Welcome! Thank you for dining with us. Peterson's is renowned for its prime steaks, fresh seafood, house-made desserts, award-winning wines, outstanding service, and distinguished atmosphere. Please don't hesitate to ask our staff for anything you may need. We hope your dining experience with us is memorable and exceeds all expectations. – *Joe Peterson*

Featured California Wineries

Au Bon Climat Winery is totally devoted to making classic, Burgundian-styled Chardonnay and Pinot Noir in Santa Barbara County. The convergence of cool, brisk Pacific air, marine-based soils, and east-west running valleys of the area provide an ideal climate for growing exceptional grapes. By incorporating Old World winemaking in a New World wine region, the wines inherently carry their own signature but still resonate restraint and equilibrium.

2023 Chardonnay, Santa Barbara County	GL 17	BTL 60
2023 Pinot Noir, Santa Barbara County	GL 17	BTL 60

Established in the early 1980s, Smith & Hook has long stood for spirited, layered, and luscious wines made from California's independent-minded Central Coast. For these Bordeaux varietals, their winemaking team sources fruit from four premier Central Coast appellations. Aged in French oak barrels, these wines are rich, robust, and full bodied with layers of ripe black fruit, toasty spice, and integrated tannins.

2022 Sauvignon Blanc, Central Coast	GL 15	BTL 52
2020 Proprietary Red Blend, Central Coast	GL 15	BTL 52
2019 Cabernet Sauvignon, Reserve, Paso Robles	GL 17	BTL 60

Cellar Selections

MOSCATO	Bricco Riella, Moscato d'Asti, Italy	11 GL	38 BTL
RIESLING	Eroica, Cht. St. Michelle & Dr. Loosen, Columbia Valley, WA	14 GL	50 BTL
PINOT GRIGIO	Santa Margherita, Alto Adige, Italy	16 GL	57 BTL
JACQUÈRE	Jean Perrier, Vin de Savoie, Apremont	12 GL	45 BTL
SAUVIGNON BLANC	Auntsfield, Single Vineyard, Marlborough, New Zealand	14 GL	50 BTL
CHARDONNAY	Louis Latour, Ardèche, Burgundy	14 GL	50 BTL
PINOT NOIR	Calera, Central Coast, CA	16 GL	57 BTL
MERLOT	Trefethen Family Vineyards, Oak Knoll District, Napa Valley	14 GL	50 BTL
MALBEC	Vino Cobos, Felino by Paul Hobbs, Mendoza, Argentina	16 GL	57 BTL
ZINFANDEL	Dry Creek, Sonoma County	15 GL	52 BTL
TEMPRANILLO	Tinto Iturria, Toro, Spain	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
ASST MANGER/EVENT MANAGER Danny Nicholas • SOUS CHEF Alex Ortiz

Appetizers

TUNA TARTARE
Chili Ginger, Sesame, Cilantro, Red Onion, Avocado, Crisp Wontons 22

MAINE LOBSTER TEMPURA FINGERS
Honey Mustard, Peppercorn Infused Drawn Butter, Lemon 30

OYSTERS ROCKEFELLER 1/2 Doz.
Spinach, Anise, Cream, Pecorino Romano GF 26

CRISPY CALAMARI
Napa Slaw, Ginger-Orange Chili Sauce 19

LUMP CRAB CAKE
Stone Ground Mustard, Roasted Red Pepper Coulis, Aioli 23

HOUSE-CURED & SMOKED BACON
Sweet Cherry Cola Glaze GF 16

CRAB STUFFED SHRIMP
Gulf Shrimp, Lump Crab Stuffing, Applewood Smoked Bacon Wrap 26

OYSTERS OF THE DAY
East & West Coast, Cocktail Sauce, Horseradish, Mignonette GF 4 ea.

JUMBO GULF SHRIMP
Cocktail Sauce, Fresh Horseradish, Remoulade GF 22

PRIME RIB EGG ROLLS
Wasabi Horseradish Aioli, White Cheddar, Scallions, Soy Jus 18

DUCK POT STICKERS
Citrus Plum Sauce 18

CITRUS SMOKED SALMON DIP
Citrus Aioli, Horseradish Crème Fraîche, Caviar, House-Made Potato Chips 18

Soups

CHEF'S SEASONAL SOUP 12

MAINE LOBSTER BISQUE
Chives, Herb Oil, Lobster Garnish 13

WHITE FRENCH ONION SOUP
Toasted Brioche, Gruyère 12

Salads

CAESAR
Hearts of Romaine, Parmigiano Reggiano, Herb Croutons 13

LOCAL ARTISAN GREENS
Fresh Berries, Cream Cheese Wontons, Candied Pecans, Maple-Mint Vinaigrette 14

BABY ICEBERG "THE WEDGE"
Maytag Blue Cheese Dressing, Asian Pear, Walnut, Red Pepper Coulis, Balsamic GF 14

ROASTED BEET SALAD
Red & Yellow Beets, Mixed Greens, Haricots Verts, Oranges, Pistachios, Goats Cheese Crème, Tarragon Vinaigrette GF 14

Peterson's Signature Selections GF=Gluten Free Item

20% Gratuity Added To Parties Of Six Or More

Seafood

JUMBO SEA SCALLOPS
Roasted Butternut Squash, Pear & Spinach Risotto, Crisp Bacon, Cider Beurre Blanc GF — 45

FAROE ISLAND SALMON
Cedar Plank Grilled, Pomegranate Glaze, Potato Latkes, Roasted Cauliflower, Mushrooms — 39

SESAME SEARED TUNA #1 SASHIMI GRADE
Chili Garlic Soba Noodles, Broccolini, Carrots, Scallions, Orange Ponzu GF — 42

Crab & Lobster

LOBSTER BUCATINI
Nicole Taylor's Pasta, Sautéed Lobster, Sun-Dried Tomato, Caramelized Onion, Tomato-Parmesan Cream — 42

OVEN ROASTED CRAB CAKES
Stone Ground Mustard, Roasted Red Pepper Coulis, Italian Parsley Aioli — 45

TWIN LOBSTER TAILS
Two 8oz Tails Steamed or Broiled with Drawn Butter, Side Choice of Mashed Potatoes, Broccolini, or Hand-Cut Fries GF — MARKET

Chef Entrées

STEAK FRITES
Prime Center Cut Sirloin, Arugula Salad, Hand-Cut Fries, Marrow Butter — 39

SMOKED PRIME RIB MEATLOAF
Chipotle Ketchup Glaze, Mashed Potatoes, Green Beans, Balsamic Mushroom Gravy — 30

PORK LOIN SCHNITZEL
Spaetzle, Sweet & Sour Fried Cabbage, Berry Jam, Lemon Sauce — 30

VIKING FARMS LAMB LOIN CHOPS
Rosemary Infused, Broccolini, Peppers, Tomato, Parmesan Polenta, Horseradish Demi GF — 48

MAPLE LEAF FARMS DUCK BREAST
Apple Parsnip Purée, Wild Rice, Duck Fat Bearnaise GF — 38

D'ARTAGNAN CRISPY ORANGE CHICKEN BREAST
Basmati Rice, Bok Choy, Shiitake Mushrooms, Snap Peas, Orange Glaze — 32

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

FILET MEDALLION TRIO
Topped with Blue Cheese Fondue, Mini Crab Cake, Bearnaise & Asparagus Tips 45

CENTER CUT FILET MIGNON 8 oz 55

JCP CENTER CUT FILET MIGNON 14 oz 82

USDA PRIME NEW YORK STRIP 12 oz 60

USDA PRIME RIBEYE 16 oz 65

PRIME RIB *Friday – Saturday Only*
Rosemary Crusted, Au Jus, Horseradish Cream,
Side Choice of Mashed Potatoes, Broccolini, or Hand-Cut Fries 14 oz 55 18 oz 65

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 | Blue Cheese Fondue 7 GF

Horseradish Bacon Crust 7 | Bacon Blue Cheese Crust 7 | Crab Oscar 16 GF | Truffle Butter 7 GF

Portobello Mushrooms 9 GF | Grade A Foie Gras 15 GF | Black Pepper & Brandy Sauce 5 GF

Sides

Serves Two or More

JUMBO ASPARAGUS
Hollandaise, Maldon Sea Salt GF 14

KING CRAB MAC & CHEESE
Gruyere, Smoked Gouda, Ditalini Pasta,
Toasted Garlic Crust 25

BRUSSELS SPROUTS
Pancetta, Shallots, Hunter's Farm Honey,
Balsamic Vinegar 14

CREAMED SPINACH
Smoked Bacon, Toasted Garlic Crust 13

SAUTÉED PORTOBELLO MUSHROOMS
Herbed Butter & Sherry GF 14

STEAKHOUSE MASHED POTATOES
Cream, Butter, Salt, Black Pepper GF 11

AU GRATIN POTATOES
Family Recipe Crispy Applewood
Smoked Bacon GF 13

BAKED POTATO
Butter, Sour Cream, Chives GF 13

STREET CORN CASSEROLE
Charred Sweet Corn, Chile-Lime Cream,
Cilantro, Cotija Cheese GF 14

SAUTÉED BROCCOLINI
Herbed Garlic Butter GF 12

HAND-CUT FRENCH FRIES 10

Peterson's Signature Selections GF=Gluten Free Item

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

317.598.8863 GuestServices@PetersonsRestaurant.com