

# Peterson's

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## Steaks · Seafood · Spirits

CELEBRATING 22 YEARS 1999-2021

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*

### Featured Winery



Located on the historic Silverado Trail in Napa Valley's Oak Knoll District, Black Stallion Estate Winery pays homage to the rich history of the 32-acre estate. Sourcing from the most prestigious vineyards, the winery is committed to making only the most expressive wines.

2019 Sauvignon Blanc, Napa Valley	12 GL	45 BTL
2019 Chardonnay, Napa Valley	12 GL	45 BTL
2018 Pinot Noir, Los Carneros	15 GL	55 BTL
2018 Cabernet Sauvignon, Napa Valley	17 GL	60 BTL

### Luxury Pour



De Loach Vineyards is a pioneering producer and winegrower of Pinot Noir, Chardonnay, & Zinfandel in Sonoma's Russian River Valley. Experimenting for over three decades, they have perfected the best combination of soil, rootstock, and clones in Sonoma County.

2018 Chardonnay, Russian River Valley	15 GL	55 BTL
2018 Pinot Noir, Russian River Valley	18 GL	65 BTL
2018 Zinfandel, Russian River Valley	17 GL	60 BTL

### Cellar Selections

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MOSCATO	Bricco Riella, D'Asti, Italy	11 GL	40 BTL
RIESLING	Kiona Vineyards, Columbia Valley, Washington	10 GL	38 BTL
SAUVIGNON BLANC	White Haven, Marlborough, New Zealand	12 GL	45 BTL
ROSÉ	Château Beaulieu, Provence, France	12 GL	45BTL
MERLOT	Trefthen Vineyards, Oak Knoll District, California	13 GL	50 BTL
MALBEC	La Posta, Mendoza, Argentina	11 GL	40 BTL
TEMPRANILLO	Tinto Iturria, Toro, Spain	14 GL	50 BTL
CABERNET SAUVIGNON	Jigar, Dry Creek Valley, California	14 GL	50 BTL

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

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## Appetizers

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### 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 20

### 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 15

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## Soups

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### CHEF'S SEASONAL SOUP

8

### MAINE LOBSTER BISQUE

Chives, Herb Oil, Lobster Garnish

12

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## Salads

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### 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

### ROASTED BEET SALAD

Red & Yellow Beets, Mixed Greens, Haricots Verts, Oranges, Pistachios,  
Goat's Cheese Crème, Tarragon Vinaigrette GF

12

 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

Ginger-Scallion Basmati Rice, Wilted Spinach, Caramelized Pineapple,  
Vanilla Bean Beurre Blanc GF 37

### ØRA KING SALMON

Sautéed Asparagus & Edamame, Citrus Salad, Pine Nuts, Pomegranate Glaze GF 30

### BARBEQUE SHRIMP

Yellow Corn & White Cheddar Grits, Green Beans, Southern BBQ GF 29

### SESAME SEARED TUNA #1 SASHIMI GRADE

Crispy Capers, Soy Sauce, Wasabi Paste, Pickled Ginger GF 29

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## Crab & Lobster

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### LOBSTER BUCATINI

Nicole Taylor's Pasta, Sautéed Lobster, Sun-Dried Tomato,  
Caramelized Onion, Tomato-Parmesan Cream 34

### OVEN ROASTED CRAB CAKES

Stone Ground Mustard, Roasted Red Pepper Coulis, Italian Parsley Aioli 38

### CHARRED KING CRAB LEGS

1lb Alaskan Crab, Sautéed Fingerling Potatoes, Corn & Spinach, Herbed Beurre Blanc GF 80

### TWIN LOBSTER TAILS

Two 8oz Tails Steamed or Broiled with Drawn Butter, Choice of Side GF 85

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## Chef Entrees

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### FISCHER FARMS SMOKED PORK CHOP

Parmesan Polenta, Broccoli Rabe, Porcini Porter Sauce GF 28

### D'ARTAGNAN GREEN CIRCLE ROASTED HALF CHICKEN

Fingerling Potato, Green Beans, Pearl Onions, Mustard Sauce GF 29

### VIKING LAMB LOIN CHOPS

Vegetable Ratatouille, Orange-Tarragon Mustard Sauce, Balsamic Glaze GF 32

### FISCHER FARMS BEEF SHORT RIB

Roasted Potato, Smoked Coleslaw, House BBQ GF 32

### D'ARTAGNAN ROHAN DUCK BREAST

Chipotle Sweet Potato Grits, Broccolini, Orange-Honey Glaze GF 34


 *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	48
 JCP CENTER CUT FILET MIGNON 14 oz	65
USDA PRIME NEW YORK STRIP 12 oz	48
USDA PRIME RIBEYE 16 oz	55
<b>PRIME RIB</b> <i>Friday - Saturday Only</i>	
Rosemary Crusted, Au Jus, Horseradish Cream, Choice of Side GF	14 oz 50 18 oz 58

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 4 GF | Hollandaise 5 GF | Béarnaise 5 GF  
Horseradish Bacon Crust 7 | Bacon Blue Cheese Crust 7 | Crab Oscar 14 GF | Truffle Butter 7 GF  
Portobello Mushrooms 6 GF | Grade A Foie Gras 12 GF | Black Pepper & Brandy Sauce 5 GF

## Sides

*Serves Two or More*

<b>JUMBO ASPARAGUS</b> Hollandaise, Maldon Sea Salt GF 12	<b>STEAKHOUSE MASHED POTATOES</b> Cream, Butter, Salt, Black Pepper GF 10
 <b>KING CRAB MAC &amp; CHEESE</b> Gruyere, Smoked Gouda, Ditalini Pasta, Toasted Garlic Crust 16	 <b>AU GRATIN POTATOES</b> <i>Family Recipe</i> Crispy Applewood Smoked Bacon GF 12
<b>BRUSSELS SPROUTS</b> Pancetta, Hunter's Farm Honey, Balsamic Vinegar GF 11	<b>BAKED POTATO</b> Butter, Sour Cream, Chives GF 9
<b>CREAMED SPINACH</b> Smoked Bacon, Toasted Garlic Crust 10	<b>STREET CORN CASSEROLE</b> Charred Sweet Corn, Chile-Lime Cream, Cilantro, Cotija Cheese GF 10
<b>SAUTÉED PORTOBELLO MUSHROOMS</b> Herbed Butter & Sherry GF 12	<b>SAUTÉED BROCCOLINI</b> Herbed Garlic Butter GF 11

 *Peterson's Signature Selections* GF Gluten Free Item

*We appreciate your business. Thank you for choosing Peterson's!*

317.598.8863 GuestServices@PetersonsRestaurant.com

