

Chart House Lunch

Served Monday through Friday 11:00 am – 2:00 pm

Shrimp Cocktail

4 colossal shrimp in a gazpacho cocktail sauce
with rock shrimp

Shrimp & Crab Fondue

With Oaxaca Cheese and Garlic Crostini

Chicken Caesar Salad

Crisp romaine, grated Parmesan cheese
and our own Caesar dressing

Salmon Caesar Salad

Crisp romaine, grated Parmesan cheese
and our own Caesar dressing

Chicken Cobb Salad

Mixed greens with blue cheese dressing, grilled chicken,
bacon, avocado, tomato and egg

Chart House Chopped Salad and Clam Chowder

Mixed greens, cucumber, tomato, red onion, hearts of palm
& pepperoncinis in balsamic vinaigrette and a cup of our
award winning New England style chowder

French Dip

Shaved prime rib, caramelized onions and au jus,
served with French fries

Filet Mignon (6 oz)

Served with mashed potatoes

Chicken Francese

Lightly breaded chicken breast with artichokes, mushrooms,
lemon and white wine, served with penne pasta

Cedar Planked Salmon

Served with lemon butter sauce and mashed potatoes

Coconut Crunchy Shrimp

Served with sweet plum sauce and French fries

Shrimp Fresca

Jumbo shrimp dusted with Parmesan cheese,
fried and served with angel hair pasta

Consuming raw or undercooked meats, poultry, seafood, mollusk or eggs may increase your risk of foodborne illness. For your well being, Chart House cooks all steak and fish to your specification and uses pasteurized eggs as an ingredient in our recipes. We proudly serve Dr Pepper and Coca-Cola products.



To Go Menu

701 Bowie
San Antonio, Texas 78205
www.towerofamericas.com
www.chart-house.com

Raw Bar & Shellfish

Crab, Avocado and Mango Stack

Jumbo lump crabmeat tossed in rémoulade,
layered with avocado & mango

Jumbo Lump Crab Cake

Maryland style, caper butter sauce

Seared Peppered Ahi Tuna*

Served rare with tangy mustard, ginger & wasabi

Lobster Spring Rolls

Served with a tangy mustard sauce

Shrimp Cocktail

5 colossal shrimp in a gazpacho cocktail sauce with rock shrimp

Appetizers

Shrimp & Crab Fondue

With Oaxaca cheese & garlic crostini

Maple Glazed Quail

With a spicy maple glaze, served over dressed greens

Coconut Crunchy Shrimp

Served with sweet plum sauce

Crab Stuffed Mushrooms

Baked in a white wine sauce

Calamari

Lightly fried with a Thai chili citrus or sweet peppers

Soups & Salads

Lobster Bisque

Laced with sherry

Chart House Chopped Salad

Mixed greens, cucumber, tomato, red onion, hearts of palm
& pepperoncinis in balsamic vinaigrette

Pear & Saga Salad

Baby greens, red onions, Bosc pears, tomatoes,
Saga blue cheese & glazed pecans

Clam Chowder

Award-winning, New England style chowder

Chopped Spinach Salad

With warm bacon dressing, chopped egg, mushrooms,
radishes & chopped bacon

Caesar Salad

Crisp romaine, grated parmesan and our own caesar dressing

Fresh Fish Specialties

Cedar Planked Salmon

Served with lemon shallot butter

Dynamite Chilean Sea Bass

Crab crusted, basil oil drizzle, with coconut ginger rice

Spiced Yellowfin Ahi

Cajun spiced & grilled, ginger soy butter, wasabi cream,
spinach & bok choy

Snapper Hemingway

Parmesan-crusted, sautéed and topped with jumbo crab &
lemon shallot butter, served with coconut ginger rice

Macadamia Crusted Mahi

Warm peanut sauce with a hint of Frangelico, mango coulis,
and served with coconut ginger rice

Shrimp & Seafood

Coconut Crunchy Shrimp

Coconut ginger rice and sweet plum sauce

Pan Seared Sea Scallops

In a soy-ginger broth with bok choy, spinach & coconut ginger rice

Jumbo Lump Crab Cakes

Pan seared, with caper butter, served with seasonal vegetables

Shrimp Fresca

Parmesan-crusted shrimp with angel hair pomodoro,
topped with jumbo lump crabmeat

Australian Cold Water Lobster Tail (14 oz.)

Served with baked potato

Prime Rib, Steaks & Fowl

Prime Rib

Chart House Cut Callahan Cut

New York Strip (16 oz.)

Filet Mignon (8 oz. or 12 oz.)

Ribeye (16 oz.)

Tenderloin Medallions

Grilled beef tenderloins with teriyaki glaze & mango sauce

Prime Rib and Shrimp

Prime Rib and Australian Lobster Tail

Filet (6 oz.) and Shrimp

Filet (6 oz.) and Australian Lobster Tail

Chicken Francese

Lightly breaded chicken breast with artichoke, mushrooms,
lemon & white wine, served with penne

Signature Toppings

Diane

Cognac based cream sauce with mushrooms & shrimp

Dynamite

Crab encrusted with a basil oil drizzle

Shrimp & Crab

Shrimp & lump crab meat with lemon shallot buerre blanc

Peppercorn

Port demi-glaze with cream, shallots & green peppercorns

Accompaniments

Add Jumbo Lump Crab

Add 5 Coconut, Scampi or Grilled Shrimp

Add Lobster Tail (6 oz.)

Side Dishes

Coconut Ginger Rice

Creamed Spinach

Garlic Mashed Potatoes

Sizzling Mushrooms

Baked Potato

Texas Sweet Onion Rings

Steamed Fresh Asparagus

Broccoli & Red Bell Peppers

Special Desserts

Chocolate Lava Cake

Rich Godiva chocolate liqueur cake with molten chocolate center.
Served warm with chocolate sauce, Heath Bar Crunch & vanilla ice
cream. Please allow 15 minutes for preparation.

Chart House Souffle*

Light and fluffy!

Your choice Raspberry, Chocolate or Grand Marnier.
Please allow 15 minutes for preparation.

* These items are not available to go. Dine in only.