

PETERSON'S

7690 East 96th Street
Fishers, IN 46038
317-598-8863
www.petersonsrestaurant.com

HOURS

M-Sa: 5 p.m.-Close,
Bar 4:30 p.m.-Close;
Su: Closed

HOUSE SPECIALTIES

Prime Steaks, Seafood Flown in Fresh
Daily, Award Winning Wine List,
Innovative Cocktails, Extensive Import,
Domestic and Craft Beer List

DRESS

Business Casual

COST

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ENTERTAINMENT

(N)

CREDIT CARD ACCEPTED

(Y)

BANQUET FACILITIES

(Y)

CHILDREN WELCOME

(N)*

CHILDREN'S MENU

(N)

CARRYOUT AVAILABLE

(Y)

RESERVATIONS ACCEPTED

(Y)

WHEELCHAIR ACCESS

(Y)

BAR SERVICE

(Y)

* 21 or older, 18 with
parent or guardian



Peterson's

Steaks · Seafood · Spirits

APPETIZER-FIRST COURSE

SEARED SCALLOPS

Roasted Red Pepper Pesto, Croustini, Parsley Aioli
\$12

JUMBO LUMP CRAB CAKE

Stone Ground Mustard Beurre Blanc, Red Pepper
Coulis, Aioli
\$14

PORTOBELLO "FRIES"

Panko-Rosemary Crust, Horseradish Cream
\$10

JUMBO GULF SHRIMP

Cocktail Sauce, Fresh Horseradish, Remoulade
\$14

TEMPURA ARTICHOKE

Marinated Artichokes, Citrus Thyme Aioli
\$10

WAGYU CARPACCIO

Thin Slices of Wagyu Beef, Maldon Sea Salt,
Fried Capers, Watercress, Shaved Parmesan
\$15

TUNA TARTAR TOSTADAS

Crispy Tortillas, Avocado, Capers, Onion,
Jalapeño, Lime, Wasabi Aioli, Arugula
\$15

LOBSTER BRUSCHETTA

Grilled Baguettes, Lobster, Prosciutto, Goat Cheese,
Balsamic Reduction, Extra Virgin Olive Oil
\$20

KOBE RAVIOLIS

Braised Wagyu Brisket, Rosemary, Smoked Sea
Salt, Chipotle Tomato Sauce
\$20

TEMPURA MAINE CRAB LOBSTER "FINGERS"

Morgan County Honey Mustard, Drawn Butter
\$16

CHERRY TOMATO BRUSCHETTA

Goat Cheese Basil Spread, Balsamic Vinegar,
Black Sea Salt
\$10

ROASTED DUCK CREPES

Tomatoes, Lime Crema
\$12

OYSTERS

OYSTERS

Brought in Fresh Daily. Varies Between
East and West Coast Oysters.
\$3/each

OYSTERS OF THE DAY

Cocktail Sauce, Horseradish,
Verjelly
\$18

OYSTERS ROCKEFELLER

Spinach, Pernod, Cream,
Fulvi Pecorino Romano
\$20

SECOND COURSE

MAINE LOBSTER BISQUE

Micro Chives, Lobster
\$8

CHEF'S SPECIAL SOUP

Chef's Creation with Fresh Seasonal Ingredients
\$7

SPRING GREENS

Balsamic Vinaigrette, Candied Pecans, Fried Goat
Cheese, Raspberries
\$7

CAESAR

Romaine Lettuce, Fulvi Pecorino Romano, Black
Pepper Croustini
\$7

SIDE DISHES

Serves Two or More

PETERSON'S MASHED

Roasted Wild Mushrooms,
Scallions, Garlic
\$8

BABY SPINACH

Lobster Butter, Herb Salad,
Roasted Tomato
\$9

BAKED POTATO

Butter, Sour Cream, Chives
\$6

SNOW PEAS

Ginger, Shallots, Garlic
\$7

"MILOS" MUSHROOMS

Large Mushrooms, Shallots,
Sherry and Cream
\$9

BUTTERNUT SQUASH MAC

& CHEESE
Panko Topping
\$8

WILD MUSHROOM RISOTTO

Melted Leeks, Garlic Butter,
Parmesan
\$10

CREAMED SPINACH

Toasted Garlic Crust
\$8

SMASHED SWEET POTATOES

Streusel Topping
\$8

CREAMED CORN

\$8

JUMBO ASPARAGUS

Hollandaise Sauce
\$9

AU GRATIN POTATOES

Topped with Bacon
\$9

PETERSON'S STEAKS & CHOPS

Peterson's steaks are specially aged and selected corn-fed beef. We serve only the top 2% of the beef available in the United States that is graded by the USDA as PRIME GRADE. This grade is the highest rating of a combined ratio of marbling with the youngest maturity.

STEAK PREPARATION: Rare – "cool red center" • Medium Rare – "warm red center" • Medium – "hot red center" • Medium Well "pink center" • Well Done – "cooked throughout, no pink"
(We are not responsible for well done steaks.)

PORK TENDERLOIN – 12 OZ.

Char Grilled with Scalloped Potatoes & Onion, Sautéed
Brussel Sprouts, and Apple Brandy Cream Sauce
\$29

RIBEYE STEAK – 16 OZ.

\$39

NEW YORK STRIP – 12 OZ.

\$38

NEW YORK STRIP – 16 OZ.

\$43

PETITE FILET – 8 OZ.

\$34

JCP DOUBLE FILET – 14 OZ.

Peterson's Signature Steak
\$46

VEAL OSSO BUCCO

Mashed Smoked Red Skin Potatoes with Horseradish,
Sautéed Arugula, Sweet Onion Marmalade & Jus
\$36

AMISH CHICKEN ROULADE

Stuffed with Applewood Smoked Bacon, Sundried
Tomatoes, Spinach, Braised Rapini over Orzo Pasta
with Goat Cheese Cream Sauce
\$27

LAMB LOIN CHOPS, PORTERHOUSE – 16 OZ.

\$36

All Steaks and Chops are served with Cabernet Veal Jus, Balsamic Roasted Tomato, Living Watercress.

STEAK ACCOMPANIMENTS

MAINE LOBSTER TAIL – 12 OZ.

Market Price

OSCAR

\$14

GARLIC BUTTER

\$1

TRUFFLE BUTTER

\$3

BACON BLUE CHEESE CRUST

\$5

BLUE CHEESE CRUMBLES

\$3

LUMP CRABMEAT

\$25

CRACKED BLACK PEPPER & BRANDY SAUCE

\$3

SAUTÉED PORTOBELLO MUSHROOMS

\$5

GRADE A FOIE GRAS

\$10

SAUTÉED ONIONS

\$3

BÉARNAISE OR HOLLANDAISE SAUCE

\$3

PETERSON'S PRIME SEAFOOD MENU

Our Seafood meets the FDA's HACCP (Hazard Analysis Critical Control Point) Government Inspection Program and is based on daily availability only. We have hunted extensively to find the finest purveyors to fly in our seafood daily. As with all other items on the menu, each item is prepared with passion and care.

NORTH ATLANTIC LEMON SOLE

Crab & Piquillo Pepper Crusted, Grilled Broccolini,
Scalloped Potato & White Wine Caper Sauce
\$29

MAINE DIVER SCALLOPS

Pinot Noir & Mushroom Risotto, Apple Relish,
Crisp Pancetta, Black Truffle Oil, Apple "Tuiles"
\$29

GREAT LAKES WALLEYE

Yellow Corn Crusted, "Confit" of Yukon Gold Potatoes,
Pancetta, Sweet Peas, Citrus Rosemary Aioli
\$32

TUNA

Varies Between Yellowfin, Bigeye and Bluefin.
Char Grilled Tuna, Chinese Long Beans, Sweet
Chili Glazed Bok Choy, Soy Ginger Sauce
\$32

SCOTTISH ORGANIC SALMON STEAK

Smoked Purple Potatoes, Haricot Vert Bundle,
Roasted Red Pepper Beurre Blanc
\$29

CIOPPINO

Sole, Mahi Mahi, Mussels, Shrimp, Onions,
Fennel, Tomato Basil Broth, Grilled Baguette
\$25

PETERSON'S CRAB CAKES – 8 OZ.

Fresh Jumbo Lump Crab, Red Pepper, Onion, Celery,
Ginger and Basil, Aioli, Roasted Red Pepper Coulis,
Stone Ground Mustard Beurre Blanc
\$28

MAINE LOBSTER TAIL

12 oz. Tail, Drawn Butter (choice of side dish)
Market Price

Peterson's

Steaks · Seafood · Spirits



BOOK YOUR RESERVATION:

www.PetersonsRestaurant.com/
Reservations.html

Or download a Quick Response
(QR) Code Reader App and an
Open Table App and scan
with your smart phone.

