

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

FRIED CALAMARI	16
BAKED CLAMS	16
GRILLED OCTOPUS	17
LUMP CRAB CAKE	19
STEAK TARTARE	19
SHISHITO PEPPERS	12
SIZZLING CANADIAN BACON	9
FRESH TOMATO MOZZARELLA	15
Served With Roasted Peppers, Basil And Topped With Pesto Dressing	
FRESH BURRATA	18
Served With Cherry Tomatos, Basil And Topped With Pesto Dressing	

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

FRESH OYSTERS	3.75
FRESH CLAMS On The Half Shelf	14
JUMBO SHRIMP COCKTAIL	24
LOBSTER COCKTAIL	MP
SEAFOOD PLATTER	MP
Lobster, Jumbo Shrimp, Fresh Oysters, Fresh Clams	

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

FRENCH ONION SOUP	12
LOBSTER BISQUE SOUP	15
GARDEN SALAD	12
Tomatoes, House Vinaigrette, Extra Virgin Olive Oil	
CLASSIC CEASAR SALAD	14
Romaine, Croutons, Parmesan, Caesar Dressing	
CLASSIC WEDGE SALAD	15
Bacon, Tomatoes, Blue Cheese Crumble Dressing	
PETER’S CHOPPED SALAD	15
Chopped Romaine, Baby Spinach, Green Peas, Carrots, Corn, Sweet Red Peppers, Hearts Of Palm, Avocado, Feta Cheese	



PETER'S STEAKHOUSE

USDA PRIME
DRY-AGED 28 DAYS

SIGNITURE PORTERHOUSE	PER PERSON	69
AvailableFor Two, Three or Four		
CHATEAUBRIAND FOR TWO 24 OZ		119
Center Cut Sizzling Filet Mignon Sliced For Two		
RIBEYE BONE-IN 26 OZ		69
NY STRIP STEAK BONE-IN 20OZ		59
FILET MIGNON 12 OZ		49
RACK OF LAMB 16 OZ		49
Served With Sautéed Spinach		
SPECIALITY BURGER 12 OZ		19
NY Sirloin Burger, Lettuce, Tomatoes, Onion, Pickle, Steak Fries Bacon + 3 Cheese + 2		

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

GRILLED SALMON	36
Served With Sautéed Asparagus	
BRANZINO	36
Branzino Served With Lemon Capers, White Wine, Sautéed Asparagus	
PAN SEARED HALIBUT	44
Lemon, White Wine, Over Sautéed Spinach and Cherry Tomatoes	
SEA SCALLOPS	29
Sea Scallops Served Over Risotto	
STUFFED SHRIMP	36
Crabmeat, Garlic, White Wine, Lemon, Risotto	

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	24
Spaghetti With Pancceta, Onions, Egg Yolks And Parmigiana Cheese	
GNOCCHI PESTO	24
Potato Dumplings With Basil Sauce	
SPICY RIGATONI A LA VODKA	27
Spicy Rigatoni Vodak Served With Green Peas, Topped With Burrata Spread	
LINGUINI PESCATORE	32
Clams, Shrimp, Calamari Over Linguine In A Light Tomato Sauce	
SPINACH RICOTTA RAVIOLI	24
Tossed In A Basil Pesto Sauce	
LOBSTER RAVIOLI	26
Served With A Tomato Sauce	
TRUFFLE FETTUCCINE	29
Served In A Truffle Creamy Sauce, Porcini Mushrooms, Shrimp	
PORCINI MUSHROOM RISOTTO	24
VEAL CUTLET PARMESAN	29
Served w. Tomato Sauce, Melt Mozzarella, Fresh Basil and Grated Parmesan Cheese	
CHICKEN PARMESAN	25
Served w. Tomato Sauce, Melt Mozzarella, Fresh Basil and Grated Parmesan Cheese	
CHICKEN MARTINI	25
Parmigiano Cheese Chicken Cutlet Crusted In Lemon White Wine Sauce	

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

JUMBO BAKED POTATO	11
GERMAN HOME FRIES	11
MASHED POTATOES	11
STEAK FRIES	11
TRUFFLE FRIES	12
SPINACH Cream, Steamed or Sautéed	11
BROCCOLI Steamed or Sautéed	11
ASPARAGUS Steamed or Sautéed	11
MUSHROOMS Sautéed	11
BRUSSELS SPROUTS Sautéed	11
MAC AND CHEESE Add Truffle 3	11
LOBSTER MAC & CHEESE Add Truffle 3	17