HOLIDAY MENU

BEGINNINGS TO SHARE

KIM CHEE CALAMARI 21
Lightly Fried | Crisp Shishito Peppers | Vegetables

SURF + TURF ROLL* 25
Filet | Lobster | Avocado | Cucumber

GRILLED + CHILLED SHRIMP COCKTAIL 26
Cocktail Sauce

JUMBO LUMP CRAB, AVOCADO + MANGO STACK 25
Remoulade | Avocado | Mango

BAKED CRAB DIP 23
Cheddar Cheese | French Bread Crostini

OYSTERS ON THE HALF SHELL* 24
1/2 Doz.

PRIME CRABCAKE MP
Jumbo Lump Cake | Softshell | Remoulade
Yellow Pepper Coulis | Heirloom Tomato

HAMACHI CRUDO 24
Yellow Tail | Chili Ponzu | Lemon Zest

WHIPPED RICOTTA + MEATBALLS 18
Veal | Pork | Beef | Red Sauce

SPICY TUNA ROLL 23
Cucumber | Avocado | Wasabi + Pickled Ginger

3 COURSE DINNER

ALL ENTRÉE ITEMS BELOW INCLUDE A CHOICE OF SOUP OR SALAD AND DESSERT

STARTER

(Choice of)

CREAM OF CRAB | NEW ENGLAND CLAM CHOWDER | CHOPPED SALAD
CAESAR SALAD | KALE + BUTTERNUT SQUASH SALAD

ENTRÉE

(Choice of)

$75

(CHOICE OF)

BLOOD ORANGE LACQUERED KING SALMON
fall vegetables | basmati rice I dried cranberries I arugula

SLOW ROASTED PRIME RIB*
10 oz. Herb Crusted | 3 Potato Mash

SURF + TURF*
7 oz. Filet | Grilled Shrimp | 3 Potato Garlic Mashed

SHELLFISH LINGUINE
Lobster | Shrimp | Mussels | Clams | Scallops
Garlic Butter | Bone Marrow Toast

FRESH FISH*
CHOICE OF SEA BASS,HALIBUT, FAROE SALMON, OR AHI TUNA
simply grilled with olive oil | baked | sautéed | blackened
Chef's Farm Fresh Harvest

$85

(CHOICE OF)

SEARED CHILEAN SEA BASS
Lobster Risotto I Roasted Tomato Beurre Blanc

ROASTED LAMB CHOPS*
Tri-Color Carrots | Parsnip Purée
Pistachio | Pomegranate | Mint Jus

PEACH + BOURBON GLAZED SCALLOPS + SHRIMP
Skillet Fried Corn | Bacon | Roasted Peppers

TWIN AUSTRALIAN LOBSTER TAILS
marinated grilled vegetables

10 OZ. FILET MIGNON*
3 Potato Garlic Mashed

ROCKFISH + CRAB*
Lump Crab | Dijon sherry cream | asparagus

ADD KING CRAB $MP
ADD GRILLED SHRIMP $12 | ADD CRAB CAKE $24 | ADD BONE MARROW LUGE $12

SWEETS

(Choice of)

KEY LIME PIE | NY STYLE CHEESE CAKE | MINI LAVA CAKE

- GLUTEN SENSITIVE

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 Prime is wholly owned by Landry's, Inc.