

WINE

*There are over 500 labels in Peterson's award-winning wine library.
Please ask your server for the complete Wine List.*

FEATURED WINERY

Founded in 1972, Chalk Hill is one of California's premier wine estates. The Vineyard's Chardonnays, Sauvignon Blancs and proprietary Estate Red, are considered benchmarks of excellence in the wine community. Committed to non-invasive sustainable farming, Chalk Hill maintains a gentle cultivation process from field to fermentation.



CHALK HILL

2014 Chalk Hill Sauvignon Blanc
\$35/Bottle \$11/Glass

2013 Chalk Hill Chardonnay
\$58/Bottle \$16/Glass

2014 Chalk Hill Russian River Pinot Noir
\$67/Bottle \$20/Glass

2013 Chalk Hill Estate Red
\$85/Bottle \$23/Glass

FEATURED LUXURY WINE

Galerie Cabernet Sauvignon *from the Jackson Family renowned Spire Collection*
Napa Valley, 2012 Pleinair \$75/Bottle Knights Valley, 2012 Latro \$75/Bottle

FEATURED WINES BY THE GLASS

Wines By The Glass rotate frequently; please ask for current labels available.

Cabernet Sauvignon – The varietal that says, “Napa!” Choose from a variety of Napa, Paso Robles, and Sonoma Cabs with an emphasis on great quality fruit with excellent color, palate and finish. **\$14/glass**

Merlot – Soft and elegant easy drinking. Selections from California, Washington and France. **\$14/glass**

Zinfandel – Known as, “America’s grape”. Varieties range from fruity and jammy, to spicy, big and bold. **\$12/glass**

Chardonnay – Synonymous to the California classics. Crisp fruit and great acidic values offered from a selection of Napa and Sonoma vineyards. **\$12/glass**

Sauvignon Blanc – Originated in Bordeaux, meaning “sauvage” (wild). Known for refreshing crispness that comes from high acidity. **\$10/glass**

BAR MENU

Thick Cut Grilled Bacon \$12

Sweet Cherry & Cola Glaze *Locally sourced from Smoking Goose*

Chef's Cheese Board \$13

Selection of Artisanal Cheeses, Fresh Berries, Thyme Infused Honey, Crostinis



Peterson's Meatballs \$9 *Family Recipe*

Brown Sugar BBQ, Grilled Herb Crostinis

Crispy Calamari \$15

Napa Slaw, Ginger Orange Chili Sauce

Prime Rib Egg Rolls \$12

Wasabi Aioli, Scallions, White Cheddar, Soy Jus

Steakhouse Sliders \$5 each

Shaved Prime Rib Slider

White Cheddar, Crispy Onions, Horseradish Cream Sauce, Cornichon

Gunthorp Farms Breaded Pork Tenderloin

House-smoked, Spicy Mustard, House Pickles, Iceberg Lettuce

Wagyu Burger Slider

Herb Butter, Caramelized Onions

Peterson's Steakhouse Fries \$8

Served with Ketchup



Colossal Onion Ring Tower \$12

Tempura Battered, House Steak Sauce

Greg Norman Ranch 10 oz Wagyu Burger \$22

Lettuce, Tomato, Red Onion, House Pickle, House Steak Sauce

Choice of White Cheddar, Swiss, American or Blue Cheese

Choice of Peterson's Steakhouse Fries or Colossal Tempura Onion Rings

Charcuterie Board Small \$12 Large \$24

Locally Produced & House Cured Selection of Meats, Stone Fruit, Cheeses, Stone Ground Mustard, House Pickles, Toasted Baguettes



Peterson's Special Signature Selections

BEERS

CRAFTS ON TAP

Local Crafts on Tap \$7 Rotating selections from the best Microbreweries

Tastes on Tap \$5 Three tasting glasses of what's on tap

REGIONAL CRAFTS

Bell's Two Hearted IPA *Kalamazoo, MI* \$6

Bier Brewery Rotating Selection *Indianapolis, IN* \$6

Sun King Osiris Pale Ale *Indianapolis, IN* \$8

Sun King Sunlight Cream Ale *Indianapolis, IN* \$7

Sun King Wee Mac Scottish Ale *Indianapolis, IN* \$8

Three Floyds Rotating Selection *Munster, IN* \$6

IMPORTED BEER

Amstel Light Lager, Netherlands \$5

Buckler, Non-Alcoholic, Holland \$4

Corona Lager, Mexico \$5

Heineken Pale Lager, Netherlands \$5

Stella Artois Pilsner, Belgium \$5

DOMESTIC

Blue Moon \$5 Budweiser \$4 Bud Light \$4

Coors Light \$4 Miller Lite \$4 Michelob Ultra \$4

New Belgium Fat Tire \$5

WEEKLY PROMOS

Mondays

Half Price Chef Select Oysters

Half Price Select Bottles of Wine

Wednesdays

Beer 'N Burger Nite

\$5 Crafts Pints & Half Price Steakhouse Sliders

Thursdays

3 Course Prix Fixe Menu

Live Piano 6-9 pm

CRAFT COCKTAILS

Rye & Ginger \$10

Rye Whisky, Ginger Beer, Ginger Liqueur, Fresh Lime Juice

Roundabout \$11 *Devour Northside Contest Winner!*

Elijah Craig Bourbon, Cointreau Liqueur, Black Tea Syrup, Lemon Juice, Molasses Bitters

New Old Fashioned \$9

Bourbon, Sweet Vermouth, Creole Bitters, Muddled Orange, Splash of Soda

Cliff Hanger \$9

Mount Gay Black Barrel Rum, Cranberry Liqueur, Vanilla Syrup, Lemon Juice, Old Fashioned Bitters

Fresh Gimlet \$11

Fords Gin, St. Germaine, Lime Juice, Simple Syrup

MARTINIS



Pinetini \$12

Fresh Golden Pineapple, Orange Vodka Infusion

Maestro "The Ruben" \$14

Muddled Jalapeño & Basil, Dobel Tequila, Agave Nectar, Lime Juice, Cointreau

The Sundance Kid \$12

High West American Prairie Bourbon, Dolin Rouge Sweet Vermouth, Grand Marnier, Angostura Bitters

Trendy Hipster \$11

Absolut Mandarin, Hibiscus & Chamomile Syrup, Lime Juice, Sparkling Wine, Orange Bitters

The Concorde \$11

Absolut Pears Vodka, Ginger Liqueur, Ginger Syrup, Prosecco, Lemon Juice

COGNAC & ARMAGNAC

Château de Laubade VSOP BAS Armagnac \$10

Château de Laubade Vintage 1985 \$30

Courvoisier VS \$9

Courvoisier VSOP \$12

Courvoisier XO \$31

Hardy Perfection \$550

Hennessy VS \$9

Hennessy VSOP Privilège \$15

Hennessy XO \$31

Larressingle VSOP Armagnac \$14

Remy Martin 1738 \$13

Remy Martin Louis XIII \$250

Remy Martin VSOP \$16

Remy Martin XO \$40

SINGLE MALT SCOTCH

Abelour 16 Yr \$18
Balvenie 12 Yr
Double Wood \$19
Balvenie 14 Yr
Caribbean Cask \$18
Balvenie 21 Yr
Port Wood \$38
Bruichladdich
Scottish Barley \$14
Connoisseur's Choice
15 Yr \$13
Cragganmore 12 Yr \$15
Dalmore 12 Yr \$15
Dalwhinnie 15 Yr \$18
Glenfiddich 12 Yr \$12
Glenfiddich 15 Yr \$14
Glenfiddich 18 Yr \$24

Glenfiddich 30 Yr \$93
Glenlivet 12 Yr \$11
Glenlivet Nadurra 16 Yr \$21
Glenlivet 18 Yr \$23
Glenlivet 21 Yr Archive \$36
Glenmorangie 10 Yr \$10
Glenmorangie Signet \$52
Lagavulin 16 Yr \$20
Laphroaig 10 Yr \$14
Ledaig 10 yr \$15
Macallan 12 Yr \$16
Macallan 18 Yr \$45
Macallan 25 Yr \$128
Oban 14 Yr \$20

SMALL BATCH BOURBON & WHISKEY

4 Roses Single Barrel \$11
Basil Hayden's \$11
Blanton's \$15
Bonesnapper Rye \$8
Booker's \$14
Bulleit \$8
Canadian Club Classic 12 \$6
Crown Royal Reserve \$12
Eagle Rare \$9
Gentleman Jack \$9
High West Double Rye \$9
High West Campfire \$25
High West Prairie Bourbon \$9
High West Rendezvous Rye \$15

Jack Daniels Single Barrel \$12
Knob Creek \$10
Maker's Mark \$9
Maker's Mark 46 \$11
Stranahan's \$14
Thomas H. Handy Sazerac \$28
Tin Cup \$8
Templeton Rye \$12
Whistle Pig \$21
Willet Pot Still Reserve \$9
Woodford Reserve \$8

IRISH WHISKEY

Bushmills \$12
Jameson Gold Reserve \$23
Midleton Very Rare \$35

PREMIUM BLENDED SCOTCH

Johnnie Walker
Blue \$70
Black \$9
Odyssey \$100
Platinum \$27
Red \$7

Select Casks
Rye \$10

Looking for a great venue to throw your next party? Contact: Events @ PetersonsRestaurant.com

DESSERT DRINKS

DESSERT WINES

- Antigua by Merryvale \$16
- Capezzana Vin Santo di Carmignano Riserva \$20
- Dolce by Far Niente \$23
- Inniskillin Ice Wine \$21
- Rotating Sauternes \$15
- Trentadue Chocolate Amore \$10

DESSERT FLIGHT \$20

Rotating Trio of
Port, Sherry & Sauternes

COFFEE DRINKS

*Topped with whipped cream
& shaved chocolate \$8*

Café Coco

Malibu Rum, Godiva Dark,
Nocello

Café Madrid

Rum Chata, Liqueur 43,
Amaretto, Cinnamon

Irish Angel

Frangelico, Bailey's Irish
Cream

Peterson's Coffee

Dumante Pistachio, Godiva
White Chocolate

*Find out about
upcoming events!*

PORT, MADEIRA & SHERRY

- Dow's LBV Ruby Port \$9
- Midnight Cellars Gemini Port \$10
- Pocas Junior Vintage Ruby Port, 2009 \$13
- Quevedo Colheita Tawny Port, 1992 \$16
- Quevedo Ruby Port \$6
- Quevedo White Port \$6
- Ramos Pinto Tawny Port \$7
- Ramos Pinto 10 Yr Tawny Port \$10
- Ramos Pinto 20 Yr Tawny Port \$20
- Sandeman 10 Yr Tawny Port \$9
- Taylor Fladgate LBV Ruby Port, 2009 \$17
- Broadbent Reserve Madeira 5 Yr \$9
- Sandeman Rainwater Madeira \$6
- Lustau Amontillado Los Arcos Sherry (dry) \$8
- Lustau East India Solera Sherry (sweet) \$9
- Lustau Pedro Ximenez San Emilio
Sherry (sweet) \$11
- Sandeman Armada Cream Sherry \$6

FORTIFIED FLIGHTS \$20

Tawny Port

Ramos Pinto Tawny, 10 & 20 Yr

Ruby Port

Quevedo, Dow's LBV, Pocas Jr. Vintage

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