

# GLUTEN SENSITIVE DINNER MENU

## STARTERS

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Herb Steamed Artichoke 11  
fresh herbs, garlic with lemon basil aioli

Crab, Avocado & Mango Stack 17.5

Shrimp Cocktail 16.5

Half Dozen Oysters 16

## SALADS

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Caesar Salad 9

Chopped Spinach Salad 9.5  
bacon, egg, radishes, mushrooms, warm bacon dressing

Peohe's Salad 9  
orange ginger vinaigrette with  
Mandarin oranges & candied walnuts

Seafood Cobb Salad 19  
tossed mixed greens in blue cheese dressing, crab,  
shrimp, bacon, avocado, tomatoes & eggs

## SIGNATURE SIDES

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Yukon Gold Garlic Mashed Potatoes 7

Steamed Asparagus 8

## SEAFOOD

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Today's Fresh Fish  
Ask for today's selections. All Fresh Fish prepared  
baked, finished with lemon shallot butter,  
with seasonal vegetables & coconut ginger  
rice. Other preparations include: Simply Grilled  
with Olive Oil, Sautéed, or Blackened MP

Lobster Tail MP  
cold water lobster, served with steamed vegetables

King Crab MP  
steamed to perfection & served with a baked potato

Salmon Nicoise 30  
arugula in lemon vinaigrette, roasted fingerling  
potatoes, green beans, sliced eggs, Kalamata  
olives & artichoke red pepper relish

Peohe's Mahi Mai'a 41.5  
sautéed with macadamia nuts, bananas  
& Frangelico, coconut ginger rice

## MEAT + POULTRY

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Served with Yukon Gold Garlic Mashed Potatoes

Prime Rib  
a Peohe's favorite, herb-seasoned and slow-roasted

Peohe's Cut 10 oz.	32
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 25  
fresh fennel brine, wild mushroom ragout,  
Yukon Gold garlic mashed potatoes

## DESSERTS

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Mango Sorbet 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.

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