

Bar Menu

HOUSE-CURED & SMOKED BACON

Sweet Cherry Cola Glaze 12

CRISPY CALAMARI

Napa Slaw, Ginger-Orange Chili Sauce 17

PRIME RIB EGG ROLLS

Wasabi Aioli, Scallions, White Cheddar, Soy Jus 14

 PETERSON'S MEATBALLS *Family Recipe* Brown Sugar BBQ, Herb Crostinis 9

PETERSON'S HAND-CUT FRIES 8

PETERSON'S PRIME BURGER *Choice of White Cheddar, Swiss, American or Blue Cheese, Served with Peterson's Hand-Cut Fries* 18

TUNA TARTAR

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

STEAKHOUSE SLIDERS

PRIME RIB FRENCH DIP

White Cheddar, Crispy Onions, Horseradish Cream, Au Jus 7

CRAB CAKE SLIDER

House-made Remoulade 8

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

Wine

There are over 400 labels in Peterson's award-winning wine library.
Please ask your server for the complete Wine List.

Featured Winery



HAHN FAMILY
— WINES —

Hahn GSM

Central Coast, 2018 10 GL 38 BTL

Hahn Estate Pinot Noir

Arroyo Seco, Monterey County, 2017 16 GL 60 BTL

Smith & Hook Cabernet

Central Coast, 2017 13 GL 50 BTL

Smith & Hook Proprietary Red Blend

Central Coast, 2016 14 GL 55 BTL

Hahn Family Wines is a second generation vintner, sustainably farming 650 acres of estate vineyards in the Santa Lucia Highlands of Monterey County.

Luxury Pour

Bouchaine Vineyards is the oldest winery in Carneros, a region at the southern tip of Napa, which operates on the winemaking philosophy that, *great wines are grown, not made.*

Estate Pinot Noir 2016 15 GL 60 BTL

Estate Chardonnay 2016 13 GL 50 BTL



Cellar Selections

RIESLING	Kiona Vineyards, Columbia Valley 10 GL 38 BTL
PINOT GRIGIO	Terlato Vineyards, Friuli Colli Orientali 11GL 40 BTL
CHARDONNAY	Red Mare, Dutton Ranch, Sonoma 16 GL 60 BTL
SYRAH	Jigar, Tollini Vineyards, Mendocino 14 GL 55 BTL
MERLOT	Trefthen, Oak Knoll District, Napa 13 GL 50 BTL
ZINFANDEL	Seghesio Family Vineyards, Sonoma 13 GL 50 BTL

Beer

ON TAP

Rotating Local Crafts, Top Imports & American Brews

REGIONAL CRAFTS

Bell's Two Hearted IPA
Kalamazoo, MI 7

Sun King Osiris Pale Ale
Indianapolis, IN 8

Sun King Sunlight Cream Ale
Indianapolis, IN 8

Sun King Wee Mac Scottish Ale
Indianapolis, IN 8

IMPORTS

Amstel Light *Netherlands 7*

Corona Extra *Mexico 7*

Corona Premier *Mexico 7*

Heineken *Netherlands 7*

Heineken 0.0 NA *Netherlands 6*

DOMESTIC

Blue Moon 6 Bud 6 Bud Light 6

Coors Light 5 Miller Lite 5

Michelob Ultra 6 Rotating Crafts 7

Craft Cocktails

MAHALO Papa's Dark & Blonde Rum, Tangelo, Lime Juice, Giffard Orgeat, Giffard Vanilla 14

SANDIA SMASH Jalapeno Infused Vodka, Hangar One, Aperol, Watermelon-Mint Juice 13

NY SOUR Buffalo Trace, Sweet & Sour, Merlot Float 12

CHICA CHERRY COLA Buffalo Trace, Cherry Herring, Giffard Vanilla, Lemon & Cherry Juice, Cardamom Bitters 14

BLUE FLOWER Stoli Blueberi Vodka, Cointreau, Lemon Juice, Blueberry Juice, Lavender Syrup 12

ROUNDAABOUT Elijah Craig Bourbon, Cointreau, Black Tea Syrup, Lemon Juice, Molassas Bitters 13

POISON IVY Hendricks Gin, St. Germain, Lemon Juice, Muddled Blueberries and Basil, Champagne Float 14

AU PEAR Pear Vodka, St. Germain, Giffard Orgeat, Lemon Juice, Prosecco Float 13

STAR DUST Tin Cup 10 Yr Whiskey, Blueberry Balsamic Shrub, Demerara Syrup 14
Official 2020 Devour Winterfest Indy Cocktail


Mocktails \$7

HERBACEOUS BABE Muddled Basil, Mint Syrup, Lemon Juice, Pineapple Juice, Ginger Beer

GINGERBERRY Lime Juice, Strawberry Purée, Ginger Beer, Mint

ROUGE MOJITO Muddled Raspberries & Mint, Simple Syrup, Lime Juice, Cranberry Juice, Soda

Martinis

 PINETINI Fresh Golden Pineapple, Orange Vodka Infusion 14

THE MAESTRO Muddled Jalapeño & Basil, Maestro Dobel Tequila, Agave Nectar, Lime, Cointreau 14

LEMON DROP Citrus Vodka, Paulini Lemoncello, Lemon Juice, Simple Syrup 12

CAT'S MEOW Hangar Orange, Lemon Juice, Lavender Syrup, St. Germain 14

ELYX ELITE Absolut Elyx Vodka Served Up or On the Rocks 14

Cognac & Armagnac

Courvoisier VS 12

Courvoisier VSOP 12

Courvoisier XO 35

Hennessy VS 12

Hennessy VSOP Privilège 15

Hennessy XO 50

Kelt VSOP 20

Kelt XO 50

Maison Gelas 8 Yr Selection 16

Maison Gelas VSOP Bas Armagnac 20

Martell Blue Swift VSOP 20

Rémy Martin 1738 16

Rémy Martin VSOP 20

Rémy Martin XO 45

Luxury Pours

Half Pours Available by Request

Glenfiddich 30 Year 75

Glenmorangie 25 Year 80

Grand Marnier Quintessence 125

Johnnie Walker Odyssey 95

Rémy Martin Louis XIII 375

Hardy Perfection "Haute Couture for Cognac" Essential Element Series 575
Rare Cognac Poured from 1 of Only 300 Authenticated Daum Crystal Decanters Worldwide

Join us for an evening of Exclusive Chef Courses, Premium Wines,
Choice Liquors, Guest Speakers & Specially Discounted Offers!
Find upcoming dates: petersonsrestaurant.com/events

Small Batch Bourbon & Whiskey

1792 Small Batch 12	Maker's Mark 12
Basil Hayden's 15	Rowan's Creek 14
Blanton's 20	Stranahan's 13
Booker's 20	Stranahan's Diamond Peak 16
Bulleit 12	Tin Cup 10 Yr 12
Eagle Rare 12	Whistle Pig 12 Yr 24
High West Campfire 16	Willet Pot Still Reserve 12
High West Double Rye 15	Woodford Reserve 12
Knob Creek 14	

Single Malt Scotch

Balvenie Double Wood 20	Glenlivet 12 Yr 12
Balvenie Caribbean Cask 21	Glenmorangie 10 Yr 10
Balvenie Port Wood 50	Glenmorangie 25 Yr 75
Cragganmore 12 Yr 12	Lagavulin 16 Yr 24
Dalmore 12 Yr 32	Laphroaig 10 Yr 16
Dalwhinnie 15 Yr 18	Macallan 12 Yr 18
Glenfiddich 12 Yr 12	Macallan 18 Yr 50
Glenfiddich 18 Yr 24	Oban 14 Yr 25
Glenfiddich 30 Yr 75	

Premium Blended Scotch

Chivas Regal 9
Johnnie Walker:
Red 9
Black 12
Platinum 27
Blue 70
Odyssey 75

Irish Whiskey

Bushmills White Label 11
Bushmills Red Label 11
Bushmills Black Label 11
Tullamore Dew 10

One of the top things our guests tell us is how we make them "feel special". Please don't hesitate to ask us for anything you may need. We want your experience to exceed all expectations. — *Joe Peterson*

Dessert Drinks

PORT, MADEIRA & SHERRY

B.R. Cohn Cabernet Port Olive Hill Estate 12

Dow's LBV Ruby Port 10

Graham's Tawny Port 20 Yr 18

Warre's Otima Port 10 Yr 10

Midnight Cellars Gemini Port 10

Taylor Fladgate LBV Ruby Port 33

Vintage Tawny Port 19

Sandeman Rainwater Madeira 8

Sandeman Armada Cream Sherry 8

VGS Chateau Potelle Zinie Late Harvest 8

COFFEE DRINKS 10

Topped with whipped cream & shaved chocolate

CAFÉ COCO

Malibu Rum, Godiva Dark, Nocello

"THE DUDE"

Kahlua, White Chocolate Godiva, Vanilla Vodka

IRISH ANGEL

Frangelico, Baileys Irish Cream

PETERSON'S COFFEE

Nocello, Godiva White Chocolate

DESSERT WINES

Dolce by Far Niente 25

Inniskillin Ice Wine 25

Trentadue Chocolate Amore 12

Subscribe to our E-list for Event & Specials News!
You can purchase Gift Cards on site and online.
Earn dining rewards by joining Elite Club;
ask your server for details.

Weekly Promos

MONDAYS

Half Price Chef
Select Oysters

Half Price Select
Bottles of Wine

WEDNESDAYS

Beer 'N Burger Nite
Half Price Steakhouse
Sliders & \$5 Pints

THURSDAYS

Half Price Select
Bar Appetizers

Live Piano 6-9 pm

Private Dining

Need a venue for your
next lunch, dinner or
cocktail party?

Group Events For 15-150
Catered & Custom Menus
Butler, Buffet or Sit Down

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PetersonsRestaurant.com

Guest Services
317.598.8863



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

Seafood

 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

Chef Entrees

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
PRIME RIB <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 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



Desserts

CHEF'S BREAD PUDDING

Rotating, seasonal selection 12

 *Trentadue Chocolate Amore*

ELI'S CHICAGO-STYLE CHEESECAKE

Mixed Berry Compote, Chantilly Cream 9

 *Trentadue Chocolate Amore*

DOUBLE CHOCOLATE OREO BROWNIE

Chocolate & Caramel Sauces, Vanilla Ice Cream 10

 *Sandeman 10 Yr Tawny Port 10*

WHITE CHOCOLATE CRÈME BRÛLÉE

White Chocolate & Cinnamon, House-Made Biscotti,
Fresh Berries 9

 *Inniskillin Ice Wine*

ICE CREAM & SORBET *Select Three Flavors*

Chocolate

Graham Cracker

Vanilla Bean

Chef Select Featured Ice Cream & Sorbet

Served with House-made Biscotti 8

 *Godiva Chocolate 'Tini*

 *"THE DUDE" Kahlua, White Chocolate Godiva,
Vanilla Vodka*

Peterson's

Steaks · Seafood · Spirits

 *Peterson's Signature Selections*

Earn dining rewards! Join **Elite Club**.
Ask your server for details.