

CRAFTED COCKTAILS

MANGO MOJITO

Cruzan Mango Rum, Monin Mojito, fresh mint lime juice 11

POMEGRANATE MARTINI

Smirnoff Pomegranate Vodka, Monin Pomegranate 13

ULTIMATE MARGARITA

Patron Silver Tequila, Cointreau Orange Liqueur, our signature margarita mix 13

POMEGRANATE MOJITO

Bacardi Superior Rum
DeKuyper Pomegranate Liqueur, Monin Mojito fresh mint + lime juice 11

FLEUR D'LIS

Malibu Coconut Rum, Midori Melon Liqueur
DeKuyper Peachtree Schnapps, orange juice pineapple juice 10

FIERY CUCUMBER

Prairie Organic Cucumber Vodka, Monin Cucumber fresh cucumber, sea salt, cayenne pepper lime zest rim 13

MOSCATO SANGRIA

Cruzan Mango Rum, Moscato Wine fresh basil leaves 12

THIS IS NO 'OLD' FASHIONED

Knob Creek Bourbon, Carpano Antica Sweet Vermouth, San Pellegrino, Aranciata Rossa Fee Brothers Orange Bitters 13

MONARCH MARGARITA

1800 Reposado Tequila, Solerno Blood Orange Liqueur, Blood Orange Sour 12

DOUBLE BERRY MULE

Smirnoff Vodka, Fever Tree Ginger Beer, fresh raspberries, fresh blackberries 12

CHOCOLATE + BOURBON

Four Roses Small Batch Bourbon
Carpano Antica Sweet Vermouth, Tiramisu Italian Liqueur, Fee Brothers Aztec Chocolate Bitters 13

TABLESIDE TORCHED APPLE MANHATTAN

Baker's Bourbon, Berentzen Apple Liqueur
Carpano Antica Sweet Vermouth infused with Applewood smoke 24

ZERO PROOF

CUCUMBER + HONEY

Monin Cucumber, honey, fresh cucumber mint + lemon 6

BLOOD ORANGE + SAGE

Reál Ginger Infused Syrup, blood orange ginger beer, blood orange sour, fresh lime + sage 6

FAUX - JITO

fresh raspberries, blueberries, mint, lime sparkling mojito mix 6

PEACH PALMER

Reál Peach Puree, fresh lemon, brewed iced tea 5

BLACK CHERRY PALMER

Reál Black Cherry Puree, fresh lemon brewed iced tea 5

REFILLS \$2.5

Bryce Mac Charles | Managing Director
Elsa Navarro | Executive Chef

A Suggested Gratuity of 15% - 20% is customary.
The amount of gratuity is always discretionary.

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness. Chart House is wholly owned by Landry's, Inc.



APPETIZERS

PUPU PLATTER

lobster California roll | shrimp cocktail
coconut crunchy shrimp | Thai chicken
spring rolls + ahi poke stack 29

KIM CHEE CALAMARI

lightly fried | crisp vegetables 17

HEIRLOOM + BURRATA CRUDO

cracked pistachio |
white balsamic basil vinaigrette 12.5

COCONUT CRUNCHY SHRIMP

citrus chili | coconut cream +
soy dipping sauces 15

THAI CHICKEN SPRING ROLLS

lightly fried | citrus chili sauce 14

SHRIMP, AVOCADO + MANGO STACK

shrimp remoulade | avocado + mango 18

SHRIMP COCKTAIL 18

PEOHE'S FOURTH OF JULY PRIX FIXE MENU \$69

Choice of one Soup or Salad Below

Classic Lobster Bisque | New England Clam Chowder
Holiday Salad | Peohe's Salad | Caesar Salad

Choice of one Entree Below

HALIBUT MAI'A

Macadamia nuts | bananas
Frangelico | coconut ginger rice

FILET MIGNON 9 OZ.*

3 potato garlic mashed

SLOW ROASTED PRIME RIB *

10oz herb crusted | 3 potato garlic mashed

CHILEAN SEA BASS PINOT NOIR

pinot noir reduction | asparagus
3 potato garlic mashed

MAPLE + GINGER GLAZED KING SALMON

soy glaze | soy broth | cucumber
Daikon relish | jasmine rice

COCONUT CRUNCHY SHRIMP

citrus chili | coconut cream + soy
dipping sauces | coconut ginger rice

SWORDFISH OSCAR

lump crabmeat | asparagus
béarnaise sauce | 3 potato garlic mashed

SPICED AHI *

Furikake rice
wasabi cream + ginger soy

ADD A 4OZ LOBSTER TAIL FOR \$15

Choice of one Dessert

Chocolate Mousse Cake
White Chocolate Raspberry Cheesecake
Mini Lava Cake