

PETERSON'S STEAKS & CHOPS

Peterson's steaks are specially aged and 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 red center", Medium – "hot red center", Medium Well "pink center" – Well Done – "cooked throughout, no pink" (We are not responsible for well done steaks)

Kurobuta Pork Tenderloin <i>Kobe Style, Sweet Corn Cake, Arugula, Roasted Tomato and Goat Cheese Reduction</i>	\$28
Ribeye Steak – 16 oz.	\$34
New York Strip – 12 oz.	\$33
New York Strip – 16 oz.	\$39
Veal <i>Pan Seared Medallions of Veal Tenderloin, Foie Gras, Seared Potato Cake, Roasted Baby Carrots, Demi-Glace</i>	\$36
Petite Filet – 8 oz.	\$29
JCP Double Filet – 14 oz.	\$40
<i>Peterson's Signature Steak</i>	
Amish Chicken <i>Stuffed with Woodland Mushrooms, Pancetta, Basil, served with Orzo Pasta and a Brandy Peppercorn Reduction</i>	\$26
Lamb Loin Chops, Porterhouse	\$32

All Steaks and Chops are served with Cabernet Veal Jus, Balsamic Roasted Tomato, Living Watercress

STEAK ACCOMPANIMENTS

Maine Lobster Tail - 12 oz. – Market Price	Crab Stuffing - \$25
Oscar - \$14	Peppercorn Brandy - \$3
Garlic Butter - \$1	Sautéed Portobello Mushrooms - \$5
Truffle Butter - \$3	Foie Gras - \$10
Bacon Blue Cheese Crust - \$5	Sautéed Onions - \$3
Blue Cheese Crumbles - \$3	Béarnaise or Hollandaise Sauce - \$3

SIDE DISHES (serves two or more)

Peterson's Mashed <i>Roasted Wild Mushrooms, Scallions, Garlic</i> - \$8	Roasted Tomato Risotto <i>Basil, Parmesan</i> - \$10
Baby Spinach <i>Lobster Butter, Herb Salad, Roasted Tomato</i> - \$9	Mushroom Bread Pudding <i>Criminis, Portobellos, Toasted Bread, Sage, Thyme, Parmesan, Brown Butter Veal Jus</i> - \$10
Creamed Corn - \$8	Creamed Spinach <i>Toasted Garlic Crust</i> - \$8
Baked Potato <i>Butter, Sour Cream, Chives</i> - \$6	Au Gratin Potatoes <i>Topped with Bacon</i> - \$9
Snow Peas <i>Ginger, Shallots, Garlic</i> - \$7	Jumbo Asparagus <i>Hollandaise Sauce</i> - \$9
Haricot Vert and Onions <i>French Green Beans, Caramelized Pearl Onions</i> - \$10	Smoked Potatoes <i>Smoked Fingerling Potatoes, Garlic Butter, Chive Sour Cream</i> - \$9