

Peterson's

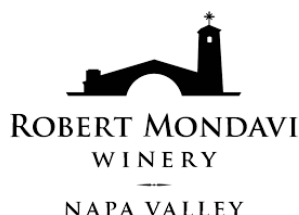
Welcome to Peterson's!

When we opened in 1999, my goal was to create independent fine-dining dedicated to 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 "Diner's Choice" awards from Open Table.

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

– Joe Peterson

FEATURED WINERY



Robert Mondavi established his namesake winery in 1966 with a vision to create world class Napa Valley wines. Renowned for producing some of the finest Cabernet Sauvignon in the world today, the winery is also recognized for its Sauvignon Blanc grapes, from which Mondavi's signature Fumé Blanc is crafted.

Fume Blanc Napa Valley

Zesty lemon, lime and orange citrus, fragrant peach and fresh pineapple fruit with lemon-lime blossom and minerality. **\$43 BOTTLE \$14 GLASS**

Chardonnay Carneros Napa Valley

Asian pear, red apple fruit and crème brûlée with toasted almonds, hazelnuts, a touch of lemon rind and ginger spice. **\$41 BOTTLE \$13.50 GLASS**

Pinot Noir Carneros Napa Valley

Juicy strawberry, raspberry and dark cherry fruit with sage and sweet spices of cinnamon and clover. **\$66 BOTTLE \$21 GLASS**

Cabernet Sauvignon Napa Valley

Dark fruits of black cherry, plum and blackberry layered seamlessly with sweet spice, herbal, dark earth and a touch of sweet tobacco. **\$70 BOTTLE \$23 GLASS**

Maestro Napa Valley (50th Anniversary Bottle)

Deeply colored Bordeaux blend of dark black fruit, dark plum, spicy cardamom, nutmeg and dried herb flavors. The finished piece is mouth-filling with fine tannins and long notes of rich dark berries and spice. **\$67 BOTTLE \$22 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 CALIFORNIA WINES OF DISTINCTION

FERRARI-CARANO FUMÉ BLANC

\$9 GLASS \$28 BOTTLE

Blend of Sauvignon Blanc grapes from various appellations in Sonoma County-Dry Creek, Alexander and Russian River Valleys. The grapes are gently crushed and pressed into stainless steel tanks for 48 hours of cold settling and then transferred to stainless steel tanks or older French oak barrels for fermentation. Barrels are sur lie aged and stirred every week for 10 weeks.

FERRARI-CARANO CABERNET SAUVIGNON

\$18 GLASS \$55 BOTTLE

This wine is composed primarily of Cabernet Sauvignon blended with a small amount of Syrah. The grapes are hand harvested, sorted, destemmed and gently fed into tanks for three days of cold soaking before fermentation. Individual lots are then drained and pressed to barrels for malolactic fermentation and cave aging for 18 months.

2014 OVERLOOK® CHARDONNAY

\$14 GLASS \$42 BOTTLE

On the nose, notes of Meyer lemon tarte, marzipan, toasted almonds, Asian pear, honeysuckle and a hint of Tahitian vanilla. On the palate, notes of apricot, clover honey and toast.

2014 OVERLOOK® PINOT NOIR

\$14 GLASS \$45 BOTTLE

On the nose, rich with molasses, cherry, spearmint, black tea, cranberry and plum. The palate features notes of gingerbread spice, red raspberry and grilled mushroom with a lengthy finish of mocha, black tea and forest floor.

QUANTUM 2013

\$22 GLASS \$68 BOTTLE

A Beringer Winery Bordeaux blend of dark cherry, espresso, tobacco, and leather aromas. Notes of ripe plum, vanilla, and boysenberry jam are accented by a hint of sage and savory brown spices. --90 PTS, Wine Advocate

APPETIZERS

 **Maryland Blue Crab Stuffed Bacon Wrapped Shrimp**

Three Sweet Gulf of Mexico Shrimp, Signature Crab Stuffing,
Smoking Goose Applewood Smoked Bacon \$24

 **Tempura Maine Lobster Fingers**

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

Prime Rib Egg Rolls *Guest favorite!*

Wasabi Horseradish Aioli, Scallions, White
Cheddar, Soy Jus \$12

 **Portobello Fries**

Panko-Rosemary Crust, Horseradish Cream \$12

Tuna Tartar

Sweet Chili and Sesame Seasoned Tuna,
Wontons, Fresh Chives, Cilantro, Seasoned
Daikon Radish, Wasabi Pea Puree \$16

Oysters Rockefeller

Spinach, Anise, Cream, Pecorino Romano \$24

Oysters of the Day  East & West Coast Fresh Daily Cocktail Sauce, Horseradish, Mignonette \$3.50 each

Thick Cut Grilled Bacon 

Sweet Cherry & Cola Glaze *Locally sourced*
from Smoking Goose \$12

 **Jumbo Lump Crab Cake**

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

Crispy Calamari


Napa Slaw, Ginger Orange Chili Sauce \$15

 **Jumbo Gulf Shrimp** 

Cocktail Sauce, Fresh Horseradish, Remoulade \$16

Charcuterie


Locally Produced & House Cured Selection of
Meats, Stone Fruit, Cheeses, Stone Ground
Mustard, House Pickles, Toasted Baguettes
Small \$12 Large \$24

Chilled Seafood Platter  \$36 Serves 2-3 \$69 Serves 4-5

Gulf Shrimp Cocktail, Select Oysters, Alaskan King Crab, Lump Crab Cocktail, Sesame Seaweed Salad

SOUPS & SALADS

Chef's Seasonal Soup Du Jour \$8

 **Maine Lobster Bisque** Chives, Herb Oil, Lump Maine Lobster Meat \$10

White French Onion Soup Toasted Brioche, Gruyere Cheese \$9

 **Baby Iceberg "The Wedge"** 

Danish Blue Cheese Dressing, Asian Pear, Walnut, Red Pepper Coulis, Balsamic Syrup \$9

Local Artisan Greens  Maple Mint Vinaigrette, Capriole Goat Cheese, Peppered Pecans \$8

Caesar Romaine Lettuce, Parmigiano Reggiano, Herb Croutons \$9

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

 *Peterson's Special Signature Selections*  *Indicates gluten-free menu item*

20 % gratuity added to parties of six or more

PRIME SEAFOOD

We work daily with the finest seafood purveyors to bring the best and freshest seafood to our guests.

Irish Organic Atlantic Salmon ♦ Ireland \$30

Fir 'n Juniper Cured Salmon with Sautéed Sugar Snap Peas, Shiitakes, Tomatoes, Fingerling Potatoes, Morel Demi



Jumbo Grilled Sea Scallops ♦ New England \$37

Pinot Noir Mushroom Risotto, Apple Relish, Crisp Pancetta, Truffle Oil, Apple Tuiles

Bar Harbor Mussels Bar Harbor, ME \$25

Steamed in Tomato Garlic Saffron, White Wine, Cream, with Roasted Garlic Crostinis



Oven Roasted Crab Cakes \$32

Fresh Jumbo Lump Crab Flavored with Ginger & Basil, Italian Parsley Aioli, Roasted Red Pepper Coulis, Stone Ground Mustard Beurre Blanc

Alaskan King Crab Legs ♦ \$68

Full Pound, Split, Drawn Butter, Choice of Side Dish

Maine Lobster Tail ♦ \$58

12 Oz. Tail, Drawn Butter, Choice of Side Dish

CHEF CREATIONS

Gunthorp Farms 10 oz Bone In Pork Chop \$29

Pan Seared & Herb Dusted, Crisped Sweet Potato Polenta, Honey Crisp Apples, Grilled Bacon, Port Wine Sauce

Suggested Pairings— American Pinot Noir or Côtes du Rhône Blanc

Viking Farms Lamb Shank \$30

Herb Braised, Shallots, Celery, Carrots, Fingerling Potatoes, Rosemary Demi

Suggested Pairings— Argentine Malbec, Rhone Syrah or Australian Shiraz

Gunthorp Farms Chicken Breast ♦ \$24

Pan Roasted, Stuffed with Vegetables, Mushroom & Chicken Mousse. Served atop Wild Rice & Pan Jus

Suggested Pairings— Traditional Zinfandel or California Chardonnay

USDA PRIME Rib 14 oz ♦ \$49 *Served Fridays & Saturdays Only*

Rosemary Crusted, Au Jus, Horseradish Cream Sauce, Choice of Side Dish

Suggested Pairings— Petite Syrah or California Cabernet



Peterson's Special Signature Selections



Indicates gluten-free menu item

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 any Dietary Restrictions from Food Allergy or Intolerance.

STEAK SELECTIONS

All steaks are gluten free served with Cabernet Veal Jus & Roasted Tomato.

Center Cut Filet Mignon 8 oz \$39

 **JCP Center Cut Double Filet 14 oz \$55**

NY Boneless USDA PRIME Strip 12 oz \$45

Kansas City Bone-In USDA PRIME Strip 16 oz \$52

Boneless Ribeye USDA PRIME 16 oz \$52

JCP Prime Chopped Steak 16 oz \$26

Caramelized Onions, Crumbled Blue Cheese, Au Jus

STEAK PREFERENCE GUIDE

Rare – cool red center

Medium Rare – warm red center

Medium – hot red center

Medium Well – pink center

Well Done – no pink *

**Well Done Meats may lose natural juices and flavor. We cannot be held responsible for well done steaks.*

Our steaks are hand selected and custom cut from specially aged corn-fed beef. Only 2% of all U.S. beef produced is actual Prime Grade, verified by a ratio of marbling and maturity.

STEAK ACCOMPANIMENTS

Oscar Style \$12 ◆

Cracked Black Pepper & Brandy Sauce \$4 ◆

Sautéed Portobello Mushrooms \$5 ◆

Caramelized Onions \$3 ◆

Béarnaise or Hollandaise Sauce \$4 ◆

Garlic Butter \$4 ◆


Truffle Butter \$6 ◆

Horseradish Bacon Crust \$5


Bacon Blue Cheese Crust \$7

Grade A Foie Gras \$11 ◆

SIDE DISHES Serves Two or More

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

Sautéed Brussels Sprouts ◆
Pancetta, Hunter's Farm Honey & Balsamic Vinegar \$10


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

Creamed Spinach

Applewood Smoked Bacon, Toasted Garlic Crust \$8

 **Au Gratin Potatoes** ◆ *Family Recipe*
Crispy Smoking Goose Bacon \$9

Baked Potato ◆
Butter, Sour Cream, Chives \$8

 **King Crab Mac & Cheese**
Lump King Crab Meat, Gruyere, Smoked Gouda, Trottolo Pasta, Toasted Garlic Crust \$16

Jumbo Asparagus ◆
Hollandaise Sauce, Maldon Sea Salt \$11

 Peterson's Special Signature Selections ◆ Indicates gluten-free menu item

Earn dining rewards as an *Elite Club* member; ask your server for details. Subscribe to our E-List for the latest event and special offer news.

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

317.598.8863 guestservices@petersonsrestaurant.com

