



## PETERSON'S PRIME SEAFOOD MENU

Our Seafood meets the FDA's HACCP (Hazard Analysis Critical Control Point) Government Inspection Program and is based on daily availability only. We have hunted extensively to find the finest purveyors to fly in our seafood daily. As with all other items on the menu, each item is prepared with passion and care.

### **NORTH ATLANTIC LEMON SOLE**

Crab & Piquillo Pepper Crusted, Grilled Broccolini,  
Scalloped Potato & White Wine Caper Sauce  
\$29

### **MAINE DIVER SCALLOPS**

Pinot Noir & Mushroom Risotto, Apple Relish,  
Crisp Pancetta, Black Truffle Oil, Apple "Tuiles"  
\$29

### **GREAT LAKES WALLEYE**

Yellow Corn Crusted, "Confit" of Yukon Gold Potatoes,  
Pancetta, Sweet Peas, Citrus Rosemary Aioli  
\$32

### **TUNA**

Varies Between Yellowfin, Bigeye and Bluefin.  
Char Grilled Tuna, Chinese Long Beans, Sweet  
Chili Glazed Bok Choy, Soy Ginger Sauce  
\$32

### **SCOTTISH ORGANIC SALMON STEAK**

Smoked Purple Potatoes, Haricot Vert Bundle,  
Roasted Red Pepper Beurre Blanc  
\$29

### **CIOPPINO**

Sole, Mahi Mahi, Mussels, Shrimp, Onions,  
Fennel, Tomato Basil Broth, Grilled Baguette  
\$25

### **PETERSON'S CRAB CAKES**

Fresh Jumbo Lump Crab, Red Pepper, Onion, Celery,  
Ginger and Basil, Aioli, Roasted Red Pepper Coulis,  
Stone Ground Mustard Beurre Blanc  
\$28

### **MAINE LOBSTER TAIL**

12 oz Tail, Drawn Butter (choice of side dish)  
Market Price

A gratuity of 20% will be added to parties of six or more guests.  
Alert Server for Dietary Restrictions from Food Allergy or Intolerance.