

## 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

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



### Jumbo Lump Crab Cake

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

### Avocado Bites

Panko Crusted Fresh Avocado Slices, Napa  
Slaw, Sriracha Ranch 8

### Oysters Rockefeller

Spinach, Anise, Cream, Pecorino Romano 24

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

### House-Cured & Smoked Bacon ♦

Sweet Cherry & Cola Glaze 12

### Chargrilled Oysters ♦

Herb Butter, Parmesan Topping 22

### Tuna Tartar

Chili Ginger, Sesame, Cilantro, Red Onion,  
Avocado, Crisp Wontons 16

### Chef's Charcuterie Board

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

### 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

Fresh Berries, Peppered Pecans, Cream Cheese Fries, Maple-Mint 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** ♦ 30

Pan Seared, Sautéed Snap Peas, Spinach, Carrots, Leeks, Sesame & Miso Ginger Vinaigrette

**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

**Mussels & Frites** Bar Harbor, ME 25

White Wine Broth with Garlic, Lemon, Tomato, Herbs

**Alaskan King Crab Legs** ♦ 68

Full Pound, Split, Drawn Butter, Choice of Side

**Twin Lobster Tails** ♦ 75

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

## CHEF D' OEUVRE

**Pork Tenderloin** ♦ 28

Sautéed Broccoli, Red Onion, Golden Raisins, Cashews, Tangerine Sugar Cane Basil Glaze

 *Pinot Blanc Friedrich Becker Family, Pfalz, Germany 14 Gl 50 Btl*

**Seared Duck Breast** 29

Corn Cake, Roasted Mushrooms, Sautéed Onion, Poblano Peppers

 *Pinot Noir Truchard Vineyards, Carneros 14 Gl 50 Btl*

**Smoked Boneless Short Rib** ♦ 30

Sautéed Greens, Chile Glazed Carrots, Blue Cheese Demi

 *Syrah/Grenache Blend Domaine la Garrigue, Côtes du Rhône 12 Gl 45 Btl*

**Chicken Milanese** 24

Parmesan Crusted, Arugula Salad, Lemon Caper Beurre Blanc

 *Chardonnay Domaine Long-Depaquit Chablis, France 14 Gl 50 Btl*

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

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

 *Cabernet Sauvignon High Trellis, d'Arenberg, Australia 15 Gl 55 Btl*

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*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

**Jumbo Asparagus** ♦

Hollandaise Sauce, Maldon Sea Salt 11

**Creamed Spinach**

Applewood Smoked Bacon, Toasted Garlic Crust 8

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

Crispy Applewood Smoked Bacon 9

**Brussels Sprouts** ♦

Pancetta, Hunter's Farm Honey Balsamic Vinegar 10

**Baked Potato** ♦

Butter, Sour Cream, Chives 8

 **Peterson's Mashed Potatoes** ♦

Roasted Mushrooms, Scallions, Garlic 9

**Street Corn Casserole** ♦

Charred Corn, Chile Lime Cilantro Crème,  
Cojita Cheese 9

**Twice Baked Potato** ♦

Smashed Potatoes, Smoked Gouda, Chives,  
Bacon, Sour Cream 9

 **King Crab Mac & Cheese**

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

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

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

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