

Peterson's

Welcome! Renowned for prime steaks, fresh seafood and award-winning wines, Peterson's is equally well known for atmosphere and hospitality. One of the best things our guests say they like about us is how our staff always makes them "feel special". Please don't hesitate to ask us for anything you may need. We want your experience to be memorable and exceed all expectations. — *Joe Peterson*

Luxury Pour



NEYERS

Started in 1992, Neyers Vineyards is a family-owned winery that uses natural methods to make its artisan wines. Their grapes are picked, laboriously sorted and inspected by hand at the winery.

'304' Chardonnay, Sonoma County, 2018 - "Chablis-styled" wine, with fresh, crisp fruit. 14 GL 50 BTL

'Left Bank Red' Cabernet & Merlot Blend, Napa Valley, 2017 - 91 points. Raspberry, dark currant, and blackberry flavors with bright acidity. 18 GL 68 BTL

'Vista Notre' Zinfandel, California, 2018 - 90 points. Floral, cherry, and cranberry notes with a peppery anise accent. 12 GL 45 BTL

'Neyers Ranch' Cabernet Sauvignon, Napa Valley, 2016 - 91 points. Ripe fruit with fig, boysenberry, and blackberry notes. 125 BTL

Feature Winery



NAPA
CELLARS

For more than 40 years Napa Cellars has been crafting wines that are a classic, unmistakable interpretation of Napa Valley.

Chardonnay, Napa Valley, 2018 - Green apple with orange zest, almond and balanced acidity. 12 GL 45 BTL

Cabernet Sauvignon, Napa Valley, 2017 - Black currant, loganberry, and fig with warm spice and mocha notes. 18 GL 68 BTL

Merlot, Napa Valley, 2018 - Plum, mulberry, and graphite with hints of lavender and soft tannins. 16 GL 58 BTL

Pinot Noir, Napa Valley, 2017 - Black cherry and cola with notes of earth and spiced caramel. 16 GL 58 BTL

Boutique Winery



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 Palate of rose petals and baking spices with smooth vibrant tannins and vibrant acidity 15 GL 60 BTL

Estate Chardonnay 2016 Rich, tangy palate showcases nectarine, lemon curd, and brioche with a long finish. 13 GL 50 BTL

Peterson's award-winning wine library has over 400 labels. Please ask your server for the complete wine list.

RESTAURATEUR Joe Peterson **EXECUTIVE CHEF** Dave Foegley **GEN MGR & BEV DIR** Bradley Phelps
SOUS CHEF Javier Garcia **ASST MGR & EVENT PLANNING** Julie Miller

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 Fraîché 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

