

CRAFTED COCKTAILS

MANGO MOJITO

Malibu 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

Malibu 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,
Solemo Blood Orange Liqueur,
Blood Orange Sour 12

DOUBLE BERRY MULE

Russian Standard Platinum 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 25

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 17.5

WARM BRIE AND FIGS

Crispy walnut crust | fresh + preserved figs
spiced fruit chutney and cranberry toast 15

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 19

SHRIMP COCKTAIL 19

PEOHE'S THANKSGIVING PRE FIX MENU \$69

Choice of one Starter

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

Choice of one Entree Below

TRADITIONAL THANKSGIVING DINNER

sliced roast turkey | cornbread stuffing
pan gravy | mashed potatoes or baked
sweet potato with rum butter
creamed spinach | cranberry relish

SHRIMP & SCALLOP LINGUINI

squid ink pasta | pistachio cilantro pesto
roasted yellow bell pepper sauce | microgreens

FILET MIGNON 9 OZ.*

3 potato garlic mashed

HALIBUT MAI'A

Macadamia nuts | bananas
Frangelico | coconut ginger rice

CHILEAN SEA BASS PINOT NOIR

pinot noir reduction | asparagus
3 potato garlic mashed

SLOW ROASTED PRIME RIB *

10oz herb crusted | 3 potato garlic mashed

COCONUT CRUNCHY SHRIMP

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

MAPLE + GINGER GLAZED KING SALMON

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

SPICED AHI *

Furikake rice | wasabi cream + ginger soy

ADD A 6OZ LOBSTER TAIL FOR \$20

Choice of one Dessert

Pumpkin Pie
Fresh Pecan Pie
White Chocolate Raspberry Cheesecake
No Ka Oi

WE ARE HAPPY TO HAVE YOU JOIN US IN OUR DINING ROOM ONCE AGAIN. PLEASE KNOW THAT WE ARE LIMITED ON SEATING CAPACITY DUE TO SOCIAL DISTANCING GUIDELINES. WE APPRECIATE YOUR UNDERSTANDING AND PATIENCE AS WE ARE OFFERING A LIMITED MENU WITH LIMITED STAFFING. IN ORDER TO ALLOW US TO SERVE AS MANY VISITORS THAT ARE EXCITED TO JOIN US FOR DINE IN, WE ASK THAT YOU PLEASE LIMIT YOUR DINING EXPERIENCE TO APPROXIMATELY ONE HOUR DURING BUSY PERIODS.