

## 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,  
Solerno 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 24

## ZERO PROOF

### CUCUMBER + HONEY

Monin Cucumber, honey, fresh cucumber  
mint + lemon 5

### BLOOD ORANGE + SAGE

Reál Ginger Infused Syrup, blood orange ginger  
beer, blood orange sour, fresh lime + sage 5

### FAUX-JITO

fresh raspberries, blueberries, mint, lime  
sparkling mojito mix 5

### 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

Bryce Mac Charles | Managing Director  
Chris Gardner | 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.



## BEGINNINGS

### PUPU PLATTER

lobster California roll | shrimp cocktail  
coconut crunchy shrimp | Thai chicken spring  
rolls + Hawaiian pulled pork tacos

### COCONUT CRUNCHY SHRIMP

citrus chili | coconut cream + soy dipping  
sauces

### KIM CHEE CALAMARI

lightly fried | crisp vegetables

### HERB STEAMED ARTICHOKE

fresh herbs | lemon basil aioli

### SHRIMP COCKTAIL

### THAI CHICKEN SPRING ROLLS

lightly fried | citrus chili sauce

### CRAB, AVOCADO + MANGO STACK

lump crab remoulade | avocado + mango

## BOWLS + GREENS

### LOBSTER BISQUE

/

### NEW ENGLAND CLAM CHOWDER

/

### CAESAR SALAD

### PEOHE'S SALAD

Mandarin oranges | candied walnuts  
orange ginger vinaigrette

### CHOPPED SPINACH SALAD

bacon | egg | radishes | mushrooms  
warm bacon dressing

## NEW WAVE SUSHI

### CHILI CITRUS YELLOWTAIL

### PEPPER SEARED AHI

### SURF + TURF ROLL

Lobster roll | seared filet mignon | soy glaze  
toasted sesame seeds

### CRUNCHY ROLL

coconut shrimp | avocado | daikon sprouts  
seared ahi

### SPICY THAI

salmon | cucumber | Thai chili sauce | Hamachi  
cilantro | yuzu

## SWEETS

### HOT CHOCOLATE LAVA CAKE

Godiva Liqueur | chocolate sauce  
Heath Bar Crunch | macadamia nut ice cream  
substitute seasonal house-made ice cream \$1

### "NO KA OI"

Macadamia nut ice cream | chocolate sauce  
whipped cream

### KEY LIME PIE

authentic Key Lime custard  
graham cracker crust | whipped cream

### WHITE CHOCOLATE RASPBERRY CHEESECAKE

orange zest | crème anglaise

### HOUSE-MADE ICE CREAM

peanut butter chocolate swirl

## VINTAGE PEOHE'S

### COCONUT CRUNCHY SHRIMP

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

### HALIBUT MAI'A

Macadamia nuts | bananas | Frangelico  
coconut ginger rice

### SPICED AHI\*

Furikake rice | wasabi cream + ginger soy

### HERB CRUSTED + SLOW ROASTED PRIME RIB\*

3 potato garlic mashed

### PEOHE'S CUT

10 oz. /

### CAPTAIN

14 oz. /

### CALLAHAN

18 oz. /

## DOCK TO DINE

coconut ginger rice | fresh vegetables  
lemon shallot butter  
simply grilled with olive oil  
baked | sautéed | blackened

### CHILEAN SEA BASS

### ALASKAN HALIBUT

### AHI\*

### SWORDFISH

### SALMON

## LAND + SEA

### SESAME CRUSTED SALMON

Szechuan vegetables | peanut sauce  
Furikake rice

### CHILEAN SEA BASS PINOT NOIR

pinot noir reduction | asparagus  
3 potato garlic mashed

### WILD CAUGHT KING CRAB

coconut ginger rice

### TWIN LOBSTER TAILS

coconut ginger rice

### GINGER SOY SHRIMP + SCALLOPS

mushroom + bok choy | furikake rice

### SHRIMP + ARTICHOKE LINGUINE

spinach | tomato | feta

### FILET MIGNON 7/9 OZ.\*

3 potato garlic mashed /

### NY STRIP 14 OZ.\*

3 potato garlic mashed

### AIRLINE CHICKEN

fresh fennel brine | wild mushroom ragout

## STEAK COMPANIONS

### WILD CAUGHT KING CRAB 3/4 LB.

### TWIN LOBSTER TAILS

## SIDE BY SIDE

### STEAMED ASPARAGUS

### BRUSSEL SPROUTS

### 3 POTATO GARLIC MASHED

### LOBSTER MAC N CHEESE

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.