

Peterson's

Welcome!

Peterson's opened in 1999 with one goal: to create independent fine-dining dedicated to providing 'only the very best' quality and service. Since then, we have been recognized in every "Best Restaurant" issue of Indianapolis Monthly, earned numerous "Best of Award of Excellence" honors from Wine Spectator and voted to multiple "Diner's Choice" Open Table awards.

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

100% Sonoma, Arrowood produces high-character wines



from sustainably and organically farmed vineyards west of the Mayacamas Ridge. The winery is located in the historic Sonoma Valley, a small sub-appellation in the heart of the county.

Arrowood is often described as a *warm pocket in a cool region*, which makes this rolling AVA particularly well suited to Cabernet Sauvignon, the winery's signature wine.

Arrowood Vineyards Knights Valley Cabernet Knights Valley 2013 displays the dark fruit and rich tannins of Napa, while retaining the acidity and elegance shaped by Sonoma's cooling ocean influences. Honors: 91 points, Antonio Galloni, Vinous, 2/2016 • 93 points, Anthony Dias Blue, Blue Reviews Extra!, Feb/Mar 2017. **19 GLASS 70 BOTTLE**

Arrowood Vineyards Sonoma Valley Cabernet 2014 Cabernet, red fruit dominated with dark cherry and huckleberry and floral tones of chicory and violet. **91 PTS 15 GLASS 52 BOTTLE**

Arrowood Reserve Cabernet The 2011 Réserve Spéciale presents with a nose of seductive dark fruit and blackberry, fresh fig and licorice aromas with fresh notes of dark cherry and violet. **25 GLASS 90 BOTTLE**

Arrowood Vineyards Chardonnay A 2013 white with spiced oak, red apple and citrus aromatics, a lush palate layered with crisp acidity, citrus and apple flavors, and a touch of kiwi. **12 GLASS 44 BOTTLE**

FEATURED BOUTIQUE WINERY



Founded in 1978, **Cooper Mountain Vineyards of Oregon** has been dedicated to organic and bio-dynamic farming and winemaking since the 90's. The family owned winery now grows five varietals, sourcing all wines from four single vineyards, unfinned, using wild yeast.

Cooper Hill Pinot Gris, 2015 **10 GLASS 35 BOTTLE** Cooper Mountain "Meadowlark Vineyard" Pinot Noir, 2012 **18 GLASS 65 BOTTLE**

FEATURED WINES BY THE GLASS

2015 Blindfold The Prisoner Wine Co, Napa Valley Chardonnay base with white Rhone and aromatic varietals. **14 GLASS 50 BOTTLE**

2014 Charles Smith Chateau Smith Cabernet Sauvignon Washington state full bodied juicy dry red with classic Cabernet flavors. **14 GLASS 50 BOTTLE**

2012 Ruffino Riserva Ducale, Chianti Classico, Italy Well balanced superb blend of mostly Sangiovese, Cabernet & Merlot, with velvety tannins, firm acidity, and a lingering finish. **15 GLASS 45 BOTTLE**

2015 Mer Soleil "Silver" Chardonnay Monterey Co An unoaked Chardonnay, finished in concrete imported burgundian tanks. **12 GLASS 42 BOTTLE**

2012 Carne Humana Red Blend, Napa Valley Co-fermented red blend then single barrel-aged creating an exceptionally rich and bold, but well balanced wine. **16 GLASS 60 BOTTLE**

2015 Belle Glos Las Alturas Pinot Noir, Santa Lucia Highlands, Monterey Co Bing cherry and dark chocolate rich wine with refined tannins. **92 PTS/WS 16 GLASS 60 BOTTLE**

2014 Beran California Zinfandel Easy to drink Zinfandel, aged in French and American oak. **12 GLASS 38 BOTTLE**

RESTAURATEUR Joe Peterson **EXECUTIVE CHEF** Dave Foegley **GEN MGR & BEV DIR** Bradley Phelps

SOUS CHEF Javier Garcia **ASST MGR & EVENT PLANNING** Julie Miller

APPETIZERS

 **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

Avocado Bites

Panko Crusted Fresh Avocado Slices, Sriracha
Lime Ranch 8

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 3.75 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

Chef's Charcuterie Board


Locally Produced House-Made 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 Fresh Berries, Peppered Pecans, Cream Cheese Fries, Maple Mint Vinaigrette 11

Caesar Romaine Lettuce, Parmigiano Reggiano, Herb Croutons 9

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

Salad Protein Enhancements ♦ Salmon 12 Tuna 14 Chicken 10

 *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.

Grilled Organic Salmon ◆ 30

Sweet 'n Sour Red Cabbage, Sautéed Mustard Greens, Spiced Sherry Vinegar Glaze

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

Twin Lobster Tails ◆ 75

Two 8 Oz. Tails Grilled or Broiled with Drawn Butter, Choice of Side Dish

CHEF CREATIONS

Gunthorp Farms Pork Loin ◆ 28

Sautéed French Green Beans, Fingerling Potatoes, Mustard Cider Glaze

 California Merlot

Maple Leaf Farms Duck Breast ◆ 30

Plum Soy Sauce, Sugar Snap Peas, Bok Choy, Jasmine Sesame Rice

 Reisling or Paso Robles Zinfandel

Smoked Beef Short Rib ◆ 30

Spinach, Onion & Ancho Chili BBQ Sauce with Smoked Shrimp Grits

 Australian Shiraz or French Rhone

Gunthorp Farms Honey Glazed Balsamic Chicken Breast 24

Orange Rosemary Couscous, Sautéed Spinach, Roasted Tomatoes

 California Zinfandel

USDA PRIME Rib 14 oz ◆ 49 Served Fridays & Saturdays Only

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

 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

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

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.*

Steak & Lobster ♦ 79

8 Oz. Center Cut Filet Mignon & 8 Oz. Cold Water Lobster Tail, Drawn Butter

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, Ditalini 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 event and special offer news.

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

317.598.8863 guestservices@petersonsrestaurant.com

