

GLUTEN SENSITIVE DINNER MENU

STARTERS

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

Caesar Salad 10

Chopped Spinach Salad 11
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

3 Potato Garlic Mashed 7

Steamed Asparagus 8

SEAFOOD

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

Served with 3 potato garlic mashed
Prime Rib
a Peohe's favorite, herb-seasoned and slow-roasted

Peohe's Cut 10 oz. 33

Captain's Cut 14 oz. 40

Callahan's Cut 18 oz. 44

Filet Mignon 7 oz. 36.5 9 oz. 39.5

NY Strip 14 oz. (1200 cal) 40

Filet & Grilled Shrimp 43

Filet & Lobster Tail 68

Roasted Airline Chicken Breast 26
fresh fennel brine, wild mushroom ragout,
Yukon Gold garlic mashed potatoes

DESSERTS

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.

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