BEGINNINGS

SHRIMP, AVOCADO + MANGO STACK
23

KIM CHEE CALAMARI
lightly fried | crisp vegetables
19

COCONUT CRUNCHY SHRIMP
citrus chili | coconut cream + soy dipping sauces
16

GRILLED + CHILLED SHRIMP COCKTAIL
cocktail sauce
28

BOWLS + GREENS

LOBSTER BISQUE
10 / 12

NEW ENGLAND CLAM CHOWDER
9 / 11

CAESAR SALAD
Parmesan cheese bowl | sweet peppers
achiote marinade
14

SOUP & SALAD
choice of soup selection & Caesar
or Chart House chopped salad
19

ADD TO YOUR SALAD: CHICKEN +9
SHRIMP +10 | **SALMON*** +14

ZERO PROOF

CUCUMBER + HONEY
Monin Cucumber | honey | fresh cucumber
mint + lemon
6

BLOOD ORANGE + SAGE
Reál Ginger Infused Syrup, Powell & Mahoney
blood orange ginger beer, blood orange sour,
fresh lime + sage
6

FAUX-JITO
fresh raspberries, blueberries, mint, lime,
sparkling mojito mix
6

PEACH OR BLACK CHERRY PALMER
Reál fruit puree, fresh lemon,
brewed iced tea
5.5

ZERO PROOF BEVERAGE REFILLS $3.5

CHLV 10/13/2026

KNIFE + FORK

AHI TUNA SALAD*
pepper seared rare | avocado | cabbage slaw + arugula | fried wontons
sesame seeds | pickled ginger | Thai dressing 21

SEAFOOD SALAD TRIO*
colossal shrimp Napoleon + tomatoes + prosciutto crisp + hearts of
palm | seared peppered tuna + avocado + kim chee slaw | Chart House
chopped salad + sliced avocado 28

GRILLED FRESH FISH*
choice of salmon (940 cal) or mahi (700 cal) | shallot butter
chef's farm fresh harvest MP

BEER BATTERED FISH + CHIPS
21

COCONUT CRUNCHY SHRIMP
citrus chili | coconut cream + soy dipping sauces | skinny fries 21

HAND HELD

served with fries or substitute sweet potato fries for $1

PRIME RIB FRENCH DIP*
Monterey Jack | horseradish cream
caramelized onions + au jus 20

CHICKEN BLT*
Parmesan crusted | balsamic mayonnaise | toasted Sourdough 18

FISH TACOS*
cajun spiced | cabbage | Monterey Jack | pico de gallo | ranch dressing
warm corn tortillas 18

BISTRO VEGGIE BURGER
grilled Beyond Burger™ | lettuce | tomatoes
onions | pickles 18

WAGYU BACON BURGER*
grilled | Jack cheese | arugula | tomato | onion + diner sauce 36

SWEETS

HOT CHOCOLATE LAVA CAKE
Godiva Liqueur | chocolate sauce | Heath Bar Crunch | vanilla ice cream
12
substitute seasonal house-made ice cream $1
Please allow 30 minutes for preparation

"ORIGINAL" MUD PIE
coffee ice cream | chocolate sauce
whipped cream 12

KEY LIME PIE
12

NEW YORK STYLE CHEESECAKE
Original | strawberry sauce
caramel macadamia nut 12

Mark Holley | Managing Director

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.