

# Bar Menu

- 🍷 CHEF'S TATER TOTS Smoked Gouda, Jalapeño, Bacon, Beer Cheese 9  
HOUSE-CURED & SMOKED BACON Sweet Cherry Cola Glaze 12
- 🍷 PORTOBELLO FRIES Rosemary Parmesan Panko Crust, Horseradish Cream 12  
CRISPY CALAMARI Napa Slaw, Ginger-Orange Chili Sauce 15  
PRIME RIB EGG ROLLS Wasabi Aioli, Scallions, White Cheddar, Soy Jus 12
- 🍷 PETERSON'S MEATBALLS *Family Recipe* Brown Sugar BBQ, Herb Crostinis 9  
PETERSON'S HAND-CUT FRIES 8
- CHARCUTERIE BOARD Local Selection of Meats & Cheeses Small 12 Large 24  
MINI LOBSTER ROLL Dill, Tarragon, Parsley, Honey Crisp Apples 1 for 8 2 for 15  
PETERSON'S PRIME BURGER *Choice of White Cheddar, Swiss, American or Blue Cheese, Served with Peterson's Hand-Cut Fries* 18
- MUSSELS & FRITES White Wine Broth with Garlic, Lemon, Tomato, Herbs 25  
STEAK & FRITES Chuck Strip, Arugula, Shallot Chive Demi 25

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## STEAKHOUSE SLIDERS

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### 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

### PRIME BURGER

Herb Butter, Caramelized Onions 6

🍷 *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