



## 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, figs, crushed pistachios*

\$11.95

### BAKED PEACHES

*gorgonzola, blue crab meat, balsamic reduction*

\$13.95

### \*JUMBO SHRIMP COCKTAIL

*homemade jalapeño & 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

### FRANK'S MAC & CHEESE

*crispy prosciutto, parmesan cream sauce, fresh basil, elbow macaroni, garlic panko crust*

\$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, red onion, gorgonzola, roasted pumpkin seeds, marinated cranberries & apples, honey cranberry 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

### VEGAN-VEGETABLE NAPOLEON

*freshest vegetables available, basil pesto, red pepper coulis, toasted pinenuts*

\$18.95

### PETER'S PENNE ALLA VODKA

*sautéed shallots, tricolored peppers, sundried & heirloom tomatoes, creamy pink pomodoro sauce*

\$22.95

### STUFFED CHICKEN

*sautéed onions, mushrooms, fire roasted red peppers, baby spinach, fresh mozzarella, balsamic mushroom cream sauce*

\$24.95

### CHICKEN PARMESAN

*marinara, mozzarella, roasted bruschetta, parmesan crostini*

\$24.95

### PORK TENDERLOIN

*italian sweet sausage, apple, sage, onion, and bell pepper stuffed, bacon-wrapped, apple & herb glaze*

\$26.95

### SHRIMP & SCALLOP TRUFFLE SAFFRON RISOTTO

*saffron, parmesan, truffle oil*

\$28.95

### \*WILD SALMON

*pan-seared, tricolored pepper-shallot-apricot chutney*

\$28.95

### \*AHI TUNA STEAK

*black & white sesame seed - ginger crusted, wasabi mashed potatoes, balsamic glaze*

\$28.95

### CHILEAN SEA BASS ALLA PUTTANESCA

*caper berries, olives, cherry tomatoes, anchovy, white wine, marinara*

\$36.95

### \*PETER'S FILET MIGNON AU POIVRE

*10-ounce filet mignon, creamy cognac & green peppercorn sauce*

\$39.95

### \*PETER'S BEEF TOURNADO

*5 oz filet mignon, puff pastry, toasted walnuts & blue cheese stuffing, cabernet demi-glace*

*(Single Tournado) \$19.95 (Twin Tournado) \$34.95*

### LAMB SHANK

*slow-braised lamb shank, tomato, rosemary, mirepoix, baby spinach, cilantro-lemon-zest-garlic tapenade, mashed potatoes*

\$26.95

***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.*