

GLUTEN SENSITIVE MENU

STARTERS

Herb Steamed Artichoke fresh herbs, garlic with lemon basil aioli	11
Crab, Avocado, Mango Stack lump crab meat tossed in remoulade, layered with avocado & mango	17
Shrimp Cocktail 5 large chilled shrimp	16.5
Oysters on the Half Shell*	1/2 dozen 16 Baker's dozen 32

SALADS

Caesar Salad	9
Chopped Spinach Salad bacon, egg, onions, mushrooms, warm bacon dressing	9.5
Peohe's Salad orange ginger vinaigrette with Mandarin oranges & candied walnuts	9

SIGNATURE SIDES

Garlic Mashed Potatoes	7
Grilled Asparagus	8
Steamed Fresh Vegetables	6

SEAFOOD

Today's Fresh Fish Ask for today's selections. All fish may be prepared simply grilled with olive oil, sautéed or blackened. Served with fresh seasonal vegetables & garlic mashed potatoes	MP
Atlantic Salmon Nicoise arugula in lemon vinaigrette, roasted fingerling potatoes, green beans, sliced eggs, Kalamata olives & artichoke red pepper relish	30
Peohe's Mahi Mai'a sauteed with macadamia nuts, bananas & Frangelico, steamed white rice	41.5
King Crab garlic mashed potatoes	MP
Cold Water Lobster Tail garlic mashed potatoes	MP

MEAT + POULTRY

Served with garlic mashed potatoes

Prime Rib a Peohe's favorite, herb-seasoned and slow-roasted	
Peohe's Cut 10 oz.*	31.5
Captain's Cut 14 oz.*	39.5
Callahan's Cut 18 oz.*	42.5
Filet Mignon*	7 oz. 36 9 oz. 39.5
NY Strip 14 oz.*	39.5
Filet & Grilled Shrimp*	43
Filet & Lobster Tail*	68
Roasted Airline Chicken Breast fresh fennel brine, wild mushroom ragout	25

DESSERTS

Crème Brûlée fresh berries & macadamia nuts	8
Mango Sorbet light and refreshing	6.5

We have prepared this menu based on the most current information available from our suppliers and their stated absence of gluten within these items. While we use caution in preparing our gluten-sensitive menu items, our kitchen is not gluten-free. Since our dishes are prepared-to-order, during normal kitchen operations, we cannot guarantee that cross-contamination with foods containing gluten will not occur. We encourage you to carefully consider your dining choices and your individual dietary needs when dining with us. When placing your order, please let your server know that you are ordering a gluten-sensitive menu item. *Notice: Consuming raw or under cooked meats, poultry, seafood, mollusks, shellfish or eggs may increase your risk of foodborne illness. Prime Rib available after 4pm.

Peohe's is wholly owned by Landry's, Inc.

CHPE 10/20/2017