

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 *Friday - Saturday Only*

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.

After Dinner Drinks

COFFEE DRINKS

Topped with whipped cream & shaved chocolate 10

CAFÉ COCO

Malibu Rum, Godiva Dark, Nocello 10

"THE DUDE"

Kahlua, White Chocolate Godiva, Vanilla Vodka 10

IRISH ANGEL

Frangelico, Baileys Irish Cream 10

PETERSON'S COFFEE

Nocello, Godiva White Chocolate 10

DESSERT WINES

Dolce by Far Niente 25

Inniskillin Ice Wine 25

Trentadue Chocolate Amore 12

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 & TEA

HUBBARD & CRAVENS

FRENCH PRESSED COFFEE FOR TWO 7

Indonesian Beans served with House-made Biscotti

HUBBARD & CRAVENS

ESPRESSO AND CAPPUCCINO 6

HUBBARD & CRAVENS COFFEE 4

Peterson's Special Blend Coffee regular & decaf

HUBBARD & CRAVENS TEA 4

Jasmine, Citron Green, Chamomile, Peppermint & Earl Grey

Join us for an evening of Chef Exclusives and Premium Wines & Liquors! Upcoming dates online at: petersonsrestaurant.com/events.

Spirits

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 11 Red 11 Black 11
Tullamore Dew 10

Peterson's Gift Cards available on site and online.
Subscribe to Wine Dinner & Special Offer News!
Join E-List online at petersonsrestaurant.com.

COGNAC & ARMAGNAC

Courvoisier VS 12	Kelt XO 50
Courvoisier VSOP 12	Maison Gelas 8 Yr Selection 16
Courvoisier XO 35	Maison Gelas VSOP Bas Armagnac 20
Hennessy VS 12	Martell Blue Swift VSOP 20
Hennessy VSOP Privilège 15	Rémy Martin 1738 16
Hennessy XO 50	Rémy Martin VSOP 20
Kelt VSOP 20	Rémy Martin XO 45

LUXURY POURS

Half Pour Available By Request

Glenfiddich 30 Yr 75
Glenmorangie 25 Yr 80
Grand Marnier Quintessence 125
Johnnie Walker Odyssey 95
Rémy Martin Louis XIII 375

EXCLUSIVE POUR

Hardy Perfection Essential Element Series 575

Known as "Haute Couture for Cognac", Perfection is an incredibly rare cognac poured from one of only 300 numbered and authenticated Daum crystal decanters.

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	Contact: Events @
Catered & Custom Menus	PetersonsRestaurant.com
Butler, Buffet & Sit Down	Guest Services 317.598.8863

Thank You for choosing Peterson's!

