

Bar Menu

HOUSE-CURED & SMOKED BACON Sweet Cherry & Cola Glaze 12

MUSSELS & FRITES White Wine Broth with Garlic, Lemon, Tomato, Herbs 25

 PETERSON'S MEATBALLS *Family Recipe* Brown Sugar BBQ, Herb Crostinis 9

CHEF'S TATER TOTS Smoked Gouda, Jalapeño, Bacon, Beer Cheese 9

 PRIME RIB EGG ROLLS Wasabi Aioli, Scallions, White Cheddar, Soy Jus 12

STEAK & FRITES Chuck Strip, Arugula, Shallot Chive Demi 25

AVOCADO BITES Panko Crusted, Napa Slaw, Sriracha Ranch 9

GREG NORMAN RANCH 10 OZ WAGYU BURGER 22
Served with Peterson's Hand-Cut Fries

MINI LOBSTER ROLL Dill, Tarragon, Parsley, Honey Crisp Apples 1 for 8 2 for 15

CHARCUTERIE BOARD Local Selection of Meats & Cheeses Small 12 Large 24

CRISPY CALAMARI Napa Slaw, Ginger-Orange Chili Sauce 15

STEAKHOUSE SLIDERS

PRIME RIB FRENCH DIP

White Cheddar, Crispy Onions, Horseradish Cream, Au Jus 7

BREADED PORK TENDERLOIN

Cider Brined & Applewood Smoked, Spicy Mustard, Pickles, Lettuce 5

WAGYU BURGER SLIDER

Herb Butter, Caramelized Onions 5

PETERSON'S HAND-CUT FRIES 8

 *Peterson's Signature Selections*

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