

Peterson's

Celebrating 20 Years 1999-2019

ANNIVERSARY PRIX FIXE MENU \$75/PERSON MARCH 25-29

Appetizer & Sparkling Toast

FAVORITES TRIO

Mini Crab Cake, Prime Rib Eggroll &
Bacon Wrapped Crab Stuffed Shrimp

First Course Choice

MAINE LOBSTER BISQUE

Chives, Herb Oil, Lobster Garnish

BABY ICEBERG "THE WEDGE"

Danish Blue Cheese Dressing, Asian
Pear, Walnuts, Red Pepper Coulis, Balsamic

Second Course Choice

CENTER CUT FILET MIGNON 8 OZ

Served with Asparagus & Steakhouse Mashed

JUMBO GRILLED SEA SCALLOPS

Sun-Dried Tomato, Parmesan, Garlic &
Shallot Risotto, Pancetta, Truffle Oil

Third Course Choice

WHITE CHOCOLATE CRÈME BRULÉE

White Chocolate & Cinnamon
House-Made Biscotti, Fresh Berries

JCP SUGAR CREAM PIE

Honey Blueberry Compote,
Chantilly Cream, Fresh Mint