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 15

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

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

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

Heineken *Netherlands* 7

Buckler NA *Netherlands* 7

DOMESTIC

Blue Moon 6 Bud 6 Bud Light 6
Coors Light 5 Miller Lite 5
Michelob Ultra 6 Rotating Crafts 7

Craft Cocktails

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

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

STRAWBERRY FIELDS Nolet's Gin, Strawberry Mint Syrup, Lemon, Muddled Strawberry, Club Soda Float 14

SUMMER SMOKE High West Campfire Bourbon, Giffard Vanilla Liqueur, Angostura Bitters 14

GARDEN GROVE Woodford Reserve Bourbon, Giffard Raspberry Liqueur, Lemon, Rosemary Demerara Syrup, Molasses Bitters 15

FRUITY PEBBLES MULE Citron Vodka, Lime, Giffard Peach Liqueur, Blueberry Juice, Ginger Beer Float 14

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 14

RED OVER HEELS Raspberry Rosemary Citron Vodka, Cranberry Juice, Lime Juice, Triple Sec 12

LADIES NIGHT Ginraw Gin, Muddled Strawberry, Crème de Fleur, Cointreau, Prosecco Float 15

ASTON MARTINI Angel Envy Bourbon, Bulleit Rye Bourbon, Dolin Red Vermouth, Giffard Vanilla Liqueur, Angostura Bitters 15

Cognac & Armagnac

Courvoisier VS 12
Courvoisier VSOP 12
Courvoisier XO 35
Hennessy VS 12
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
Basil Hayden's 15
Blanton's 20
Booker's 20
Bulleit 12
High West Campfire 16
Knob Creek 14
Maker's Mark 12
Stranahan's Diamond Peak 16
Tin Cup 10 Yr 12
Willet Pot Still Reserve 12
Whistle Pig 10 Yr 15
Woodford Reserve 12

Single Malt Scotch

Balvenie Double Wood 20
Balvenie Caribbean Cask 21
Balvenie Port Wood 50
Cragganmore 12 Yr 12
Dalmore12 Yr32
Dalwhinnie 15 Yr18
Glenfiddich 12 Yr12
Glenfiddich 30 Yr 75
Glenlivet 12 Yr 12
Glenmorangie 10 Yr 10
Glenmorangie 25 Yr 75
Lagavulin 16 Yr 24
Laphroaig 10 Yr 16
Macallan 12 Yr 18
Macallan 18 Yr 50
Oban 14 Yr 25

Premium Blended Scotch

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

Irish Whiskey

Bushmills White Label 11
Tullamore Dew 10

Dessert Drinks

PORT, MADEIRA & SHERRY

Graham's Tawny Port 20 Yr 18
Warre's Otima Port 10 Yr 10
Taylor Fladgate LBV Ruby Port 33
Vintage Tawny Port 19
Sandeman Rainwater Madeira 8
Sandeman Armada Cream Sherry 8

COFFEE DRINKS 12

Topped with whipped cream & shaved chocolate

CAFÉ COCO
Malibu Rum, Godiva Dark, Macadamia Nut Liqueur

"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

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

Peterson's

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

BLACK STALLION ESTATE WINERY

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Luxury Pour

DLV

DE LOACH VINEYARDS

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Cellar Selections

MOSCATO	Bricco Riella, D'Asti, Italy	11 GL	40 BTL
RIESLING	Kiona Vineyards, Columbia Valley, Washington	10 GL	38 BTL
SAUVIGNON BLANC	White Haven, Malborough, 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.

RESTAURATEUR Joe Peterson **EXECUTIVE CHEF** Dave Foegley **GEN MGR & BEV DIR** Bradley Phelps **SOUS CHEF** Javier Garcia

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 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

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

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

Seafood

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

ŌRA 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

Crab & Lobster

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

Chef Entrees

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

PRIME RIB *Friday – Saturday Only*
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

JUMBO ASPARAGUS
Hollandaise, Maldon Sea Salt GF 12

KING CRAB MAC & CHEESE
Gruyere, Smoked Gouda, Ditalini Pasta, Toasted Garlic Crust 16

BRUSSELS SPROUTS
Pancetta, Hunter's Farm Honey, Balsamic Vinegar GF 11

CREAMED SPINACH
Smoked Bacon, Toasted Garlic Crust 10

SAUTÉED PORTOBELLO MUSHROOMS
Herbed Butter & Sherry GF 12

STEAKHOUSE MASHED POTATOES
Cream, Butter, Salt, Black Pepper GF 10

AU GRATIN POTATOES
Family Recipe Crispy Applewood Smoked Bacon GF 12

BAKED POTATO
Butter, Sour Cream, Chives GF 9

STREET CORN CASSEROLE
Charred Sweet Corn, Chile-Lime Cream, Cilantro, Cotija Cheese GF 10

SAUTÉED BROCCOLINI
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

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 12

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

CHOCOLATE PÂTÉ
Pistachio Crème Anglaise, Spun Sugar, Mixed Berries, Toasted Pistachios GF 11

Graham's Tawny Port 20 Yr 18

Peterson's Signature Selections

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