

Appetizers

FILET MIGNON CARPACCIO

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

PORTOBELLO FRIES

Rosemary Parmesan Panko Crust, Horseradish Cream 12

TUNA TARTAR

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

MAINE LOBSTER TEMPURA FINGERS

Honey Mustard, Peppercorn Infused Drawn Butter, Lemon 20

OYSTERS ROCKEFELLER

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

CRISPY CALAMARI

Napa Slaw, Ginger-Orange Chili Sauce 15

LUMP CRAB CAKE

Stone Ground Mustard, Roasted Red Pepper Coulis, Aioli 18

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.

JUMBO GULF SHRIMP

Cocktail Sauce, Fresh Horseradish, Remoulade GF 17

PRIME RIB EGG ROLLS

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

CHAR-GRILLED OYSTERS

Herb Butter, Parmesan, Romano GF 22

CHEF'S CHARCUTERIE BOARD

Local 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

MAINE LOBSTER BISQUE Chives, Herb Oil, Lobster Garnish

12

WHITE FRENCH ONION SOUP Toasted Brioche, Gruyere Cheese

10

Salads

CAESAR Hearts of Romaine, Parmigiano Reggiano, Herb Croutons

10

LOCAL ARTISAN GREENS Fresh Berries, Cream Cheese Wontons, 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

10


 *Peterson's Signature Selections* GF Gluten Free Item

20 % Gratuity Added To Parties Of Six Or More

Seafood

 JUMBO SEA SCALLOPS Pinot Noir Mushroom Risotto, Apple Relish, Crisp Pancetta, Truffle Oil GF	37
ORGANIC SALMON Snap Peas, Shiitake Mushrooms, Bok Choy, Black Beans, Yuzu Saké Glaze GF	30
CIOPPINO Mussels, Shrimp, Scallops, Fish, Fennel Tomato Broth, Toasted Baguette	32
BAR HARBOR MUSSELS & FRITES White Wine Broth with Garlic, Lemon, Tomato, Herbs	25
SHRIMP & GRITS Stone-Ground Grits, Tasso Ham Red-Eye Gravy	29

Crab & Lobster

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

Chef Entrees

FISCHER FARMS BEEF SHORT RIB Braised Greens, Ancho Chili Barbeque GF	30
FISCHER FARMS SMOKED PORK CHOP Sweet Potato Hash, Sweet & Sour Red Cabbage, Maple Apple Chutney GF	28
MAPLE LEAF FARMS DUCK BREAST Wild Rice Medley, Carrots, Poblano, Haricot Verts, Huckleberry Port Glaze GF	30
VIKING LAMB LOIN CHOPS Smashed Potatoes, Roasted Carrots, Spinach, Rosemary-Mint Demi GF	47
GUNTHORP FARMS SMOKE-ROASTED CHICKEN Cornmeal Waffle, Apple Mustard Green Salad, Fried Green Tomato, North Carolina Mustard Sauce	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

CLASSIC CORN CASSEROLE
Harvest Fresh Corn, Dried Sweet
Corn GF 9

 **KING CRAB MAC & CHEESE**
Gruyere, Smoked Gouda, Ditalini Pasta,
Toasted Garlic Crust 16

BRUSSELS SPROUTS
Pancetta, Hunter's Farm Honey,
Balsamic Vinegar GF 11

CREAMED SPINACH
Smoked Bacon, Toasted Garlic Crust 8

STEAKHOUSE MASHED POTATOES
Cream, Butter, Salt, Black Pepper GF 9

 **AU GRATIN POTATOES**
Family Recipe Crispy Applewood Smoked
Bacon GF 10

TWICE BAKED POTATO
Smoked Gouda, Chives, Bacon, Sour
Cream GF 10

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

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

