

## Appetizers

### TUNA TARTAR

Chili Ginger, Sesame, Cilantro, Red Onion,  
Avocado, Crisp Wontons 18

### MAINE LOBSTER TEMPURA FINGERS

Honey Mustard, Peppercorn Infused Drawn  
Butter, Lemon 24

### OYSTERS ROCKEFELLER

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

### CRISPY CALAMARI

Napa Slaw, Ginger-Orange Chili Sauce 17

### 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 19

### PRIME RIB EGG ROLLS

Wasabi Horseradish Aioli, White Cheddar,  
Scallions, Soy Jus 14

## Soups

### CHEF'S SEASONAL SOUP

8

### MAINE LOBSTER BISQUE

Chives, Herb Oil, Lobster Garnish

12

## Salads

### CAESAR

Hearts of Romaine, Parmigiano Reggiano, Herb Croutons

11

### LOCAL ARTISAN GREENS

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

12

### BABY ICEBERG "THE WEDGE"

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

11


 Peterson's Signature Selections GF Gluten Free Item

20 % Gratuity Added To Parties Of Six Or More

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## Seafood

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 JUMBO SEA SCALLOPS	
Snap Peas, Beech Mushrooms, Scallions, Carrots with Cello Noodles, Miso-Ginger Vinaigrette GF	37
ORGANIC SALMON	
Fingerling Potatoes, Cucumbers, Lemon Pepper Dill Crème Fraîche & Cider Syrup GF	30
 OVEN ROASTED CRAB CAKES	
Stone Ground Mustard, Roasted Red Pepper Coulis, Italian Parsley Aioli	34
BLACKENED SHRIMP	
Grilled Corn & Pepper Risotto, Roasted Red Pepper Sauce GF	29
SESAME SEARED TUNA #1 SASHIMI GRADE	
Crispy Capers, Soy Sauce, Wasabi Paste, Pickled Ginger	29

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## Chef Entrees

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FISCHER FARMS SMOKED PORK CHOP	
Parmesan Polenta, Broccoli Rabe, Porcini Porter Sauce GF	28
GUNTHORP FARMS SMOKE-ROASTED CHICKEN	
Cornmeal Waffle, Mustard BBQ Sauce, Apple Coleslaw, Jalapeño Maple Syrup	25
CHEF'S DAILY FEATURE	

Peterson's  
Steaks · Seafood · Spirits

 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 RIBEYE 16 oz	52
<b>PRIME RIB</b> <i>Friday - 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 | Hollandaise 4 GF | Béarnaise 4 GF  
Horseradish Bacon Crust 5 | Bacon Blue Cheese Crust 7 | Crab Oscar 14 GF

## Sides

*Serves Two or More*

**JUMBO ASPARAGUS**  
Hollandaise, Maldon Sea Salt GF 12

**STEAKHOUSE MASHED POTATOES**  
Cream, Butter, Salt, Black Pepper GF 10

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

 **AU GRATIN POTATOES**  
*Family Recipe* Crispy Applewood Smoked  
Bacon GF 12

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

**BAKED POTATO**  
Butter, Sour Cream, Chives GF 9

**CREAMED SPINACH**  
Smoked Bacon, Toasted Garlic Crust 10

**CORN & PEPPER RISOTTO**  
Sweet Corn and Roasted Peppers 9

 *Peterson's Signature Selections* GF Gluten Free Item

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

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