



CHART HOUSE®

Restaurant Week 2012
Chart House Celebrates Lowcountry Cuisine
\$27.99 per person

First Course

(Choice of One)

Roasted Butternut Squash Bisque

With crispy Andouille sausage and spiced pecans

Pan Seared Local Shrimp

With Black Eyed Pea cakes, arugula, shaved parmesan and truffle vinaigrette

Lowcountry Caesar Salad

Chopped Romaine, house croutons, crumbled blue cheese, tossed with a warm bacon sweet onion vinaigrette

Buffalo Chicken Hush Puppies

Ground chicken & spices, Buffalo hot sauce, blue cheese, celery & carrot curls

Entrees

(Choice of One)

Grilled American Red Snapper

Served over bacon & cheddar grits, topped with "shrimbalaya", garnished with crispy okra

Applewood Smoked Bacon Wrapped Pork Loin

Au Gratin sweet potatoes, apple celery slaw and honey mustard aioli

Southern Fried Catfish

Served with hush puppies, Black Eyed Pea cakes and Lowcountry remoulade

Southern Fried Shrimp

Served with hush puppies, Black Eyed Pea cakes and Lowcountry remoulade

Pecan Encrusted Chicken Breast

Served over Au Gratin sweet potatoes & J.R.'s collard greens

Bourbon Coffee Glazed Mahi

Served over roasted garlic mashed potatoes and caramelized onions

Desserts

(Choice of One)

Green Tomato Pie

Drizzled with bourbon butterscotch sauce

Lemon Sassafras Sorbet

Topped with cinnamon peaches and cream

Peach & Raspberry Pecan Crisp

Caramel & chocolate sauces