



Peterson's  
Steaks · Seafood · Spirits



## DINNER MENU

### APPETIZERS

#### First Course

##### Grilled Asparagus

2 Year Old Parmesan, Crispy Prosciutto, 25 Year Old Balsamic Olive Oil - \$11

##### Jumbo Lump Crab Cake

Stone Ground Mustard and Crisp Basil - \$13

##### Portobello "Fries"

Panko-Rosemary Crust, Horseradish Cream - \$9

##### Jumbo Gulf Shrimp

Traditional Cocktail Sauce and Fresh Horseradish - \$14

##### Tuna Tartar

Trio of Jellies, Wasabi, Sesame Cracker, Olive Oil, Pickled Ginger - \$13

##### Veal Carpaccio

Peppered Veal, Arugula, Fried Capers, Extra Virgin Olive Oil, Maldon Sea Salt - \$14

##### Kobe Beef Brisket Ravioli

Rosemary and Red Chili Cured, Roma Tomato Emulsion, Green Peppercorns,  
Grilled Scallions - \$14

##### Foie Gras and Maine Lobster Tart

Melted Leeks, Capriole Goat Cheese, and Smoked Sea Salt - \$17



## DINNER MENU

### APPETIZERS CONTINUED

#### First Course

##### **Thick Cut Tempura Onion Rings**

House Made Steak Sauce - \$8

##### **Tempura Maine Crab Lobster "Fingers"**

Morgan County Honey, Strong Dijon and  
Chipotle Dust - \$16

##### **Shrimp DeJonghe**

A Peterson's Family Recipe with 3 Jumbo Shrimp, Special Garlic-Parmesan Sauce,  
Puffed Pastry Shell - \$14

##### **P.E.I. Mussels**

Basil Nage, Grilled Baguette - \$13

### OYSTERS

Brought in fresh daily. Traditional Cocktail Sauce, Fresh Horseradish  
and "Verjelly" - \$2 each

##### **Six Oysters of the Day**

\$12

##### **Oysters Rockefeller**

Six Oysters, Tender Spinach, Pernod, Cream and Pecorino Romano



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## DINNER MENU

### SOUPS / SALADS

#### Second Course

##### **Maine Lobster Bisque**

Micro Chives and Lobster Salad - \$8

##### **Chef's Special Soup**

Chef's Creation with Fresh Seasonal Ingredients - \$7

##### **Gourmet Organic Spring Greens**

Sweet Basil Vinaigrette and Basil Parmesan "Cracker" - \$6

##### **Peterson's Caesar**

Organic Romaine Lettuce, Pecorino Romano and  
a Black Pepper Croustini - \$7

##### **Wedge of Iceberg**

Dana Blue Dressing, Pears and Walnuts - \$7

##### **Organic Baby Spinach**

Hard Boiled Egg, Crisp Pancetta, Onions, Tomatoes,  
Apple Smoked Vinaigrette - \$7

##### **Beefsteak Tomato**

3 Onion Salad, Danish Blue Crumbles, Balsamic Emulsion - \$7



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## DINNER MENU

### SIDE DISHES

Serves two or more

#### **Peterson's Mashed**

Roasted wild Mushrooms, Scallions and Garlic - \$8

#### **Baby Spinach**

Lobster Butter, Field Herbs, and Roasted Tomatoes - \$8

#### **Creamed Corn - \$8**

#### **Classic Big Baked Potato - \$6**

#### **Snow Peas**

Ginger, Shallots and Garlic - \$7

#### **Sautéed Vegetables**

Char-grilled Bell Peppers, Carrots and Root Vegetables with Portobello's,  
Leeks and Haricot Vert - \$12

#### **Roasted Roma Tomatoes**

2 Year Old Parmesan, Tomato Oil, Micro Basil - \$8

#### **Indiana Sweet Corn Risotto**

Roasted Corn, Melted Leeks - \$9

#### **Bread Pudding**

Potato, Grilled Mushrooms, Asparagus, Gruyère and Brown Butter Veal Jus - \$8



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## DINNER MENU

### SIDE DISHES CONTINUED

Serves two or more

#### **Creamed Spinach**

Toasted Garlic Crust - \$8

#### **Jumbo Asparagus**

Hollandaise Sauce - \$9

**Au Gratin Potatoes - \$8**

**Mushroom of the Day – *Market***  
**Béarnaise or Hollandaise Sauce**

\$3

### PRIME SEAFOOD

Our seafood meets the FDA's HACCP (Hazard Analysis Critical Control Point) Government Inspection Program and is based on daily availability only.

#### **Pan Seared Alaskan Halibut Cheeks**

Champagne Caper Cream Sauce Infused with Lobster, Asparagus,  
and Grilled Romano Polenta - \$28

#### **Grilled Red Grouper**

Rock Shrimp and Roasted Tomato Stew, Baby Carrots, Haricot Vert and a Corn,  
Zucchini and Goat Cheese Crepe - \$29

#### **Maine Diver Scallops**

Cherry Hill Pinot Noir and Mushroom Risotto, Apple Relish, Crisp Pancetta,  
Black Truffle Oil, Gold Rush Apple "Tuiles" - \$29

#### **Scottish Organic Salmon Steak**

Grilled Artichokes En Croute, Roasted Yukon Potatoes,  
Tomato and Cilantro Beurre Blanc - \$27



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## DINNER MENU

### PRIME SEAFOOD CONTINUED

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#### Tuna

Five Pepper Crust, Grilled Shiitakes, Risotto Cake,  
Port Wine Reduction and Micro Arugula - \$29

#### Grilled Red Snapper

Crab and Four Pepper Crust, Sautéed Spinach, Grilled Corn  
and Yellow Tomato Reduction - \$28

#### Peterson's Crab Cakes

Fresh Jumbo Lump Crab, Garden Vegetables and Basil, Stone Ground Mustard Reduction,  
Celery Root-Fennel Slaw - \$27

### LOBSTER ENTRÉES

All live lobsters are flown in from Turner Seafood in Boston, Massachusetts.

#### Maine Lobster Tail

12 oz. Tail, Drawn butter, with choice of side dish - *Market Price*

#### Add Jumbo Lump Crabmeat to any Entrée

Recommended with our Main Lobster Tail - \$25



## DINNER MENU

### STEAKS & CHOPS

Peterson's steaks are specially aged, selected corn-fed beef. We serve only the top 2% of the beef available in the United States that is graded by the USDA as PRIME GRADE. This grade is the highest rating of a combined ratio of marbling with the youngest maturity.

#### **Steak Preparation:**

Rare - "cool red center"

Medium Rare - "warm pink Center"

Medium - "hot red center"

Well Done - "cooked throughout, no pink"

(Please note: we are not responsible for well done steaks)

#### **Snake River Farms Pork Tenderloin**

Kobe Style, Duchess Potato, Baby Arugula, Roasted Tomato and Goat Cheese  
Reduction - \$26

#### **Rib-Eye Steak**

16 oz - \$33

#### **New York Strip**

12 oz. - \$32

#### **New York Strip**

16 oz. - \$39



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## DINNER MENU

### STEAKS & CHOPS CONTINUED

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#### **Pan Sealed Moulard Duck Breast,**

Sautéed Spinach with Roasted Shallots, Fingerling Potatoes, Fried Goat Cheese and Cherry Port Reduction - \$29

#### **Petite Filet**

8 oz. - \$29

#### **JCP Double Filet**

14 oz. Peterson's Signature Steak - \$40

#### **Amish Chicken**

Filled with Woodland Mushrooms, Pancetta and Basil, served with Orzo Pasta and a Brandy Peppercorn Reduction - \$26

#### **Lamb Loin Chops Porterhouse - \$32**

#### **Surf & Turf**

Add Maine Lobster Tail 12 oz. - *add Market Price*

Add Jumbo Lump Crabmeat - *add \$25*

### UNABLE TO JOIN US...

Carry out service is available