

Peterson's

Welcome! Peterson's opened in 1999 to provide independent fine dining dedicated to 'only the very best' quality and service. Renowned for prime steaks, fresh seafood and award-winning wines, we have received numerous "Best of Award of Excellence" honors from Wine Spectator and voted to a legion of Open Table Diners' Choice Awards for "Best Steakhouse", "Special Occasion" and "Most Notable Wine List", to name a few. Please don't hesitate to ask our staff for anything you may need. We want your experience to be memorable and exceed all expectations. — *Joe Peterson*

Featured Wineries

Pine Ridge Vineyards has been a leader in crafting iconic wines from the Stags Leap District since 1978. The winery lies tucked beneath a ridge of pines, with a full view of the rugged outcropping of palisades.

PINE RIDGE
VINEYARDS

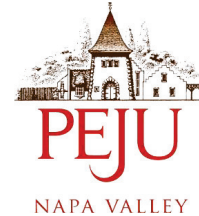
2015 CABERNET SAUVIGNON, NAPA VALLEY 25 GL 95 BTL

Cherry & raspberry fruit comes forward with layers of cassis, blueberry, vanilla cream, spice and a sweet note. Smooth texture with silky well integrated tannins, good acid and long polished finish.

2015 DIJON CLONES CHARDONNAY, CARNEROS 16 GL 60 BTL

Creamy & racy, bursting with flavors of tangerine, lemon squares, nutmeg, vanilla and toast. Lingering finish with oak spice and layers of citrus and ripe fruit.

In 1983, Tony Peju and his family purchased 30 acres of land neighboring the Mondavi, Inglenook and Beaulieu vineyards. 35 years later, Peju's award-winning wines have come to be known for power, structure and elegance.



SAUVIGNON BLANC 16 GL 50 BTL

CHARDONNAY 17 GL 65 BTL

MERLOT 22 GL 78 BTL

CABERNET SAUVIGNON 28 GL 97 BTL

CABERNET FRANC 115 BTL

Cellar Selections

RIESLING	2016 Trefethen "Dry" Riesling, Napa 11 GL 40 BTL
CHARDONNAY	2016 Alexander Valley Vineyards, Sonoma 11 GL 40 BTL
PINOT NOIR	2015 Elk Cove, Willamette Valley 16 GL 55 BTL
CABERNET	2016 Ancient Peaks, Santa Margarita Ranch, Paso Robles 12 GL 45 BTL
ZINFANDEL	2016 Seghesio, Sonoma County 12 GL 40 BTL
RHONE BLEND	2016 Marietta Cellars, "Christo", Estate Grown 13 GL 45 BTL

Peterson's award-winning wine library has over 400 labels. Please ask your server for the complete wine list.

RESTAURATEUR Joe Peterson **EXECUTIVE CHEF** Dave Foegley **GEN MGR & BEV DIR** Bradley Phelps
SOUS CHEF Javier Garcia **ASST MGR & EVENT PLANNING** Julie Miller

Appetizers

HOUSE-CURED & SMOKED BACON

Sweet Cherry & Cola Glaze GF 12

MAINE LOBSTER TEMPURA FINGERS

Honey Mustard, Drawn Butter, Lemon 20

CRISPY CALAMARI

Napa Slaw, Ginger-Orange Chili Sauce 15

LUMP CRAB CAKE

Stone Ground Mustard, Roasted Red Pepper Coulis, Aioli 18

PRIME RIB EGG ROLLS

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

PORTOBELLO FRIES

Rosemary Parmesan Panko Crust, Horseradish Cream 12

CHILLED SEAFOOD PLATTER

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

SERVES 2-3 39 SERVES 4-5 69

CRAB STUFFED SHRIMP

Gulf Shrimp, Lump Crab Stuffing, Applewood Smoked Bacon Wrap 24

TUNA TARTAR

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

JUMBO GULF SHRIMP

Cocktail Sauce, Fresh Horseradish, Remoulade GF 17

CHEF'S CHARCUTERIE BOARD

Local Selection of Meats, Cheeses, Stone Ground Mustard, Pickles, Toasted Baguettes SM 12 LG 24

CHARGRILLED OYSTERS

1/2 Doz. Herb Butter, Parmesan Topping GF 22

OYSTERS ROCKEFELLER

1/2 Doz. Spinach, Anise, Cream, Pecorino Romano 24


OYSTERS OF THE DAY

East & West Coast, Cocktail Sauce, Horseradish, Mignonette GF 3.75 ea.

Soups

CHEF'S SEASONAL SOUP 8

WHITE FRENCH ONION SOUP Toasted Brioche, Gruyere Cheese 10

 MAINE LOBSTER BISQUE Chives, Herb Oil, Lobster Garnish 12

Salads

CAESAR Hearts of Romaine, Parmigiano Reggiano, Herb Croutons 10

LOCAL ARTISAN GREENS Capriole Goat Cheese, Apple Matchstix, Dried Apple Chips, Champagne-Rosemary Vinaigrette 11

BABY SPINACH Hard-Boiled Egg, Crisp Pancetta, Onions, Tomatoes, Smoked Bacon Vinaigrette 9

 BABY ICEBERG "THE WEDGE" Danish Blue Cheese Dressing, Asian Pear, Walnut, Red Pepper Coulis, Balsamic GF 10


 *Peterson's Signature Selections* GF Gluten Free Item

20 % Gratuity Added To Parties Of Six Or More

Seafood

 JUMBO GRILLED SEA SCALLOPS Sun-Dried Tomato, Parmesan, Garlic & Shallot Risotto, Pancetta, Truffle Oil GF	37
ORGANIC SALMON Parmesan Gnocchi, Spinach, Cremini Mushrooms, Shallot, Balsamic Beurre Blanc	30
LINGUINE AI FRUTTI DI MARE Nicole-Taylor's Linguine, Shrimp, Mussels, Scallops, Pesto Cream	32
BAR HARBOR MUSSELS & FRITES White Wine Broth with Garlic, Lemon, Tomato, Herbs	25
CHEF'S WEEKLY FRESH FISH FEATURE	

Crab & Lobster

 OVEN ROASTED CRAB CAKES Stone Ground Mustard, Roasted Red Pepper Coulis, Italian Parsley Aioli	34
ALASKAN KING CRAB LEGS GF Full Pound, Split, Drawn Butter, Choice of Side	68
TWIN LOBSTER TAILS GF Two 8 Oz. Tails Steamed or Grilled with Drawn Butter, Choice of Side	75

Chef Entrees

GUNTHORP FARMS PORK SHANK GF Sweet Potato Tamale, Toasted Corn, French Green Beans	28
MAPLE LEAF FARMS DUCK BREAST GF Smoked Cheddar Grits, Swiss Chard, Sweet Cherry Demi-Glace	30
VIKING LAMB LOIN GF Chipotle Pumpkin Polenta, Leeks, Carrots, Snap Peas, Blueberry Barbeque Sauce	37
GUNTHORP FARMS CHICKEN MILANESE Parmesan Crusted, Arugula Salad, Lemon Caper Beurre Blanc	25


 *Peterson's Signature Selections* GF Gluten Free 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.*

Earn Dining Rewards as an ELITE CLUB Member. Ask Your Server for Details.

Steaks

RARE-COOL RED | MEDIUM RARE-WARM RED | MED-HOT RED | MED WELL-PINK | WELL DONE-NO PINK

CENTER CUT FILET MIGNON 8 oz	42
 JCP CENTER CUT FILET MIGNON 14 oz	56
USDA PRIME NEW YORK STRIP 12 oz	45
USDA PRIME BONE-IN KANSAS CITY STRIP 16 oz	54
USDA PRIME RIBEYE 16 oz	52
JCP PRIME CHOPPED STEAK 16 oz Caramelized Onions, Crumbled Blue Cheese, Au Jus	26
STEAK & LOBSTER Center Cut Filet Mignon 8 oz, Cold Water Lobster Tail, Drawn Butter, Choice of Side GF	79
PRIME RIB <i>Thursday - Saturday Only</i> Rosemary Crusted, Au Jus, Horseradish Cream, Choice of Side GF	14 oz 49 18 oz 54

VERIFIED BY A RATIO OF MARBLING AND MATURITY, LESS THAN 2% OF ALL BEEF IS CERTIFIED AS USDA PRIME. PETERSON'S PROUDLY SERVES MIDWESTERN SOURCED AND HAND-CUT PRIME GRADE STEAKS.

Complements

Garlic Butter 4 GF | Caramelized Onions 3 GF | Portobello Mushrooms 5 GF | Hollandaise 4 GF
Béarnaise 4 GF | Truffle Butter 6 GF | Horseradish Bacon Crust 5 | Bacon Blue Cheese Crust 7
Grade A Foie Gras 11 GF | Crab Oscar 12 GF | Black Pepper & Brandy Sauce 4 GF

Sides

Serves Two or More

JUMBO ASPARAGUS Hollandaise, Maldon Sea Salt GF 12	STEAKHOUSE MASHED POTATOES Cream, Butter, Salt, Black Pepper GF 9
STREET CORN CASSEROLE Charred Corn, Chile Lime Cilantro Crème, Cotija Cheese GF 9	 AU GRATIN POTATOES <i>Family Recipe</i> Crispy Applewood Smoked Bacon GF 10
 KING CRAB MAC & CHEESE Gruyere, Smoked Gouda, Ditalini Pasta, Toasted Garlic Crust 16	TWICE BAKED POTATO Smoked Gouda, Chives, Bacon, Sour Cream GF 9
BRUSSELS SPROUTS Pancetta, Hunter's Farm Honey, Balsamic Vinegar GF 11	CHEF'S TATER TOTS Smoked Gouda, Jalapeño, Bacon, Beer Cheese 9
CREAMED SPINACH Smoked Bacon, Toasted Garlic Crust 8	BAKED POTATO Butter, Sour Cream, Chives GF 9

 *Peterson's Signature Selections* GF Gluten Free Item

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

317.598.8863 GuestServices@PetersonsRestaurant.com 