

San Antonio Restaurant Week 2019

\$35 or \$45 per person

FIRST COURSE

(Choice of)

Lobster Bisque*
cream style with lobster

Caesar Salad
crisp romaine, parmesan cheese and croutons
topped with our house-made caesar dressing

Chart House Chop Salad*
bacon, egg, radish, mushrooms with warm bacon dressing

SECOND COURSE

\$35

(Choice of)

Short Rib & Gnocchi
fork tender with asparagus,
shitake mushrooms, au jus

Cedar Plank Salmon*
coconut ginger rice & seasonal vegetables

Coconut Crunchy Shrimp
citrus chili, coconut cream
and soy dipping sauces

\$45

(Choice of)

Chart House Prime Rib*
slow roasted and served with
Yukon gold mashed potatoes

Lemon Herb Crusted Salmon
stone ground mustard buerre blanc,
roasted fingerling potatoes

Snapper Hemingway
parmesan encrusted, lump crab &
lemon shallot butter, coconut ginger rice

THIRD COURSE

(Choice of)

Chef House-made Ice Cream Trio
New York-Style Cheesecake

ADD ONE OF THESE FAMILY-STYLE SIDES FOR \$6 - \$9

Sizzling Mushrooms
Creamed Spinach

Steamed Asparagus
Mac & Cheese