALIBUT + HEIRLOOM TOMATOES

sweet corn succotash | corn cream puree

56

LOBSTER & SHRIMP CARBONARA

prosciutto | peas | linguine

41

GRILLED LEMONGRASS SHRIMP CH

pickled cucumber | mango sticky rice
Vietnamese dipping sauce

29

AUSTRALIAN LOBSTER TAIL 7 OZ.*

marinated grilled vegetables

MP

HERB CRUSTED + SLOW ROASTED PRIME RIB*

3 potato garlic mashed

CHART HOUSE

10 oz 41

CAPTAIN

14 oz 50

CALLAHAN

18 oz 55

FILET MIGNON*

3 potato garlic mashed
7 oz. 43 | 9 oz. 48

NY STRIP 14 OZ.*

3 potato garlic mashed

45

SOUS VIDE ROASTED CHICKEN

half-chicken | 3 potato garlic mashed | asparagus

33

STEAK + LOBSTER

8oz sirloin | petite lobster tail | 3 potato garlic mashed

53

ELEVATE

CRAB CAKE 19

KING CRAB MP

AUSTRALIAN LOBSTER TAIL 42

CHIMICHURRI BUTTER 5

BLUE CHEESE BUTTER 5

BAJA SHRIMP 9

ISLAND SPICED SALSA 5

SIDES

Sm 10 Lg 13

SIZZLING MUSHROOMS

STEAMED ASPARAGUS

CREAMED SPINACH

3 POTATO GARLIC MASHED

ASIAN GREEN BEANS

BAKED POTATO 8

CATCH CH

chef's farm fresh harvest | citrus shallot butter
simply grilled with olive oil | baked
sautéed | blackened

SWORDFISH *firm, meaty* 38

HALIBUT *light, tender* 52

SALMON *tender, rich* 29

SEABASS *mild, flaky* 52

CHART YOUR COURSE

\$59

STARTER

Choose One:

CUP OF SOUP

CAESAR

CHOPPED SALAD

ENTRÉE

Choose One:

GARLIC BUTTER SHRIMP

linguine | prosciutto | fresh herbs

BRONZED SALMON + CRAB

sweet + spicy seared | mango sticky rice
heirloom tomato relish

CHIMICHURRI STEAK + SHRIMP

8oz sliced sirloin | 3 potato garlic mashed
chimichurri sauce

DESSERT

MINI LAVA CAKE

CHEF'S FEATURE

FLOUNDER FRANCESE

garlic + parsley linguine | citrus basil butter

38

HIGHLY RECOMMENDED

HOT CHOCOLATE LAVA CAKE

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

11 / 14

substitute seasonal house-made
ice cream \$1

Please allow 30 minutes for preparation