



Welcome to Peterson's!

When we opened in 1999, my goal was to create an independent fine-dining restaurant dedicated to a superior guest experience by providing 'only the very best' quality and service. Since then, we have been recognized in every Indianapolis Monthly "Best Restaurant" issue, earned numerous "Best of Award of Excellence" honors from Wine Spectator and received multiple "Diner's Choice" awards from Open Table.

Today Peterson's is well renowned for its prime steaks, fresh seafood, house-made desserts, award-winning wines, outstanding service and distinguished atmosphere. Please don't hesitate to ask our staff for anything you may need. We hope your dining experience with us is memorable and exceeds all expectations.

– Joe Peterson

**restaurateur** Joe Peterson   **executive chef** Ricky Hatfield   **pastry chef** Hattie McDaniel  
**sous chef** Byron Westmoreland   **sommelier** Jan Bugher   **general manager** Kendra Travez

## SOMMELIER SUGGESTIONS

### White Wine

Dry Creek, Chenin Blanc, Sonoma County, 2013   \$9/Glass   \$32/Bottle

*Light and delicate, pairs beautifully with simple seafood dishes like raw Oysters and Shrimp Cocktail*

Franciscan Equilibrium, White Blend, 2013   \$10 Glass / \$35 Bottle

*Rich fruit flavors and a hint of sweetness enables this delightful white to pair with a wide range of foods*

### Rosé Wine

La Mouliniere, Rosé, Bordeaux, 2014   \$10/Glass   \$35/Bottle

*A great alternative to the stand-by Cabernet, perfect with richer fish entrées such as Salmon and Scallops*

### Red Wines

Whitehall Lane, Tre Leoni, Red Blend, 2012   \$14/Glass   \$49/Bottle

*Versatile blend that enhances meat-based dishes from appetizers to entrées*

Cambria, Syrah, Tepusquet Vineyard, Santa Maria Valley, 2011   \$13/Glass   \$46/Bottle

*Spicy and smooth, compliments everything from heartier seafood to Filet Mignon*

Saurus, Select, Malbec, Patagonia, Argentina, 2010   \$12/Glass   \$42/Bottle

*Lush and dark, perfect with rich steaks and succulent sides*

Peterson's Zinfandel, Dry Creek, 2012   \$12 Glass

*Our new house Zin! Pairs superbly with the braised short rib.*

## FEATURED WINERY

### Spring Valley Vineyards

One of Washington State's few true estate wineries, Spring Valley Vineyard produces a family of highly acclaimed, estate grown and bottled red wines on land farmed over a century by the Corkrum and Derby families.

Uriah, Merlot Blend, 2012 \$75

Katherine Corkrum, Cabernet Franc, 2011 \$82

Frederick, Cabernet Sauvignon, 2011, \$71


Nina Lee, Syrah, 2011 \$75

Mule Skinner, Merlot, 2012 \$67

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**www** [petersonsrestaurant.com](http://petersonsrestaurant.com)   **social** [@petersonsrest](https://www.facebook.com/petersonsrest) /[petersonsrestaurant](https://www.instagram.com/petersonsrestaurant)

## APPETIZERS

 **Maryland Blue Crab Stuffed Bacon Wrapped Shrimp**  
Three Sweet Mexican Brown Shrimp, Signature Crab Stuffing,  
Applewood Smoked Smoking Goose Bacon \$24

### **Assorted Sausages** ◆

Hand Selected Sausages, Fermenti Artisan  
Sauerkraut, Beer Mustard \$15

### **Tempura Maine Lobster Fingers**

Hunter's Honey Farm Honey Mustard,  
Peppercorn Infused Drawn Butter,  
Fresh Lemon \$20

### **Charcuterie**

Selection of Locally Produced & House Cured Meats,  
Stone Fruit, Cheeses, Stone Ground Mustard, House  
Pickles, Toasted Baguette \$24

### **Wagyu Carpaccio** ◆

Thin sliced Greg Norman Ranch Signature Wagyu Beef,  
Smoke Maldon Sea Salt, Crispy Capers, Petite  
Watercress, Shaved Parmigiano Reggiano \$16

### **Portobello Fries**

Panko-Rosemary Crust, Horseradish Cream \$12

### **Oysters of the Day** ◆

East & West Coast Varieties Fresh Daily  
Cocktail Sauce, Horseradish, Mignonette  
Half Dozen \$18 Dozen \$36

### **Jumbo Gulf Shrimp** ◆

Cocktail Sauce, Fresh Horseradish,  
Remoulade \$16

### **Wagyu Meatballs**

Greg Norman Ranch Signature Wagyu Beef, Sweet  
Soy BBQ, Roasted Tropical Fruit Salsa, Petite Herbs  
\$24

### **Sesame Seared #1 Tuna** ◆

Highest Grade Available Crispy Pickled Ginger, Soy  
Lime Gelee, Wasabi Pea Emulsion, Wakame Salad  
\$24

### **Maryland Lump Crab Cake**

Stone Ground Mustard Beurre Blanc, Red  
Pepper Coulis, Aioli \$16

### **Smoked Trout Dip**


Cherry Wood Smoked Local Red Trout, Whipped  
with Goat Cheese and Dill, Toasted Garlic Baguette  
Crisps \$12

### **Oysters Rockefeller (6)** ◆

Spinach, Anise, Cream, Pecorino Romano \$24

## SOUPS & SALADS

**Chef's Seasonal Soup** \$8

 **Maine Lobster Bisque** Chives, Herb oil, Lump Maine Lobster Meat \$9

**Local Artisan Greens** Mix of Locally Produced Greens, Green Apple Vinaigrette,  
Spiced Pecans, Capriole Goat Cheese, Cheddar Pretzel Croutons \$8

**Grilled Salad of Petite Romaine** White Anchovy Vinaigrette, Caperberries, Quail Egg,  
Black Pepper Croutini, Shaved Parmesan \$9

**Local Heirloom Tomato Caprese** ◆ Fresh Local Tomatoes, Tulip Tree Creamery Mozzarella,  
Black Walnut Pesto, 12 Year Old Balsamic Pearls, Smoked Sea Salt, Petite Watercress \$12

**Baby Iceberg Wedge** ◆ Danish Blue Cheese Dressing, Asian Pear, Walnut, Red Pepper Coulis, Balsamic Syrup \$9

 **Baby Spinach** ◆ Hard Boiled Egg, Crisp Pancetta, Onions, Tomatoes, Applewood Smoked Bacon Vinaigrette \$8

Notice: *The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. Please Alert Chef with Dietary Restrictions from Food Allergy or Intolerance.*



Peterson's Special Signature Selections




Indicates gluten-free menu item

## PRIME SEAFOOD


*We work with the finest seafood purveyors on a daily basis to bring the best and freshest seafood to our guests*

**Ora King Salmon** ♦ “Wagyu of the Sea” Marlborough Sound, New Zealand \$35  
Pan Roasted, Crispy Skin, Roasted Cauliflower Puree, Sherry Gastrique, English Peas, Pea Shoots

 **Day Boat Diver Scallops** ♦ Grand Banks, ME \$35  
Pinot Noir Mushroom Risotto, Apple Relish, Crisp Pancetta, Black Truffle Oil, Apple Tuiles

**Pacific Halibut** ♦ Anchorage, AK \$36  
Sweet Soy Glazed Grilled Bok Choy, Miso Shellfish Emulsion, Crispy Ginger

**Local Red Trout** Bell Aqua Culture Redkey, IN \$29  
Pistachio Crust, Crispy Artichokes, Roasted Heirloom Eggplant, Lemon Cured Potato, Saffron Beurre Blanc

 **Oven Roasted Crab Cakes** Chesapeake Bay, MD \$32  
Fresh Jumbo Lump Crab Flavored with Ginger & Basil, Italian Parsley Aioli, Roasted Red Pepper Coulis, Stone Ground Mustard Beurre Blanc

**Crab-Stuffed Lemon Sole** Portland, ME \$30  
Ginger Crab Stuffed, Beet Mousse, Petite Herbs, Lavender Butter

**Alaskan King Crab Legs** ♦ Dutch Harbor, AK \$68  
Full Pound, Drawn Butter, Choice of Side Dish

**Maine Lobster Tail** ♦ Portland, ME \$62  
12 Oz. Tail, Drawn Butter, Choice of Side Dish

## CHEF CREATIONS

*Chef Creations are exclusively developed by our Executive Chef, Ricky Hatfield*

**Duroc Double Cut Pork Chop** ♦ Compart Farms, MN \$36  
Bourbon Mustard Glazed, Mesquite Smoked, Apple Jicama Napa Slaw

**16 Oz Tomahawk Bone-In Short Rib** ♦ \$38  
Flat 12 Pogue’s Run Porter Braised, Caramelized Heirloom Carrots, Smoked White Cheddar Polenta, Pea Shoots and Jus

**10 Oz Viking Farms Grilled Lamb Porterhouse** ♦ Morristown, IN \$34  
Summer Vegetable Succotash with Lamb Bacon, Pea Shoots, Jus

**Indiana Hickory Smoked Chicken Breast** \$32  
Hickory Cherry Jus, Roasted Garlic and Chive Gnudi, Roasted Broccolini

**14 Oz Rosemary Crusted USDA Prime Rib** ♦ \$55  
Served with your choice of a House Side, Au Jus and Horseradish Cream Sauce

Served Fridays & Saturdays only

**20 % gratuity added to parties of six or more**


*Ask your server about our Elite Club and Gift Certificate options!*

*Join our eNews list and connect with us on social for special value offers!*

## STEAK SELECTIONS

*Our steaks are hand selected and custom cut specially aged corn-fed beef*

*All steaks are served with Cabernet Veal Jus, Roasted Tomato Confit & Petite Watercress*

- |   |  |
|---|--|
|  <b>14 Oz JCP Center Cut Double Filet</b> ♦ \$55 | <b>8 Oz Center Cut Filet</b> ♦ \$39            |
| <b>16 Oz NY Bone-In USDA PRIME Strip</b> ♦ \$46   | <b>24 Oz Cowboy Ribeye USDA PRIME</b> ♦ \$69   |
| <b>12 Oz NY Boneless USDA PRIME Strip</b> ♦ \$41  | <b>16 Oz Boneless Ribeye USDA PRIME</b> ♦ \$52 |

*Only 2% of all U.S. beef produced is actual Prime Grade, verified by a ratio of marbling and maturity.*

## STEAK ENHANCEMENTS

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|---|---|
| Garlic Butter \$4                                       | Oscar Style \$12  |
| Truffle Butter \$5                                      | (Jumbo Lump Crab, Colossal Asparagus & Béarnaise Sauce) |
| Horseradish Bacon Crust \$5                             | Cracked Black Pepper & Brandy Sauce \$4                 |
| Bacon Blue Cheese Crust \$7                             | Bernaise or Hollandaise Sauce \$4                       |
| Grade A Foie Gras \$11                                  | Sautéed Onions \$3                                      |
| Grilled Scallop \$7                                     | Sautéed Portobello Mushrooms \$5                        |
| 6 Oz Lobster Tail \$28<br>(Grilled, Steamed or Broiled) |   |

*Steak Preference Guide* Rare – cool red center Medium Rare – warm red center  
Medium – hot red center Medium Well – pink center Well Done – cooked throughout, no pink  
*Well Done meats may lose natural juices and flavor; we will not be held responsible for well done steaks.*

## SIDE DISHES

Serves Two or More

-  **Peterson's Mashed Potatoes** ♦  
Roasted Mushrooms, Scallions, Garlic \$9


- Smoked Sweet Cream Corn**  
Country Ham, Corn Truffle \$9

-  **Au Gratin Potatoes** ♦  
Crispy Smoking Goose Bacon \$9

- Grilled Broccolini** ♦  
Roasted Tomato Confit, Balsamic Syrup, Shaved Sea Hive™ Cheese \$10

- King Crab Mac & Cheese**  
Lump King Crab Meat, White Cheddar-Fontina Sauce, Trotolli Pasta, Toasted Garlic Crust \$14

- Roasted Local Vegetables** ♦  
Farm Selected, Garlic Butter and Parmigiano Reggiano \$9

-  **Jumbo Asparagus** ♦  
Hollandaise Sauce and Maldon Sea Salt \$11

- Bourbon Glazed Carrots** ♦  
Local Apple Cider, Kentucky Bourbon and Fresh Chervil \$8

- Creamed Spinach**  
Toasted Garlic Crust and Applewood Smoked Bacon \$8

- Baked Potato** ♦  
Butter, Sour Cream, Chives \$8

 Peterson's Special Signature Selections

♦ Indicates gluten-free menu item

*We appreciate your business. Thank you for choosing Peterson's!*