



## APPETIZERS

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### BURRATA CAPRESE

*homemade burrata, prosciutto di parma, heirloom  
tomato, truffle, extra virgin olive oil, basil pesto*  
\$12.95

### RED BEET CARPACCIO

*blueberry goat cheese brûlée, figs,  
crushed pistachios*  
\$12.95

### \*JUMBO SHRIMP COCKTAIL

*homemade jalapeño & lime cocktail sauce*  
\$14.95

### BAKED PEACHES

*gorgonzola, blue crab meat, balsamic reduction*  
\$14.95

### ORGANIC PEI MUSSELS

*jumbo caper berries, homemade marinara & white wine sauce*  
\$13.95

### AVOCADO & SMOKED SALMON TOAST

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

### FRANK'S MAC & CHEESE

*crispy prosciutto, parmesan cream sauce, fresh basil, elbow macaroni,  
garlic panko crust*  
\$12.95

### \*BOURBON TUNA

*mango, sprouts, ginger, sesame seeds, heirloom tomato, red onion, basil,  
bourbon maple soy sauce with a hint of spice*  
\$13.95

## SALAD

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### 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*  
\$8.95

### WINTER SALAD

*arugula, fresh pears, gorgonzola, dried cranberries, toasted pepitas,  
house apple cider vinaigrette*  
\$8.95

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

*Grilled Shrimp + \$13.95*

## SOUP

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### PETER'S FAMOUS GARLIC MUSHROOM SOUP

<i>cup</i>	<i>bowl</i>
<i>\$5.00</i>	<i>\$7.00</i>

### SOUP DU JOUR

<i>cup \$</i>	<i>bowl \$</i>
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## ENTRÉE

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### PETER'S PENNE PASTA

*creamy mascarpone, sun dried tomato pesto, roasted butternut squash, pecans*  
\$22.95

### STUFFED CHICKEN

*prosciutto, burrata, spinach, fire roasted red peppers, basil pesto,  
balsamic reduction, pomodoro*  
\$28.95

### PORK TENDERLOIN

*italian sweet sausage, apple, sage, onion, and bell pepper stuffed,  
bacon-wrapped, apple & herb glaze*  
\$32.95

### SHRIMP & SCALLOPS

*saffron, parmesan risotto cakes, parsley infused truffle oil*  
\$32.95

### \*WILD SALMON

*maple dijon teriyaki glaze, fresh ginger, roasted cherry tomatoes*  
\$28.95

### \*AHI TUNA STEAK

*black & white sesame seed - ginger crusted, wasabi mashed potatoes,  
balsamic glaze*  
\$32.95

### CHILEAN SEA BASS

*roasted garlic, fresh herbs, white wine butter sauce, sautéed zoodles*  
\$38.95

### LAMB SHANK

*slow-braised lamb shank, tomato, rosemary, mirepoix, baby spinach,  
cilantro-lemon-zest-garlic tapenade, mashed potatoes*  
\$29.95

### \*SKIRT STEAK

*10 oz skirt steak, dry rubbed with a special blend of espresso, spices, and herbs*  
\$34.95

### \*PETER'S FILET MIGNON

*10 oz filet mignon, szechuan peppercorn, porcini mushroom,  
marchand de vin*  
\$44.95

### \*PETER'S BEEF TOURNADO

*5 oz filet mignon, puff pastry, toasted walnuts & blue cheese stuffing,  
cabernet demi-glaze*  
(Single Tournado) \$21.95 (Twin Tournado) \$39.95

## HOUSE SPECIALTY

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### \*DRY AGED STEAK

*49 day in house dry aged USDA 20 oz 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.*

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*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.*