

Peterson's

CELEBRATING 20 YEARS 1999-2019

Welcome! 2019 marks our 20th year of providing 'only the very best' independent fine dining 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 have been 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 Winery



Named one of the Top 100 Wineries of 2015 by Wine & Spirits Magazine, Dry Creek Vineyard is one of the few remaining family-owned wineries in California. Established in 1972, the Stare family has achieved numerous industry benchmarks through the years and maintains a 100% Certified Sustainable standard of operation.



Chenin Blanc, Clarksburg, Sonoma County 2017
Lemon, Pear, & Mango with a Hint of Green Apple 9 GL 35 BTL

Sauvignon Blanc, Dry Creek Valley, Sonoma County 2017
Guava, Lemon Curd, Tangerine & Mineral Notes with a Creamy, Lively Finish 11 GL 40 BTL

DCV Estate Block 10 Chardonnay, Russian River Valley, Sonoma County 2016
Poached Pear, Meyer Lemon & Pineapple with Juicy Acidity and Fruit /Oak Balance 18 GL 65 BTL

Merlot, Dry Creek Valley, Sonoma County 2015
Fruity Complexity with Deep Undertones of Dark Chocolate, Espresso & Smoky Toast 15 GL 60 BTL

Cabernet Sauvignon, Dry Creek Valley, Sonoma County 2016
Black Currant & Dried Cranberry with Notes of Cocoa Powder, Espresso, Nutmeg & Cedar 14 GL 50 BTL

Old Vine Zinfandel, Dry Creek Valley, Sonoma County 2015
Boysenberry, Raspberry & Dark Chocolate with Bright Acidity & Lingering Black Pepper Finish 16 GL 60 BTL

'The Mariner' Bordeaux Blend, Dry Creek Valley, Sonoma County 2014
Cabernet, Petite Verdot, Merlot, Malbec, & Cab Franc Blend with Cedar Sweetness & Cassis 18 GL 65 BTL

Cellar Selections

RIESLING	Trefethen "Dry", Napa Valley 2016	11 GL 40 BTL
CHARDONNAY	Calera, Central Coast 2016	12 GL 45 BTL
PINOT GRIGIO	Terlato Vineyards, Friuli Colli Orientali 2016	11 GL 40 BTL
CABERNET	Rutherford Ranch, Napa Valley 2015	12 GL 45 BTL
RHONE BLEND	Marietta Cellars, "Christo" Estate, Sonoma County 2016	13 GL 50 BTL
SYRAH	Jigar Wines, Mendocino County 2015	14 GL 50 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

FILET MIGNON CARPACCIO

Arugula, Shaved Parmesan, Fried Capers, Shallots,
House-Made Crackers 18

MAINE LOBSTER TEMPURA FINGERS

Honey Mustard, Peppercorn Infused Drawn Butter,
Lemon 20

AVOCADO BITES

Panko Crusted, Napa Slaw, Sriracha Ranch 9

OYSTERS ROCKEFELLER

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

LUMP CRAB CAKE

Stone Ground Mustard, Roasted Red Pepper
Coulis, Aioli 18

TUNA TARTAR

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

CRISPY CALAMARI

Napa Slaw, Ginger-Orange Chili Sauce 15

CRAB STUFFED SHRIMP

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

HOUSE-CURED & SMOKED BACON

Sweet Cherry & Cola Glaze GF 12

OYSTERS OF THE DAY

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

PRIME RIB EGG ROLLS

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

JUMBO GULF SHRIMP

Cocktail Sauce, Fresh Horseradish,
Remoulade 17

FRIED OYSTERS

Hand-Breaded, Tasso Hollandaise 22

CHEF'S CHARCUTERIE BOARD

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

CHILLED SEAFOOD PLATTER 39 SERVES 2-3 69 SERVES 4-5

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

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

Fresh Berries, Cream Cheese Fries, Candied Pecans
Maple-Mint Vinaigrette

12

BABY SPINACH

Hard-Boiled Egg, Crisp Pancetta, Onions, Tomatoes, Smoked Bacon Vinaigrette GF

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 SEA SCALLOPS

Ginger-Scallion Basmati Rice, Wilted Spinach, Caramelized Pineapple, Vanilla Beurre Blanc GF 37

IRISH ORGANIC SALMON

Pomegranate Glaze, Asparagus, Edamame, Pine Nuts, Citrus Salad GF 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 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 TENDERLOIN GF

Creamy Polenta, Crisp Prosciutto, Broccoli, Peach Chutney 28

MAPLE LEAF FARMS DUCK BREAST GF

Smoked Cheddar Grits, Swiss Chard, Sweet Cherry Demi-Glace 30

VIKING LAMB CHOPS GF

Red Lentil Potato Cake, Sautéed Carrots, Swiss Chard, Shallots, Herbed Cashew Purée 47

GUNTHORP FARMS SMOKED CHICKEN BREAST

Corn Jalapeño Pancake, Sautéed Mustard Greens, Maple-Jalapeño Syrup 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 GF	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 10
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

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

317.598.8863 GuestServices@PetersonsRestaurant.com 