

Peterson's

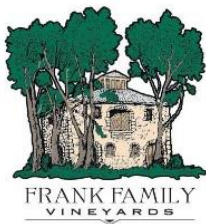
Welcome to Peterson's!

When we opened in 1999, my goal was to create independent fine-dining dedicated to providing 'only the very best' quality and service. Since then, we have been recognized in every Indianapolis Monthly "Best Restaurant" issue, earned numerous "Best of Award of Excellence" honors from Wine Spectator and "Diner's Choice" awards from Open Table.

Today Peterson's is renowned for its prime steaks, fresh seafood, award-winning wines, outstanding service and distinguished atmosphere. Please don't hesitate to ask our staff for anything you may need. We hope your experience is memorable and exceeds all expectations.

– Joe Peterson

FEATURED WINERY



Owners Richard Frank and Koerner Rombauer make superb still wines in small quantities. The highly regarded Reserve Cabernet Sauvignon is barrel aged for 2 1/2 years, and one of the most sought after wines in Napa.

Chardonnay Aromas of white flowers, stone fruit, lemon zest, and a hint of vanilla, lead to a rich palate of lychee fruit and toasted almonds with bright, mouth-watering acidity. **15 GLASS 57 BOTTLE**

Pinot Noir An earthy nose, with notes that pop with aromas of baking spices, especially cinnamon. Fresh flavor palate of Rainier cherries and vanilla, and a round mouthfeel. **15 GLASS 57 BOTTLE**

Zinfandel Savory quality of pepper, leather, brambly fruit, and dried orange rind. This vibrant, medium-bodied Zin has a silky and enveloping mouthfeel, abundant notes of red raspberries and dark berries and a long, layered finish. **17 GLASS 65 BOTTLE**

Cabernet Sauvignon An enticing nose of blackberries, bay leaf, and graphite. Full-bodied and reminiscent of cocoa-dusted dark chocolate truffles, cloves, and blackberries. **24 GLASS 72 BOTTLE**

FEATURED LUXURY WINE

2014 OAKVILLE ESTATE RESERVE, TURNBULL CABERNET *Turnbull is a family owned and operated winery located in the heart of Oakville.* –94 pts Spectator / 92 pts Parker **150 BOTTLE**

FEATURED WINES BY THE GLASS

EMILE BEYER PINOT GRIS Ripe pear notes on the nose leads to a palate of green Conference Pear flavors and bitter-almond finish. Aged in oak foudres and hand harvested from the Alsace region in France.

–90 points **12 GLASS 49 BOTTLE**

JAX Y3 CHARDONNAY Sourced from Beckstoffer Carneros grapes fermented in concrete tanks and French oak producing a bright context of tangerine and green apple with a lengthy finish.

–90 points **14 GLASS 56 BOTTLE**

BECKMEN "CUVEE LE BEC" SYRAH/GRENACHE Bio-dynamically farmed in Santa Barbara County, a balanced 2014 blend with near and medium-term appeal. 50% Syrah, 35% Grenache, 8% Mouvedre and 7% Cunoise.

–90 points **13 GLASS 45 BOTTLE**

DANCING CROW CABERNET SAUVIGNON Classic dark red fruit and spice with dark berry and mocha aromas. Produced from the Red Hills of Lake County with 9% Mendocino Merlot and 5% Napa Valley Petite Sirah.

14 GLASS 51 BOTTLE

TOOTH & NAIL "THE FIEND" MALBEC BLEND


Inky purple wine with lavender, spring flowers, hints of wild herbs and aromas of licorice and dark chocolate from the Paso Robles area. 7% Cabernet and 5% Petite Sirah added, then aged in 45% new French Oak.


17 GLASS 60 BOTTLE

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

ASST GM & EVENT MGR Julie Miller **SOUS CHEF** Javier Garcia

APPETIZERS

 **Blue Crab Stuffed Bacon Wrapped Shrimp**
Three Sweet Gulf of Mexico Shrimp, Signature Crab Stuffing,
Smoking Goose Applewood Smoked Bacon 24

 **Tempura Maine Lobster Fingers**
Hunter's Honey Farm Honey Mustard,
Peppercorn Infused Drawn Butter,
Fresh Lemon 20

Prime Rib Egg Rolls *Guest favorite!*
Wasabi Horseradish Aioli, Scallions, White
Cheddar, Soy Jus 12

Avocado Bites
Panko Crusted Fresh Avocado Slices, Sriracha
Lime Ranch 8


Tuna Tartar
Sweet Chili and Sesame Seasoned Tuna,
Wontons, Fresh Chives, Cilantro, Seasoned
Daikon Radish, Wasabi Pea Puree 16

Oysters Rockefeller
Spinach, Anise, Cream, Pecorino Romano 24


Oysters of the Day ♦ East & West Coast Fresh Daily Cocktail Sauce, Horseradish, Mignonette 3.75 each

Chilled Seafood Platter ♦ 36 Serves 2-3 \$69 Serves 4-5
Gulf Shrimp Cocktail, Select Oysters, Alaskan King Crab, Lump Crab Cocktail, Sesame Seaweed Salad

Thick Cut Grilled Bacon ♦
Sweet Cherry & Cola Glaze *Locally sourced*
from Smoking Goose 12

 **Jumbo Lump Crab Cake**
Stone Ground Mustard Beurre Blanc, Red
Pepper Coulis, Italian Parsley Aioli 16


Crispy Calamari
Napa Slaw, Ginger Orange Chili Sauce 15

 **Jumbo Gulf Shrimp** ♦
Cocktail Sauce, Fresh Horseradish, Remoulade 16


Chef's Charcuterie Board
Locally Produced House-Made Selection of
Meats, Stone Fruit, Cheeses, Stone Ground
Mustard, House Pickles, Toasted Baguettes
Small \$12 Large 24

SOUPS & SALADS

Chef's Seasonal Soup Du Jour 8

 **Maine Lobster Bisque** Chives, Herb Oil, Lump Maine Lobster Meat 10

White French Onion Soup Toasted Brioche, Gruyere Cheese 9

 **Baby Iceberg "The Wedge"** ♦
Danish Blue Cheese Dressing, Asian Pear, Walnut, Red Pepper Coulis, Balsamic Syrup 9

Local Artisan Greens Fresh Berries, Peppered Pecans, Cream Cheese Fries, Maple Mint Vinaigrette 11

Caesar Romaine Lettuce, Parmigiano Reggiano, Herb Croutons 9

Baby Spinach Hard Boiled Egg, Crisp Pancetta, Onions, Tomatoes, Applewood Smoked Bacon Vinaigrette 8

Salad Protein Enhancements ♦ Salmon 12 Tuna 14 Chicken 10

 *Peterson's Special Signature Selections* ♦ *Indicates gluten-free menu item*

20 % gratuity added to parties of six or more

PRIME SEAFOOD

We work daily with the finest seafood purveyors to bring the best and freshest seafood to our guests.

Grilled Organic Salmon ◆ 30

Sweet 'n Sour Red Cabbage, Sautéed Mustard Greens, Spiced Sherry Vinegar Glaze

Jumbo Grilled Sea Scallops ◆ New England 37

Pinot Noir Mushroom Risotto, Apple Relish, Crisp Pancetta, Truffle Oil, Apple Tuiles

Bar Harbor Mussels Bar Harbor, ME 25

Steamed in Tomato Garlic Saffron, White Wine, Cream, with Roasted Garlic Crostinis

Oven Roasted Crab Cakes 32

Fresh Jumbo Lump Crab Flavored with Ginger & Basil, Italian Parsley Aioli, Roasted Red Pepper Coulis, Stone Ground Mustard Beurre Blanc

Alaskan King Crab Legs ◆ 68

Full Pound, Split, Drawn Butter, Choice of Side Dish

Twin Lobster Tails ◆ 75

Two 8 Oz. Tails Grilled or Broiled with Drawn Butter, Choice of Side Dish

CHEF CREATIONS

Gunthorp Farms Pork Loin ◆ 28

Sautéed French Green Beans, Fingerling Potatoes, Mustard Cider Glaze

 California Merlot

Maple Leaf Farms Duck Breast ◆ 30

Plum Soy Sauce, Sugar Snap Peas, Bok Choy, Jasmine Sesame Rice

 Reisling or Paso Robles Zinfandel

Smoked Beef Short Rib ◆ 30

Spinach, Onion & Ancho Chili BBQ Sauce with Smoked Shrimp Grits

 Australian Shiraz or French Rhone

Gunthorp Farms Honey Glazed Balsamic Chicken Breast 24

Orange Rosemary Couscous, Sautéed Spinach, Roasted Tomatoes

 California Zinfandel

USDA PRIME Rib 14 oz ◆ 49 Served Fridays & Saturdays Only

Rosemary Crusted, Au Jus, Horseradish Cream Sauce, Choice of Side Dish

 Petite Syrah or California Cabernet

 Peterson's Special Signature Selections ◆ Indicates gluten-free menu 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 any Dietary Restrictions from Food Allergy or Intolerance.

STEAK SELECTIONS

Our steaks are hand selected and custom cut from specially aged corn-fed beef. Only 2% of U.S. Beef is actual Prime Grade, verified by a ratio of marbling and maturity.

All steaks are gluten free served with Cabernet Veal Jus & Roasted Tomato.

Center Cut Filet Mignon 8 oz 39

 **JCP Center Cut Double Filet 14 oz 55**

NY Boneless USDA PRIME Strip 12 oz 45

Kansas City Bone-In USDA PRIME Strip 16 oz 52

Boneless Ribeye USDA PRIME 16 oz 52

JCP Prime Chopped Steak 16 oz 26

Caramelized Onions, Crumbled Blue Cheese, Au Jus

STEAK PREFERENCE GUIDE

Rare – cool red center

Medium Rare – warm red center

Medium – hot red center

Medium Well – pink center

Well Done – no pink *

** Well Done Meats may lose natural juices and flavor. We cannot be held responsible for well done steaks.*

Steak & Lobster ♦ 79

8 Oz. Center Cut Filet Mignon & 8 Oz. Cold Water Lobster Tail, Drawn Butter

STEAK ACCOMPANIMENTS

Oscar Style ♦ 12

Cracked Black Pepper & Brandy Sauce ♦ 4

Sautéed Portobello Mushrooms ♦ 5

Caramelized Onions ♦ 3

Béarnaise or Hollandaise Sauce ♦ 4

Garlic Butter ♦ 4


Truffle Butter ♦ 6

Horseradish Bacon Crust 5


Bacon Blue Cheese Crust 7

Grade A Foie Gras ♦ 11


SIDE DISHES Serves Two or More

 **Peterson's Mashed Potatoes ♦**
Roasted Mushrooms, Scallions, Garlic 9


Sautéed Brussels Sprouts ♦
Pancetta, Hunter's Farm Honey
& Balsamic Vinegar 10

 **Smoked Sweet Cream Corn**
Country Ham, Corn Truffle 9


Creamed Spinach
Applewood Smoked Bacon, Toasted
Garlic Crust 8

 **Au Gratin Potatoes ♦ *Family Recipe***
Crispy Smoking Goose Bacon 9

Baked Potato ♦
Butter, Sour Cream, Chives 8

 **King Crab Mac & Cheese**
Lump King Crab Meat, Gruyere, Smoked
Gouda, Ditalini Pasta, Toasted Garlic
Crust 16

Jumbo Asparagus ♦
Hollandaise Sauce, Maldon Sea Salt 11

 *Peterson's Special Signature Selections* ♦ *Indicates gluten-free menu item*

Earn dining rewards as an *Elite Club* member; ask your server for details.
Subscribe to our E-list for event and special offer news.

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

317.598.8863 guestservices@petersonsrestaurant.com

