Cellar Selections

	6 oz glass	bottle
Jermann, Pinot Grigio, Alto Adige	13	52
Saint Clair, Sauvignon Blanc, Marlborough	15	60
Bezel By Cakebread, Chardonnay, San Luis Obispo Coast	15	60
Morgan, Double L, Chardonnay, Santa Lucia Highlands	18	72
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
Alexander Valley Vineyards, Cabernet Sauvignon, Sonoma	16	64
Oberon, Cabernet Sauvignon, Napa Valley	19	76
Denner, "The New Colossus," Cabernet Sauvignon, Paso Robles	26	104
Orin Swift, Abstract, Red Blend, California	23	92
Orin Swift, Advice From John, Merlot, California	20	80
Ridge "Three Valleys", Zinfandel Blend, Sonoma County	18	72

Confidential Cocktails

The Witness — 18
Ford's Gin | Heirloom Genepy Liqueur
Luxardo Maraschino Liqueur | Lime

The Airtight Alibi — 19
Buffalo Trace Bourbon | Amaro Nonino | Select
Lemon | Egg White | Angostura

The Dirty Defense — 18
Tito's Vodka | Smoked House Brine
Celery Shrub | Vermouth | Blue Cheese Olives

The Smoking Gun — 24
Old Forester 1920 | Smoked Demerara
Cherry Bark Vanilla Bitters | Cherrywood Smoke

The Confession — 16
Blueberry & Raspberry Vodka | Lemon
Pama Pomegranate Liqueur | Simple | Thyme

Classics & Twists

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

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

Golden Geist — 15
New Amsterdam Lemon Vodka | Lemon
Il Tramonto Limoncello | Sugar Rim

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

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

"Welcome to Peterson's. We believe exceptional dining is about more than the meal. It is thoughtful cuisine, gracious hospitality, and memorable moments around the table. Thank you for dining with us."

Joe Peterson	Dave Foegley	Luis Carrillo	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 | Sweet Chili
Grilled Lemon

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 27
Three Crab Cakes | Street Corn Relish
Chipotle Aioli | Red Pepper Coulis

Cold and Raw

Jumbo Shrimp Cocktail *gf* 23
Cocktail Sauce | Fresh Horseradish
Remoulade | Grilled Lemon

Ahi Tuna Tartare 24
Ahi Tuna Tartare | Caramel Jus | Wontons
Smashed Avocado | Onion | Cilantro

Half-Dozen Oysters *gf* 24
choice of Raw | Rockefeller | Casino
Grilled Lemon

Bison Carpaccio 19
Seared Bison Tenderloin | Spruce Tip Rub
Parmesan | Crispy Shallots
Goat Cheese | Crostini

Caviar & Oysters 110
Ossetra Caviar | Crostini | Crème Fraîche
Choice of Six Oysters

Fire & Ice Towers

Grand Tower 125
Four Shrimp Cocktail | Four Oysters
Crab Cocktail | Ossetra Caviar
Two Lobster Fingers | Calamari | Chips

Luxe Tower 215
Eight Shrimp Cocktail | Eight Oysters
Crab Cocktail | Ossetra 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

Smoked Beet & Goat Cheese 15
Golden & Red Beets | Micro Beet Greens | Goat Cheese
Toasted Pumpkin Seeds | Champagne Vinaigrette

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 *gf* — 41
Sesame Crusted Tuna | Ginger | Soy Sauce | Wasabi
Sesame Cucumber Salad

Ⓟ Lobster Linguine — 46
Nicole Taylor's Linguine | Lobster | Sun-Dried Tomato
Caramelized Onion | Tomato-Parmesan Cream

Pan Seared Salmon *gf* — 39
Faroe Island Salmon | Curry Sweet Potato Risotto
Asparagus | Pickled Fresno

Twin Lobster Tails *gf* — MKT
Two Coldwater Lobster Tails | Drawn Butter | Béarnaise
Grilled Asparagus | Roasted Garlic 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* — 59
Four Jumbo Scallops | White Bean Fricassée
Bacon | Asparagus | Gremolata

Bounty of the Sea — MKT
Chef's Freshest Seasonal Seafood

Chef's Entrées

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

Crispy Stuffed Chicken — 34
Miller Farms Chicken Breast | Herb Garlic Butter
Roasted Garlic Mashed Potatoes | Creamed Spinach

Duck and Mushroom — 35
Maple Farm Duck Breast | Duck & Chanterelle Empanada
Cherry Mole | Green Beans

Grilled Pork Chop — 39
Fischer Farms Bone-In Pork Chop | Broccolini
Roasted Fingerling Potatoes | Apple Bacon Jam

Steak Gnocchetti Au Poivre — 49
5 oz Wagyu Flat Iron | Grilled Mushrooms
Peppercorn Cream | Nicole Taylor's Gnocchetti

Steakhouse Burger — 21
Steakhouse Blend | Blue Cheese Fondue | Bacon
Crispy Onion | Parmesan French Fries

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

Steaks

Filet Medallion Trio 50
Blue Cheese Fondue | Tempura Shrimp
Crab Oscar | Mashed Potatoes

Filet Mignon 59
8 oz | Choice Center Cut | Cabernet Demi

JCP Filet Mignon 79
12 oz | Choice Center Cut | Cabernet Demi

New York Strip 66
12 oz | USDA Prime | Cabernet Demi

Dry-Aged Strip 96
16 oz | USDA Prime | 45-Day Dry-Aged
Cowboy Butter

Ribeye 71
16 oz | USDA Prime | Cabernet Demi

A Cut Above MKT
Chef's Rotating Premium Cuts

Prime Rib 60 | 68
Available Friday & Saturday Only
14 oz or 18 oz Rosemary Crusted | Au Jus
Creamy Horseradish

Choice of Mashed Potatoes, Broccolini, or
Parmesan Fries

Make it Decadent

Garlic Butter	*4*
Cowboy Tallow Butter	*5*
Truffle Butter	*5*
Shaved Truffles and Butter	*21*
Wild Mushrooms	*7*
Caramelized Onions	*5*
Blue Cheese Fondue	*8*
Béarnaise	*6*
Foie Gras	*19*
Au Poivre Sauce	*6*

****All perfect pairings are gluten-free****

Perfect Pairings

Lobster Tail 6 oz 36
Crab Oscar 17
Garlic Butter Shrimp 14
½ lb King Crab *gf* MKT
Two Seared Scallops *gf* 24
Two Bacon Crab Stuffed Shrimp 17

Shareable Sides

Grilled Jumbo Asparagus *gf* 16
Herb Butter | Lemon Zest | Béarnaise

Crispy Brussels Sprouts *gf* 15
Fried Brussels Sprouts | Apple Bacon Jam

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
Cheese | Bacon | Sour Cream | Chive

Creamy Corn Casserole *gf* 14
Charred Corn | Roasted Poblano | Cream | Butter

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 foodborne 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, sesame, soy & wheat). We offer gluten-free friendly options, however our kitchen is not completely gluten-free.

20% gratuity will be added to parties of 6 or more