

# 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

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## STEAKHOUSE SLIDERS

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## 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.



NEYERS

## Luxury Pour

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



NAPA  
CELLARS

## Feature Winery

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 15 GL 60 BTL

**Estate Chardonnay** 2016 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

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

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

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

SPICY RABBIT MULE Jephtha Creed Hot Pepper Vodka, Carrot Juice, Lime Juice, Simple Syrup, Muddled Cucumber, Ginger Beer 15

THE ORCHARD Jephtha Creed Apple Vodka, Apple Spice Syrup, Caramel Syrup, Lemon Juice 12

BLUE WAVE Jephtha Creed Blueberry Vodka, Lemon Juice, Orgeat, Ginger Blueberry Syrup, Dash Allspice Bitters, Ginger Beer 12


# 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

BLUE BEEHIVE Jephtha Creed Blueberry Vodka, Jephtha Creed Honey Vodka, Tattersall Crème de Fleur, Mint Syrup, Lemon Juice, Lavender Syrup, Muddled Mint 15

CHILL BERRY COSMO Raspberry Rosemary Citron Vodka, Cranberry Juice, Lime Juice, Triple Sec 12

SUGAR & SPICE Pear Vodka, Lemon Juice, Orgeat, Dash Tiki Bitters, Topped with Prosecco 12

SCARLET FIZZLE Ginraw, Pama, Lemon Juice, Simple Syrup, Pomegranate Juice, Topped with Prosecco 13

## 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 8Yr 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](http://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

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## 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

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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

Contact: Events @  
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

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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

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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.



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## Steaks

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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.

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## Complements

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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

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## Sides

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*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.