

DEVOUR INDY SUMMERFEST

Peterson's
Steaks · Seafood · Spirits

3 COURSE \$45 PRIX FIXE MENU AUGUST 24 – SEPTEMBER 5

FIRST COURSE SELECTIONS

🍷 MAINE LOBSTER BISQUE SHERRY, CHIVES, HERB INFUSED OIL

CLASSIC STEAKHOUSE CAESAR ROMAINE, SHAVED PARMESAN, HERB CROUTONS, CAESAR DRESSING

MINI LUMP CRAB CAKE STONE GROUND MUSTARD, RED PEPPER COULIS, PARSLEY AIOLI

PRIME RIB EGG ROLL WASABI HORSERADISH AIOLI, WHITE CHEDDAR, SCALLIONS, SOY JUS

SECOND COURSE SELECTIONS

Served with Fresh Green Beans, Carrots & Roasted Potatoes

ORA KING SALMON TARRAGON & DILL BEURRE BLANC

GUNTHORP FARMS CHICKEN BREAST MAPLE MUSTARD GLAZE

JUMBO SEA SCALLOPS APPLE RELISH, CRISP PANCETTA

CENTER CUT FILET MIGNON 6 OZ CABERNET VEAL JUS

Choose an 8 oz Filet Mignon for \$10 more

ENTREE ENHANCEMENTS CARAMELIZED ONION 3 CRAB OSCAR 14 BÉARNAISE 4
HORSERADISH BACON CRUST 5 BLUE CHEESE BACON CRUST 7 GARLIC BUTTER 4

THIRD COURSE SELECTIONS

🍷 WHITE CHOCOLATE CRÈME BRÛLÉE CINNAMON CREAM, FRESH BERRIES

ELI'S CHICAGO STYLE CHEESECAKE TRIPLE BERRY COMPOTE, WHIPPED CREAM

CHOCOLATE POT DE CRÈME SHAVED DARK CHOCOLATE, WHIPPED CREAM

FEATURE COCKTAILS *Specially Crafted for Devour Indy \$12*

ROSEMARY'S BERRY WOODFORD RESERVE BOURBON, GIFFARD FRAMBOISE, LEMON, ROSEMARY DEMERARA,
MOLASSES BITTERS

INDY SHUTDOWN WOODFORD RESERVE BOURBON, LEMON, GINGER VANILLA SYRUP, FALERNUM

DOUBLE HEADER SKREWBALL PEANUT BUTTER WHISKEY, POMEGRANATE JUICE, GINGER SPICE SYRUP,
ANGOSTURA & CHOCOLATE BITTERS