

CRAFTED COCKTAILS

MANGO MOJITO

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

POMEGRANATE MARTINI

Smirnoff Vodka, Pama Pomegranate Liqueur, Pom Pomegranate Juice 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 Rosse, 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 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 MacCharles | 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.



BEGINNINGS

PUPU PLATTER*

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

COCONUT CRUNCHY SHRIMP

citrus chili | coconut cream + soy dipping sauces

KIM CHEE CALAMARI

lightly fried | crisp vegetables

HEIRLOOM + BURRATA CRUDO

heirloom tomato | cracked pistachio white balsamic basil vinaigrette

JUMBO SHRIMP COCKTAIL

SHRIMP, AVOCADO + MANGO STACK

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

CHEF'S FEATURE

SHRIMP & SCALLOP LINGUINE

Squid Ink Pasta | Pistachio Cilantro Pesto
Roasted Yellow Bell Pepper Sauce | Microgreens

SWEETS

HOT CHOCOLATE LAVA CAKE

chocolate liqueur | chocolate sauce
Heath Bar Crunch | vanilla ice cream

"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

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'S CUT

14 oz. /

CALLAHAN'S CUT

18 oz. /

DOCK TO DINE

coconut ginger rice | fresh vegetables
lemon shallot butter | 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

roasted fingerling potatoes | grilled broccolini
MP

AUSTRALIAN LOBSTER TAIL

roasted fingerling potatoes | grilled broccolini
by the pound MP

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

BLUE CHEESE BUTTER

AUSTRALIAN LOBSTER TAIL

SIDE BY SIDE

STEAMED ASPARAGUS

BRUSSELS SPROUTS

3 POTATO GARLIC MASHED

LOBSTER MAC N CHEESE