

APPETIZERS

Pete's Shanghai Calamari

Crispy-Fried Calamari, Ginger Sweet Chili Glaze, Carrots, Scallions \$13

Candied Bacon Steak

Thick-Cut Neuske Bacon, Chili-Bourbon Brown Sugar, Bourbon Reduction \$14

Crab Cakes

Sweet Lump Crab, Crispy Panko Crust, Mustard Lemon Buerre Blanc \$17

Bacon Wrapped Scallops

Bacon-Wrapped Scallops, Corn & Edamame Succotash, Buerre Blanc \$16

Firecracker Shrimp

Crispy-Fried Shrimp, Spicy Asian Aioli, Sesame Seeds, Chili Dust \$14

Lamb Lollichop

New Zealand Lamb Chop, Merlot Reduction, Carrot Ginger Purée \$16

Tuna Medallions

Mint, Avocado, Pickled Serrano, Yuzu, Unagi, Sriracha Aioli, Radish \$16

Shrimp Cocktail

Poached Jumbo Shrimp, Cocktail Sauce, Lemon \$18

Alaskan King Crab Cocktail

Chilled Alaskan King Crab Legs, Cocktail Sauce, Lemon \$25

Chilled Raw Oysters

Blue Point Oysters, Cocktail Sauce, Sherry Mignonette Granita \$24

Seafood Tower

Chilled Shrimp, Alaskan King Crab Legs, Oysters & Tuna Medallions, Cocktail Sauce, Sherry Mignonette Granita, Lemon
2 ppl \$42
4 ppl \$84

SOUPS & SALADS

Lobster Bisque

Creamy Lobster Bisque, Maine Lobster, Brunoise Vegetables
Cup \$7 Bowl \$12

French Onion Gratin

Beef Stock, Onions, Garlic Croutons, Gruyere, Provolone \$10

House Salad

Mixed Greens, Tomatoes, Cucumbers, Carrots, Red Onions, Croutons, Choice of Dressing \$8

Caesar Salad

Romaine Lettuce, Caesar Dressing, Croutons, Parmesan, Anchovy \$9

Chopped Salad

Mixed Greens, Tomatoes, Cucumbers, Garbanzo Beans, Bleu Cheese, Bacon, Red Onions, Asparagus, Avocado, Broccoli, House Cabernet Dressing \$13

Burrata Caprese

Heirloom Cherry Tomatoes, Extra Virgin Olive Oil, Balsamic Reduction, Creamy Burrata Cheese \$14

Farmhouse Salad

Shaved Brussel Sprouts, Kale, Watermelon Radish, Carrots, Cucumber, Quinoa, Marcona Almonds, Heirloom Tomatoes, Granny Smith Apples, Citrus Herb Vinaigrette \$12

Wedge Salad

Iceberg Lettuce, Tomatoes, Bleu Cheese Dressing, Bleu Cheese, Bacon \$11

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Dressings

Cabernet Vinaigrette, Citrus-Herb Dressing, Bleu Cheese Dressing, Ranch Dressing, Balsamic Vinaigrette

ENHANCEMENTS

6 oz Lobster Tail \$22

Alaskan King Crab Legs \$18

Jumbo Garlic Shrimp \$14

Crab Cake \$8

MAIN EVENT

PETE MILLER'S PROUDLY SERVES LINZ HERITAGE ANGUS BEEF

Crusted Filet Duo \$36

7 oz Filet \$38

10 oz Filet \$45

12 oz NY Strip \$40

14 oz Dry-Aged Bone-In Kansas City Strip \$48

20 oz Pete's Cut Bone-In Ribeye \$52

14 oz Double-Bone Pork Chop \$32

14 oz Delmonico Ribeye \$48

New Zealand Lamb Chops \$35

ACCOMPANIMENTS

Grilled Onions \$3

Sautéed Mushrooms \$4

Bordelaise Reduction \$3

Oscar Style \$10

Horseradish Crust \$4

Parmesan Crust \$4

Peppercorn Crusted \$5

Bleu Cheese Crust \$4

Hollandaise Sauce \$3

Béarnaise Sauce \$3

Our dedicated party coordinators will help you plan your event so you and your guest can have an unforgettable experience. Please ask your server for further information.

SEAFOOD

Salmon & Prawn Brodo

Prawns, Salmon, Lobster & Sweet Corn Brodo, Micro Greens, Wilted Kale, Fingerling Potatoes \$31

Trout Meunière

Trout, Brown Butter, Parsley, Lemon, Fried Capers, Pan-Roasted Brussel Sprouts, Fingerling Potato \$35

Tobago Scallops

Pan-Roasted Scallops, Spanish Quinoa, Saffron Coulis, Wilted Kale \$35

Tuna Yuzu Tataki

Seared Tuna, Yuzu Tataki, Seaweed Salad, Pan-Fried Soba Noodle, Julienne Vegetables \$35

Twin Maine Lobster Tails

Two-Herb Butter-Basted Maine Lobster Tails, Lemon, Drawn Butter, Choice of Starch \$42

Orange-Rosemary Shrimp

Orange-Rosemary Glazed Jumbo Shrimp, Sweet Pea and Maitake Mushroom Risotto \$32

Alaskan King Crab Legs

Full-Pound Alaskan King Crab, Lemon, Drawn Butter, Baked Potato \$58

Chilean Seabass Calabrese

Calabrese Sauce, Artichokes, Maitake Mushrooms, Sage, Potato Pavé, Micro Greens \$38

PETE'S SPECIALTY ENTRÉES

Pete's BBQ Ribs

Tender Baby Back Ribs, Sweet Baby Rays BBQ Sauce, Hand-Cut Fries \$28

Pan-Roasted Amish Chicken

Pan-Roasted Amish Chicken Breast, Crispy Confit Thigh, Artichoke Hearts, Brussel Sprouts, Red Peppers, Fingerling Potatoes, Chicken Reduction \$29

Steak & Frites

10 oz Hanger Steak, Herb Compound Butter, Hand-Cut Fries \$30

Short Rib Ravioli

Carrot Purée, Sage, Brown Butter, Merlot Reduction, Artichokes, Maitake Mushrooms \$30

SHARABLE SIDES

Garlic Broccoli, Mac & Cheese, Garlic-Whipped Potatoes, Truffle-Parmesan Fries, Baked Potato, Baked Sweet Potato, Creamed Spinach, Sautéed Spinach, Roasted Mushrooms, Pecan Green Beans, Brussel Sprouts \$7

Asparagus & Hollandaise \$10

Loaded Baked Potato \$9

Eating raw or undercooked meats or seafood may increase your risk of foodborne illness.



CHEW WITH YOUR EARS OPEN

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PETE MILLER'S™
STEAK AND SEAFOOD
EVANSTON

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