

## DINNER

### GLUTEN SENSITIVE MENU

#### APPETIZERS

<b>Shrimp Cocktail</b>	<b>13.5</b>
chilled, traditionally served	
<b>Oysters on the Half Shell*</b>	<b>22.5</b>
dozen	

#### SALADS

*(Gluten Free Dressing Options: Caesar, Blue Cheese, Oil & Vinegar, & Balsamic Honey Mustard)*

<b>Iceberg Wedge Salad</b>	<b>8.5</b>
with blue cheese dressing, bacon, tomatoes, & red onions	
<b>Seafood Salad</b>	<b>20</b>
shrimp, lump crab, crisp greens, Jerez Sherry vinaigrette	

#### SIDES

<b>Steamed Fresh Vegetables</b>	<b>4.3</b>
<b>Salt-Crusted Baked Potato</b>	<b>4.3</b>
<b>Steamed White Rice</b>	<b>2</b>
<b>Seasonal Fresh Fruit</b>	<b>3</b>

#### DESSERTS

<b>Crème Brûlée</b>	<b>Vanilla Ice Cream</b>
8	4

#### TODAY'S CATCH

Prepared simply grilled, baked or pan-seared  
Add bronzed or blackening preparations for \$1  
served with white rice + seasonal vegetables

<b>Snapper</b>	<b>27.5</b>	<b>Mahi Mahi</b>	<b>26.9</b>
<b>Salmon Fillet</b>	<b>23.9</b>	<b>Tilapia</b>	<b>19</b>
<b>Redfish</b>	<b>24.9</b>	<b>Sea Bass</b>	<b>39.5</b>

#### SEAFOOD

<b>Jumbo Grilled Shrimp</b>	<b>20.5</b>
with steamed seasonal vegetables & white rice	
<b>Lobster Tail</b>	<b>34.5</b>
8 oz., baked & served with a salt-crusted baked potato	
<b>Seared Scallops</b>	<b>32.9</b>
white rice; steamed seasonal vegetables	
<b>Snow Crab</b>	<b>39</b>
1 1/2 lbs. of sweet crab legs, steamed & served with a salt-crusted baked potato	
<b>Alaskan King Crab</b>	<b>58</b>
1 1/2 lbs. of sweet crab legs, steamed and served with a salt-crusted baked potato	

#### STEAKS & CHICKEN

<b>Top Sirloin Steak*</b>	<b>26.5</b>
center-cut sirloin, maître d' butter, salt-crusted baked potato	
<b>Ribeye*</b>	<b>36.5</b>
char-grilled, maître d' butter, salt-crusted baked potato	
<b>Grilled Chicken Breast</b>	<b>19</b>
served with steamed seasonal vegetables & white rice	
<b>Filet Mignon*</b>	<b>33.5</b>
char-grilled, maître d' butter, salt-crusted baked potato	

These items are offered as a guideline for people who require a gluten-restricted diet. However, they are based upon information provided by our suppliers, which may change. Therefore, if you or any person in your party has gluten sensitivities, notify a manager before ordering, as our kitchen is not gluten-free.

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, mollusks or eggs may increase your risk of foodborne illness. Consumer Information: There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. Chart House is wholly owned by Landry's, Inc.