

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

French born Owner/Winemaker, Jean-Noel Fourmeaux, built Chateau Potelle's "civilized but not completely domesticated" reputation for California wine making with an avant-garde approach and commitment to quality.



VGS Chateau Potelle Cabernet Sauvignon 25 GLASS 100 BOTTLE

VGS Chateau Potelle Zinfandel 21 GLASS 90 BOTTLE

VGS Chateau Potelle Chardonnay 20 GLASS 76 BOTTLE

VGS Chateau Potelle Sauvignon Blanc 17 GLASS 60 BOTTLE

FEATURED LUXURY WINERY

PAUL HOBBS WINERY

Referred to as the "Steve Jobs of Wine" by Forbes Magazine, Paul Hobbs has been twice named the Most Important Winemaker of California. With a reputation for meticulous vineyard management, Hobbs' wines are fermented with native yeasts, aged in French oak, and bottled unfiltered and unfiltered.

Napa Valley Cabernet 175 BOTTLE Russian River Pinot Noir 125 BOTTLE Russian River Chardonnay 95 BOTTLE

FEATURED WINES BY THE GLASS

Cabernet Sauvignon **Hall, Napa Valley**

Full spectrum of fruit with layered tannins for a powerful well rounded wine. 19 GLASS 65 BOTTLE

Mountain Cuvee **Chappellet, Napa**

Well rounded Bordeaux blend with complex array of aromas and flavors. 18 GLASS 60 BOTTLE

Pinot Noir **Elk Cove, Willamette Valley**

Fresh fruit with a well integrated concentration of flavor. 17 GLASS 60 BOTTLE

Chardonnay **Starmont, Carneros**

Splendid acidity. 14 GLASS 48 BOTTLE

Petite Sirah **Caymus-Suisun Grand Durif**

Lush tannins, firm structure and fine textural softness. 16 GLASS 63 BOTTLE

Zinfandel **Old Ghost, Lodi**

Fruity aromas intermingled with exotic spice for a greater level of smooth yet firm tannin and structure. 17 GLASS 65 BOTTLE

Merlot **Whitehall Lane, Napa Valley**

Supple texture with an attractive depth of finish. 16 GLASS 65 BOTTLE

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

SOUS CHEF Javier Garcia **ASST MGR & EVENT MGR** 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

Oysters Rockefeller

Spinach, Anise, Cream, Pecorino Romano 24

 **Portobello Fries**

Panko Parmesan Rosemary Crust,
Horseradish Cream 12

Chef's Charcuterie Board

Locally Produced House-Made Selection of Meats,
Stone Fruit, Cheeses, Stone Ground Mustard,
Pickles, Toasted Baguettes Small 12 Large 24

Oysters of the Day ♦ East & West Coast Fresh Daily Cocktail Sauce, Horseradish, Mignonette 3.75 each

Gunthorp Farms House-Cured Bacon ♦

Sweet Cherry & Cola Glaze 12

Chargrilled Oysters ♦

Herb Butter, Parmesan Topping 22

 **Jumbo Lump Crab Cake**

Stone Ground Mustard Beurre Blanc, Red
Pepper Coulis, Italian Parsley Aioli 17

Tuna Tartar

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

 **Jumbo Gulf Shrimp** ♦

Cocktail Sauce, Fresh Horseradish, Remoulade 16

Crispy Calamari


Napa Slaw, Ginger Orange Chili Sauce 15

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 ♦

Goat Cheese, Dried Cherries, Peppered Pecans, Tarragon & Black Pepper Vinaigrette 11

Caesar Hearts of Romaine, 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

 **Jumbo Grilled Sea Scallops** ◆ 37

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

Organic Salmon Steak ◆ 30

Horseradish Dill Cream, Fingerling Potatoes, Fresh Spinach

Linguine Ai Frutti di Mare 32

Nicole Taylor's Linguine, Shrimp, Mussels, Scallops, Pesto Cream Sauce

 **Oven Roasted Crab Cakes** 34

Fresh Jumbo Lump Crab, Italian Parsley Aioli, Roasted Red Pepper Coulis, Stone Ground Mustard Beurre Blanc

Bar Harbor Mussels Bar Harbor, ME 20

House-Made Chorizo, White Wine, Cream, Onion, Tomato Roasted Garlic Crostini

Alaskan King Crab Legs ◆ 68

Full Pound, Split, Drawn Butter, Choice of Side

Twin Lobster Tails ◆ 75

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

CHEF D' OEUVRE

Gunthorp Farms T-Bone Pork Chop ◆ 30

Green Beans, Mashed Sweet Potatoes, Apple Bourbon Glaze, Apple Chutney

 *Frog's Leap Zinfandel*

Maple Leaf Farms Duck Breast ◆ 30

Wild Rice with Vegetables, Savoy Cabbage, Shiitake Pinot Sauce

 *Swanson Vineyards Merlot*

Braised Viking Lamb Shank 30

Parmesan Risotto, Vegetable Ratatouille

 *Stage Left Cellars Syrah*

Gunthorp Farms Roasted Chicken Breast ◆ 24

Butternut Squash, Brussels Sprouts, Whole Grain Mustard, Maple Syrup Glaze

 *Grey Wolf Cellars Grenache*

Prime Rib Dinner ◆ 14 oz 49 18 oz 54 *Served Thursdays, Fridays & Saturdays*

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

 *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 Food Allergy or Intolerant Dietary Restrictions.

STEAK SELECTIONS

Center Cut Filet 8 oz 40

 **JCP Center Cut Double Filet 14 oz 56**

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 & Lobster ♦ 79

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

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.*

Only 2% of U.S. Beef is actually PRIME Grade, verified by a ratio of marbling and maturity.

All Steaks are Gluten Free and Served with Cabernet Veal Jus & Roasted Tomato

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

Creamed Spinach

Applewood Smoked Bacon, Toasted Garlic Crust 8

 **Au Gratin Potatoes ♦ *Family Recipe***

Crispy Smoking Goose Bacon 9

Brussels Sprouts ♦

Pancetta, Hunter's Farm Honey Balsamic Vinegar 10

Jumbo Asparagus ♦

Hollandaise Sauce, Maldon Sea Salt 11

 **King Crab Mac & Cheese**

King Crab Meat, Gruyere, Smoked Gouda, Ditalini Pasta, Toasted Garlic Crust 16

Baked Potato ♦

Butter, Sour Cream, Chives 8

 **Smoked Sweet Creamed Corn**

Country Ham, Corn Truffle 9

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

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

Earn dining rewards as an **Elite Club** member; ask your server for details.

317.598.8863 GuestServices@petersonsrestaurant.com    