



APPETIZERS

BURRATA CAPRESE
*homemade burrata, prosciutto di parma, heirloom tomato,
truffle, extra virgin olive oil, basil pesto*
\$11.95

RED BEET CARPACCIO
*blueberry goat cheese brûlée,
pomegranate, crushed pistachios*
\$11.95

BAKED PEACHES
gorgonzola, blue crab meat, balsamic reduction
\$13.95

***JUMBO SHRIMP COCKTAIL**
homemade jalapeno & lime cocktail sauce
\$13.95

**AVOCADO & SMOKED
SALMON TOAST**
*organic whole grain toast, chunky avocado & sour cream,
baby arugula, wild caught smoked salmon*
\$13.95

ORGANIC PEI MUSSELS
*jumbo caper berries, homemade
marinara & white wine sauce*
\$12.95

SALAD

ORGANIC HOUSE SALAD
organic baby greens, cherry tomato, balsamic vinaigrette
\$4.95

CRAZY CAESAR SALAD
chevre cheese stuffed romaine roulade, homemade caesar dressing, parmesan tuile
\$7.95

PETER'S SALAD
organic baby greens, cantaloupe, avocado, edamame, fresh lime, honey vinaigrette
\$7.95

*Add Grilled Chicken \$7.95 *Wild Salmon \$14.95 Grilled Shrimp \$13.95*

SOUP

PETER'S FAMOUS GARLIC SOUP
cup \$4.50 bowl \$7.00

SOUP DU JOUR
cup \$ bowl \$

ENTRÉE

PETER'S PENNE ALA VODKA
sautéed shallots, tricolored peppers, sundried & heirloom tomatoes, creamy pink pomodoro sauce
\$18.95

STUFFED CHICKEN
*sautéed onions, mushrooms, fire roasted red peppers, baby spinach,
fresh mozzarella, balsamic mushroom cream sauce*
\$24.95

CHICKEN PARMESAN
crispy bacon, sundried tomatoes, mozzarella, parmesan, aioli
\$24.95

PORK TENDERLOIN
*prosciutto wrapped, organic greens, lentils, marinated mushrooms, fire roasted peppers,
honey dijon marscapone cheese drizzle, stilton cheese stuffed onion, crunchy walnuts*
\$26.95

SHRIMP & SCALLOP TRUFFLE SAFFRON RISOTTO
saffron, parmesan, truffle oil
\$28.95

***WILD ATLANTIC SALMON**
pan-seared, basil, rosemary, red bell pepper, mango salsa
\$26.95

***AHI TUNA STEAK**
*sesame crust, sautéed radishes, heirloom tomatoes, butternut squash, mini peppers, zucchini,
potatoes, honey-lime soy sauce, balsamic glaze*
\$28.95

CHILEAN SEA BASS
sautéed fennel, sun-dried tomatoes, avocado, coconut milk, parsley & lime pesto
\$36.95

***PETER'S FILET MIGNON**
10-ounce filet mignon, jack daniel's peppercorn sauce
\$38.95

***PETER'S BEEF TOURNADO**
5 oz filet mignon, puff pastry, toasted walnuts & blue cheese stuffing, cabernet demi-glace
(One Tournado) \$19.95 (Two Tournado) \$34.95

LAMB SHANK
*slow-braised lamb shank, tomato, rosemary, mirepoix, baby spinach,
cilantro lemon zest garlic tapenade, mashed potatoes*
\$24.95

All main courses are served with sautéed vegetables. Ask your server for our daily sides.

At Peter's Europa House, Customer's Come First!

We will gladly prepare any main course that is not on our menu, provided we have the ingredients.

We also strive to accommodate most dietary preferences and restrictions. May require additional time for preparations.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*