

===== A P P E T I Z E R S =====

|                         |    |
|-------------------------|----|
| FRIED CALAMARI          | 20 |
| BAKED CLAMS             | 20 |
| GRILLED OCTOPUS         | 20 |
| LUMP CRAB CAKE          | 25 |
| STEAK TARTARE           | 25 |
| TUNA TARTARE            | 25 |
| SHISHITO PEPPERS        | 15 |
| SIZZLING CANADIAN BACON | 10 |

===== R A W B A R =====

|                                                    |      |
|----------------------------------------------------|------|
| FRESH OYSTERS                                      | 3.75 |
| FRESH CLAMS On The Half Shelf                      | 16   |
| JUMBO SHRIMP COCKTAIL                              | 28   |
| LUMP CRAB MEAT COCKTAIL                            | 31   |
| SEAFOOD TOWER For Two                              | 89   |
| Fresh Oysters, Clams, Jumbo Shrip & Lump Crab Meat |      |

===== S O U P & S A L A D S =====

|                                                                                                                                           |    |
|-------------------------------------------------------------------------------------------------------------------------------------------|----|
| FRENCH ONION SOUP                                                                                                                         | 15 |
| LOBSTER BISQUE SOUP                                                                                                                       | 19 |
| GARDEN SALAD                                                                                                                              | 16 |
| Tomatoes, Mixed Greens & House Vinaigrettel                                                                                               |    |
| CLASSIC CEASAR SALAD                                                                                                                      | 18 |
| Crisp Romaine, Parmesan, Croutons & Caesar Dressing                                                                                       |    |
| CLASSIC WEDGE SALAD                                                                                                                       | 19 |
| Iceberg Lettuce, Tomatoes, Thick-Cut Bacon & Roquefort Dressing                                                                           |    |
| PETER'S CHOPPED SALAD                                                                                                                     | 19 |
| Chopped Romaine, Baby Spinach, Green Peas, Carrots, Corn, Sweet Red Peppers, Hearts Of Palm, Avocado & Feta, Tossed in House Vinaigrette  |    |
| SIGNATURE SALAD                                                                                                                           | 22 |
| Diced Tomatoes, Onions, Crispy String Beans, Shrimp, Thick Cut Canadian Bacon Bits, Tossed in House Vinaigrette, Served Over Lettuce Bowl |    |
| FRESH TOMATO MOZZARELLA                                                                                                                   | 22 |
| Tomato, Fresh Mazzarella, Basil & House Vinaigrette - For Two                                                                             |    |
| FRESH BURRATA                                                                                                                             | 21 |
| Creamy Burrata, Cherry Tomato, Fesh Basil & House Vinaigrette                                                                             |    |
| SLICED BEEFSTEAK TOMATO AND ONIONS For Two                                                                                                | 20 |
| Served W. Roquefort Dressing                                                                                                              |    |



PETER'S STEAKHOUSE

===== S T E A K S & C H O P S =====

Thick Cuts Of “ Peter’s Premium” Beef, Aged To Ensure  
Exceptional Tenderness And Rich Flavor.

|                                                                                                  |     |
|--------------------------------------------------------------------------------------------------|-----|
| SIGNATURE PORTERHOUSE                                                                            | 79  |
| Available For Two, Three or Four Only                                                            |     |
| CHATEAUBRIAND FOR TWO 24 OZ                                                                      | 129 |
| Center-Cut Sizzling Filet Mignon Sliced For Two                                                  |     |
| SURF & TURF                                                                                      | 104 |
| Filet mignon & Jumbo Lobster Tail with Au Poivre Sauce and Melted Butter                         |     |
| RIBEYE BONE-IN 26 OZ                                                                             | 79  |
| NY STRIP STEAK BONELESS 20 OZ                                                                    | 65  |
| FILET MIGNON 12 OZ                                                                               | 60  |
| RACK OF LAMB 16 OZ                                                                               | 69  |
| Served With Sautéed Spinach                                                                      |     |
| SPECIALTY BURGER 12 OZ                                                                           | 26  |
| NY Sirloin, Lettuce, Tomatoes, Onion & Pickle, Served with Steak Fries<br>Bacon + 3   Cheese + 2 |     |

===== S E A F O O D =====

|                                                                              |    |
|------------------------------------------------------------------------------|----|
| GRILLED SALMON                                                               | 39 |
| Served With Sautéed Asparagus                                                |    |
| PAN-SEARED FILETTO DI BRANZINO                                               | 39 |
| Lemon, Capers, & White Wine Sauce                                            |    |
| GRILLED CHILEAN SEA BASS                                                     | 49 |
| Fresh Herbs, Lemon & ExtraVirgin Olive Oil                                   |    |
| SEA SCALLOPS                                                                 | 48 |
| Pan-Seared Scallops Served Over Risotto                                      |    |
| STUFFED SHRIMP                                                               | 46 |
| Crabmeat-Stuffed Shrimp with Garlic, White Wine & Lemon, Served with Risotto |    |
| LOBSTER TAIL                                                                 | 48 |
| Broiled Lobster Tail with Drawn Butter                                       |    |

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness . If you have any food allergies, please speak with your server or the manager.

===== E N T R E E S =====

|                                                                                              |    |
|----------------------------------------------------------------------------------------------|----|
| SPAGHETTI CARBONARA                                                                          | 29 |
| Pancceta, Egg Yolks, Onions & And Parmigiana Reggiano                                        |    |
| SPICY RIGATONI ALLA VODKA                                                                    | 29 |
| Rigatoni in Spicy Vodka Sauce, Finished with Burrata                                         |    |
| RIGATONI BOLOGNESE                                                                           | 32 |
| Rigatoni Pasta served in a Light Red Meat Sauce with Parmigiano-Reggiano Cheese              |    |
| SHRIMP PARMIGIANA                                                                            | 34 |
| Breaded Jump Shrimp, Tomato Suace & Melted Mozzarella,Served with Linguine                   |    |
| FRUTTI DI MARE                                                                               | 59 |
| Clams, Shrimp, Calamari, Scallops, & Lobster Tail Over Linguine with Fra Diavolo Sauce       |    |
| LOBSTER RAVIOLI                                                                              | 32 |
| Lobster- Filled Ravioli with Tomato Cream Sauce                                              |    |
| CHICKEN A LA PETER                                                                           | 32 |
| Prosciutto, Baby Spinach & Fresh Sage in Marsala Wine Sauce, Finished with Melted Mozzarella |    |
| VEAL A LA PETER                                                                              | 37 |
| Prosciutto, Baby Spinach,Fresh Sage In Marsala Wine Sauce, Finished with Melted Mozzarella   |    |

===== S I D E S =====

|                                    |    |
|------------------------------------|----|
| JUMBO BAKED POTATO                 | 10 |
| JUMBO BAKED SWEET POTATO           | 10 |
| GERMAN POTATOES                    | 15 |
| MASHED POTATOES                    | 12 |
| POMME FRITES                       | 12 |
| FRIED ONION RINGS                  | 14 |
| SAUTÉED ONIONS                     | 14 |
| TRUFFLE FRIES                      | 15 |
| SPINACH Cream, Steamed or Sautéed  | 14 |
| BROCCOLI Steamed or Sautéed        | 12 |
| ASPARAGUS Steamed or Sautéed       | 15 |
| MUSHROOMS Sautéed                  | 14 |
| BRUSSELS SPROUTS Sautéed           | 14 |
| MAC AND CHEESE Add Truffle 3       | 14 |
| LOBSTER MAC & CHEESE Add Truffle 3 | 22 |