



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

*JUMBO SHRIMP COCKTAIL

homemade jalapeño & lime cocktail sauce
\$13.95

BAKED PEACHES

gorgonzola, blue crab meat, balsamic reduction
\$13.95

ORGANIC PEI MUSSELS

jumbo caper berries, homemade marinara & white wine sauce
\$12.95

AVOCADO & SMOKED SALMON TOAST

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

*CURED BOURBON TUNA

*mango, sprouts, ginger, sesame seeds, tomato, red onion, basil,
bourbon maple soy 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

SUMMER SALAD

*arugula, cucumber, radish, cherry tomato, tri-colored bell pepper, feta,
red onion, fresh berries, house made lime vinaigrette*
\$7.95

*Add Grilled Chicken + \$7.95 *Wild Salmon + \$14.95*

Grilled Shrimp + \$13.95

SOUP

PETER'S FAMOUS GARLIC MUSHROOM SOUP

<i>cup</i>	<i>bowl</i>
<i>\$4.50</i>	<i>\$7.00</i>

SOUP DU JOUR

<i>cup \$</i>	<i>bowl \$</i>
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ENTRÉE

PETER'S PAPPARDELLE PASTA

portobello mushroom, heirloom tomato & sage ragu
\$22.95

STUFFED CHICKEN

*prosciutto, burrata, spinach, roasted red pepper coulis, basil pesto,
balsamic reduction, pomodoro*
\$24.95

PORK TENDERLOIN

*italian sweet sausage, apple, sage, onion, and bell pepper stuffed,
bacon-wrapped, apple & herb glaze*
\$26.95

SHRIMP & SCALLOPS

saffron, parmesan risotto cakes, parsley infused truffle oil
\$28.95

*WILD SALMON STEAK

cross section cut, honey, citrus, tarragon
\$28.95

*AHI TUNA STEAK

*black & white sesame seed - ginger crusted, wasabi mashed potatoes,
balsamic glaze*
\$28.95

CHILEAN SEA BASS

roasted garlic, fresh herbs, white wine butter sauce, sautéed zoodles
\$36.95

LAMB SHANK

*slow-braised lamb shank, tomato, rosemary, mirepoix, baby spinach,
cilantro-lemon-zest-garlic tapenade, mashed potatoes*
\$26.95

*SKIRT STEAK

dry rubbed with a special blend of espresso, spices, and herbs
\$28.95

*PETER'S 10 OZ FILET MIGNON

*10-ounce filet mignon, szechuan peppercorn, porcini mushroom,
marchand de vin*
\$39.95

*PETER'S BEEF TOURNADO

*5 oz filet mignon, puff pastry, toasted walnuts & blue cheese stuffing,
cabernet demi-glaze*
(Single Tournado) \$19.95 (Twin Tournado) \$34.95

HOUSE SPECIALTY

*20 OZ DRY AGED STEAK

*49 day in house dry aged USDA prime black angus bone-in ribeye
crispy bacon chestnut compound butter*

Subject to Availability and Market Prices

Treat yourself to luxury and get blown away by the tenderness and intense flavor of our Dry Aged Steak. Dry aging enhances the flavor and tenderness of the meat. We have an in-house dry aging refrigerator which is used to let the meat age for 49 days under strict control of temperature and humidity. This process allows the moisture within the meat to slowly evaporate concentrating the flavor of the beef. As the meat ages the beef's natural enzymes breakdown the molecular bonds of the meat. The end result becomes a beautiful tender, flavorful steak that will leave you with a lasting impression.

*All main courses are served with sautéed vegetables, and option of
mashed potato, roasted potato, or savory sweet potato hash*

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.