

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.)

PORK TENDERLOIN

Jerk Spiced with Blue Corn Fritters, Mango Salsa,
Crisp Plantain, Ancho Sherry Gastrique
\$29

RIBEYE STEAK – 16 OZ.

\$39

NEW YORK STRIP – 12 OZ.

\$38

NEW YORK STRIP – 16 OZ.

\$43

PETITE FILET – 8 OZ.

\$34

JCP DOUBLE FILET – 14 OZ.

Peterson's Signature Steak
\$46

VEAL TENDERLOIN MEDALLIONS

Saltimboca Style with Truffled Fontina Smashed Potatoes, Crispy
Prosciutto, Grilled Broccolini, Crimini Marsala Sauce, Fried Sage
\$36

AMISH CHICKEN ROULADE

Stuffed with Applewood Smoked Bacon, Sundried
Tomatoes and Spinach, with Polenta Cake, Sautéed Baby
Arugula, topped with Goat Cheese Cream Sauce
\$27

LAMB LOIN CHOPS, PORTERHOUSE

\$36

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

STEAK ACCOMPANIMENTS

MAINE LOBSTER TAIL – 12 OZ.

Market Price

OSCAR

\$14

GARLIC BUTTER

\$1

TRUFFLE BUTTER

\$3

BACON BLUE CHEESE CRUST

\$5

BLUE CHEESE CRUMBLES

\$3

LUMP CRABMEAT

\$25

CRACKED BLACK PEPPER & BRANDY SAUCE

\$3

SAUTÉED PORTOBELLO MUSHROOMS

\$5

GRADE A FOIE GRAS

\$10

SAUTÉED ONIONS

\$3

BÉARNAISE OR HOLLANDAISE SAUCE

\$3

SIDE DISHES

Serves Two or More

PETERSON'S MASHED

Roasted Wild Mushrooms,
Scallions, Garlic
\$8

BABY SPINACH

Lobster Butter, Herb Salad,
Roasted Tomato
\$9

BAKED POTATO

Butter, Sour Cream, Chives
\$6

SNOW PEAS

Ginger, Shallots, Garlic
\$7

"MILOS" MUSHROOMS

Large Mushrooms, Shallots,
Sherry and Cream
\$9

KING CRAB MAC & CHEESE

White Cheddar & Fontina Sauce,
Garlic Bread Crumb Topping
\$11

CREAMED SPINACH

Toasted Garlic Crust
\$8

SWEET CORN RISOTTO

Melted Leeks, Garlic Butter, Parmesan
\$10

SUMMER VEGETABLE GRATIN

Summer Squash, Eggplant, Zucchini,
Onion, Thyme
\$8

CREAMED CORN

\$8

JUMBO ASPARAGUS

Hollandaise Sauce
\$9

AU GRATIN POTATOES

Topped with Bacon
\$9