"Welcome to Peterson's. We are delighted to have you as our guest. Celebrated for our prime steaks, fresh seafood, and scratch culinary creations, complemented by award-winning wines and gracious service, we take pride in offering an atmosphere as distinguished as it is inviting, because at Peterson's, the moments matter. If there is anything we can do to enhance your visit, please let us know. Your time with us will be memorable and exceed your expectations." -Joe Peterson

Cellar Selections

	6oz glass	bottle
Jermann, Pinot Grigio, Alto Adige	13	52
Saint Clair, Sauvignon Blanc, Marlborough	15	60
Morgan, Double L, Chardonnay, Santa Lucia Highlands	18	72
Tenuta Regaleali, Catarratto, Sicily	14	56
Risata, Prosecco, Veneto	12	48
Chandon, Brut, California 187mL		19
Nicolas Feuillatte, Brut, Champagne 187mL		24
Calera, Pinot Noir, Central Coast	15	60
Merry Edwards, Pinot Noir, Sonoma Coast	26	104
Marchesi Antinori "Peppoli", Chianti Classico, Tuscany	17	68
Vina Robles, Cabernet Sauvignon, Paso Robles	16	64
Oberon, Cabernet Sauvignon, Napa Valley	19	76
Orin Swift, Abstract, Red Blend, California	23	92
Dry Creek Vineyards, Zinfandel, Sonoma County	18	72

Signature Sippers

Blushing Linen 14
Watermelon Vodka | Aperol
Lime | Cucumber Mint Soda

Jardín Fresco 16
Camarena Reposado Tequila | Grapefruit Soda
Garden Party Rosemary Liqueur | Lime

The Gilded Garden 16
Planteray Dark Rum | Pilar Blonde Rum
Bailoni Apricot | Orgeat | Lime | Angostura

Fire in the Grove 15
Citadelle Jardin Gin | Lemon
Orange-Jalapeño-Basil Shrub

Rouge in Bloom 17
Citadelle Rouge Gin | Select Aperitivo
Lo-Fi Dry Vermouth | Lillet

Trace & Bramble 16
Buffalo Trace Bourbon | Combier Mûre | Simple
Lemon | Basil | Angostura

Classics & Twists

Golden Geist 15
New Amsterdam Lemon Vodka | Lemon
Limoncello | Sugar Rim

Nickel Plate Old Fashioned 17
Old Forester Rye | Vanilla Demerara
Angostura & Orange Bitters

96th & Pine 16
Tito's Vodka | Pineapple | Lemon | Simple
Amaro Montenegro

Mudsock Margarita 16
Camarena Silver Tequila | Lime | Orange
Pierre Ferrand Dry Curaçao | Agave

Fishers 75 15
New Amsterdam Gin | Suro Elderflower
Mathilde Framboise | Lemon | Prosecco

The District Roast 16
New Amsterdam Vodka | Espresso | Cafe Amaro
Tempus Fugit Cacao | Toasted Marshmallow Syrup

Joe Peterson	Dave Foegley	Alex Ortiz	Danny Nicholas	Savanah Butler
Restaurateur	Executive Chef	Sous Chef	General Manager	Asst. General Manager

Appetizers

Prime Rib Egg Rolls 18
Wasabi Horseradish Aioli | Soy Jus
White Cheddar | Scallion

Smoked Pork Belly *gf* 16
House-Cured & Smoked Bacon
Dried Cherries | Cherry Cola BBQ
Candied Orange Peel

Maine Lobster Fingers 30
Honey Mustard | Grilled Lemon
Peppercorn Infused Drawn Butter

Calamari & Calabrian 19
Tempura Calamari & Calabrian Peppers
Sweet Chili | Grilled Lemon

Crab Stuffed Shrimp 26
Jumbo Shrimp | Lump Crab Stuffing
Applewood Smoked Bacon

Prime Rib Meatballs 14
Ground Prime Rib | Marinara
Shaved Parmesan | Garlic Bread

Lump Crab Cakes 26
Three Crab Cakes | Street Corn Relish
Chipotle Aioli | Red Pepper Coulis

Cold and Raw

Jumbo Shrimp Cocktail *gf* 22
Cocktail Sauce | Fresh Horseradish
Remoulade | Grilled Lemon

Ahi Tuna Tostada 24
Ahi Tuna Tartare | Soy Ginger | Corn
Avocado | Onion | Tomato

Half Dozen Oysters *gf* 24
Raw | Rockefeller | Broiled
Grilled Lemon

Bison Carpaccio 18
Seared Bison Tenderloin | Spruce Tip Rub
Frisée | Parmesan | Crispy Shallots
Goat Cheese Crema | Crostini

Caviar & Oysters 105
Ossetra Caviar | Crostini | Creme Fraiche
Choice of Six Oysters

Fire & Ice Towers

Grand Tower 95
Four Shrimp Cocktail | Four Oysters
Crab Louie | French Onion and Caviar
Two Lobster Fingers | Calamari | Chips

Luxe Tower 185
Eight Shrimp Cocktail | Eight Oysters
Crab Louie | French Onion and Caviar
Four Lobster Fingers | Calamari | Chips

Soups & Salads

Maine Lobster Bisque 15
Lobster | Chives | Herb Oil

French Onion Soup 12
Toasted Brioche | Gruyere | Asiago

Chef's Seasonal Soup 12
Chef's Rotating Selection

Classic Caesar 14
Hearts of Romaine | Parmigiano Reggiano
Herb Croutons | House Caesar Dressing

Berries & Frisée 15
Artisan Greens | Frisée | Strawberries | Raspberries
Blueberry Champagne Vinaigrette | Candied Pecans
Oranges | Goat Cheese Wontons

Chopped Steakhouse Wedge 15
Chopped Iceberg | Blue Cheese Dressing | Tomatoes | Bacon
Hearts of Palm | Crumbled Blue Cheese | Crispy Onions
Red Pepper Coulis

Seafood

Seared Ahi Tuna 41
Sesame Crusted Tuna | Cashew Soy Mustard
Udon Noodles Cilantro | Edamame
Roasted Red Pepper | Carrots

Lobster Linguine 45
Nicole Taylor's Linguine | Lobster | Sundried Tomato
Caramelized Onion | Tomato-Parmesan Cream

Cedar Plank Salmon *gf* 39
Faroe Island Salmon | Herb Garlic Butter
Roasted Fingerling | Haricot Verts | Blistered Tomatoes

Twin Lobster Tails *gf* 95
Two 8oz Maine Lobster Tails | Drawn Butter
Grilled Asparagus | Mashed Potatoes

Broiled King Crab Dinner *gf* MKT
1 lb Herb-Butter Broiled King Crab
Roasted Fingerling Potatoes | Sweet Corn | Haricot Verts

Seared Sea Scallops *gf* 53
Four Jumbo Scallops | Vanilla Beurre Blanc
Saffron Basmati Rice | Orange Wilted Spinach
Blistered Tomatoes

Chef Entrees

Smoked Prime Rib Meatloaf 30
Chipotle Ketchup Glaze | Mashed Potatoes
Haricot Verts | Balsamic Mushroom Gravy

Pan Roasted Chicken *gf* 32
Miller Farms Airline Chicken Breast | Maple Mustard Jus
Corn, Edamame & Sweet Potato Succotash | Spinach

Herbed Pork Tenderloin 35
Fischer Farm's Pork Tenderloin | Basil Tangerine Gastrique
Vegetable Fried Rice | Snow Peas | Crispy Leeks

Wild Mushroom Gnochetti 27
Twice Grilled Mushrooms | Nicole Taylor's Gnochetti
Pesto Cream Sauce | Crispy Leeks

Campfire Burger 21
Steakhouse Blend | Smoked Gouda | Bacon
Crispy Onion | Campfire Onion Marmalade
Parmesan French Fries

P - Peterson's Signature Selections *gf* - Gluten Free Item

Steaks

Filet Medallion Trio 48
Blue Cheese Fondue | Tempura Shrimp
Crab Oscar | Mashed Potatoes

Filet Mignon 58 | 79
8 oz | 12 oz | Australian Center Cut | Cabernet Demi

New York Strip 63
12oz | USDA Prime | Cabernet Demi

Dry-Aged Strip 85
16 oz | USDA Prime | 45-Day Dry-Aged | Cowboy Butter

Ribeye 71
16 oz | USDA Prime | Cabernet Demi

Prime Rib 58 | 66
Available Friday & Saturday Only
14 oz | 18 oz | Rosemary Crusted, Au Jus, Creamy Horseradish
Choice of Mashed Potatoes, Broccolini, or Parmesan Fries

Make it Decadent

Garlic Butter 4 gf | Cowboy Butter 4 gf | Truffle Butter 5 gf
Shaved Truffles 19 gf | Wild Mushrooms 7 gf | Caramelized Onions 5 gf
Blue Cheese Fondue 8 gf | Béarnaise 6 gf | Foie Gras 15 gf

Perfect Pairings

Lobster Tail 4oz | 8oz 24 | 48
Three Grilled Shrimp 12
Crab Oscar *gf* 16
½ lb King Crab *gf* MKT
Two Seared Scallops *gf* 24
Two Bacon Crab Stuffed Shrimp 18

Shareable Sides

Grilled Jumbo Asparagus *gf* 16
Herb Butter | Lemon Zest | Maldon Sea Salt

Shaved Brussels Sprouts *gf* 15
Pancetta | Shallot | Honey | Balsamic | Apple

Creamed Spinach 14
Smoked Bacon | Toasted Garlic Crumb

Sautéed Wild Mushrooms *gf* 15
Herbed Butter | Sherry | Shallot

Sautéed Broccolini *gf* 12
Herb Butter | Lemon Zest | Maldon Sea Salt

Potatoes Au Gratin *gf* 14
Béchamel | Gruyère | Bacon | Gouda | Chive

Roasted Garlic Mashed Potatoes *gf* 13
Cream | Butter | Roasted Garlic

King Crab Mac & Cheese 28
Gruyère | Gouda | Toasted Garlic Crumb

Loaded Baked Potato *gf* 13
Butter | Cheese | Bacon | Sour Cream | Chive

Street Corn Casserole *gf* 14
Charred Corn | Chili-Lime Crema | Cotija | Cilantro

Parmesan French Fries 10
Parsley | Parmesan | Smoked Chipotle Ketchup

P - Peterson's Signature Selections *gf* - Gluten Free Item

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly options, however our kitchen is not completely Gluten-Free.

Automatic 20% gratuity added to parties of 6 or more