

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*

 *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

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,
Cotija 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

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

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

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

317.598.8863 GuestServices@petersonsrestaurant.com    