Peterson's

Steaks · Seafood · Spirits

Bronze Menu

Starter Choice

Peterson's Caesar with Parmigiano Reggiano & Herb Croutons

Hearts of Romaine with Fresh Berries, Goat Cheese, & Champagne Vinaigrette

Maine Lobster Bisque with Chives, Herb Oil, Lobster

Entrée Choice

Center Cut Filet with Cabernet Veal Jus

Chicken Breast with a Mustard & Maple Glaze

Faroe Island Salmon with Beurre Blanc

Accompaniments

Chef's Seasonal Vegetables & Mashed Potatoes

Peterson's

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Silver Menu

Starter Choice

Peterson's Caesar with Parmigiano Reggiano & Herb Croutons

Hearts of Romaine with Fresh Berries, Goat Cheese, & Champagne Vinaigrette

Maine Lobster Bisque with Chives, Herb Oil, Lobster

Entrée Choice

Center Cut Filet with Cabernet Veal Jus

Prime New York Strip with Cabernet Veal Jus

Chicken Breast with a Mustard & Maple Glaze

Faroe Island Salmon with Beurre Blanc

Accompaniments

Chef's Seasonal Vegetables & Mashed Potatoes

Dessert Choice

Eli's Chicago Cheesecake with Triple Berry Compote & Chantilly Cream

Chocolate Smores Pot de Crème

Peterson's

Steaks · Seafood · Spirits

Gold Menu

Shared Appetizers

Toasted Cheese Ravioli with Marinara & Balsamic

Prime Rib Egg Rolls with Wasabi Horseradish Aioli & Soy Jus

Starter Choice

Peterson's Caesar with Parmigiano Reggiano, & Herb Croutons

Hearts of Romaine with Fresh Berries, Goat Cheese, & Champagne Vinaigrette

Maine Lobster Bisque with Chives, Herb Oil, Lobster

Entrée Choice

Center Cut Filet with Cabernet Veal Jus

Prime New York Strip with Cabernet Veal Jus

Chicken Breast with a Mustard & Maple Glaze

Faroe Island Salmon with Beurre Blanc

Accompaniments for the Table

Chef's Seasonal Vegetables & Mashed Potatoes

Dessert Choice

Eli's Chicago Cheesecake with Triple Berry Compote & Chantilly Cream

Chocolate Smores Pot de Crème

Peterson's

Steaks · Seafood · Spirits

Platinum Menu

Appetizers

Toasted Cheese Ravioli with Marinara & Balsamic

Prime Rib Egg Rolls with Wasabi Horseradish Aioli & Soy Jus

Shrimp Cocktail with House Cocktail Sauce & Remoulade

Starter Choice

Peterson's Caesar with Parmigiano Reggiano & Herb Croutons

Wedge with Blue Cheese, Tomato, Hearts of Palm, Bacon, Cripsy Onion, & Red Pepper Coulis

Maine Lobster Bisque with Chives, Herb Oil, Lobster

Entrée Choice

Center Cut Filet with Cabernet Veal Jus

Prime New York Strip with Cabernet Veal Jus

Chicken Breast with Mustard-Maple Glaze

Faroe Island Salmon with Beurre Blanc

Jumbo Sea Scallops with Beurre Blanc

Accompaniments for the Table

Host Choice of Two Family Style Sides

Dessert Choice

Eli's Chicago Cheesecake with Triple Berry Compote & Chantilly Cream

Brown Butter Crème Brûlée with Fresh Berries

Chocolate Smores Pot de Crème

Peterson's

Steaks · Seafood · Spirits

DIAMOND MENU

Shared Appetizers

Crab Cakes with Red Pepper Coulis & Chipotle Aioli

Prime Rib Egg Rolls with Wasabi Horseradish Aioli & Soy Jus

Shrimp Cocktail with House Cocktail Sauce & Remoulade

Starter Choice

Peterson's Caesar with Parmigiano Reggiano & Herb Croutons

Wedge with Blue Cheese, Tomato, Hearts of Palm, Bacon, Cripsy Onion, & Red Pepper Coulis

Maine Lobster Bisque with Chives, Herb Oil, Lobster

Entrée Choice

JCP Center Cut Filet Mignon with Cabernet Veal Jus

Prime New York Strip with Cabernet Veal

Faroe Island Salmon with Beurre Blanc

Jumbo Sea Scallops with Beurre Blanc

Chicken Breast with a Mustard & Maple Glaze

Enhancements

Two Crab Stuffed Shrimp | 4 Oz Lobster Tail | Blue Cheese Fondue

Accompaniments for the Table

Host Choice of Three Family Style Sides

Dessert Choice

Eli's Chicago Cheesecake with Triple Berry Compote & Chantilly Cream

Brown Butter Crème Brûlée with Fresh Berries

Chocolate Smores Pot de Crème