



Chart House

W A I K I K I

Holiday Menu

December 24th, 2024 - January 1st, 2025

Choice of 1 per Course

APPETIZER

Arugula & Endive Salad

Served with a Mint Vinaigrette, Blue Cheese Crumble, and Candied Pecans

Shrimp & Avocado Stack

Mango Relish, Shrimp Remoulade & Taro Chips

Lobster & Shrimp Bisque

Grilled Octopus

Served with Roasted Vegetables & Lemon Vinaigrette

MAIN COURSE

Lobster Waikiki

Seared Lobster Tails, Freshwater Shrimp, and Bay Scallops with a Mushroom Parmesan Cream Sauce

Chilean Sea Bass Oscar

Tender Chilean Sea Bass and Alaskan King Crab, Butter Nage Sauce, & Topped with Hollandaise

Fire Roasted Australian Rack of Lamb

Garlic & Rosemary Marinade Served with a Port Demi-Glaze and Rosemary & Mint Infused Olive Oil

Herb Roasted Prime Rib

16 oz Prime Grade Cut & Served with Beef Au Jus & Creamy Horseradish

DESSERT

Served with Coffee or Tea

Chart House Signature Chocolate Lava Cake with Berries

Ube Cheesecake

Creme Brûlée Sampler

95 per person



Wine Pairing | 36 per person



One Glass per Course

Please inquire with your server about our Holiday Wine Selections



Mele Kalikimaka!