

STARTERS

PETE'S CALAMARI

Flash fried calamari served with marinara and horseradish cocktail sauce. 13

FIRECRACKER SHRIMP

Lightly fried and tossed in a spicy Asian chili sauce. 14

MARYLAND CRAB CAKE

Pan roasted hand formed cake of jumbo lump crab served with a tangy remoulade sauce. 14

BACON SCALLOPS

Bacon wrapped scallops, butternut squash, toasted pecans and buerre blanc. 15

TRUFFLE BEEF CARPACCIO

Thinly sliced beef, truffle scented arugula salad, shaved Parmegiano, white truffle oil and warm crostini. 12

ROASTED BONE MARROW

Herb & Garlic Basted Marrow Bones, Petite Salad, Crostini & Sea Salt 15

OYSTERS ROCKEFELLER

Sweet oysters topped with a creamy spinach and cheese filling finished with a splash of Pernod 17

ROQUEFORT STUFFED MUSHROOMS

Creamy Roquefort-stuffed mushrooms baked with herbed breadcrumbs. 13

SHELLFISH & CHILLED SEAFOOD

HALF DOZEN SEASONAL OYSTERS

Fresh shucked oysters, cocktail & lemon MP

SEARED TUNA MEDALLIONS

Sesame seared yellowfin tuna served sliced over an Asian slaw with wasabi cream and soy ginger dipping sauce. 15

JUMBO SHRIMP COCKTAIL

Jumbo poached shrimp presented with cocktail and lemon. 17

CHILLED ALASKAN KING CRAB COCKTAIL

Half of a pound of chilled King crab legs served with cocktail sauce and lemon. 19

SOUPS & SALADS

House Vinaigrette, Chunky Bleu Cheese, Creamy Ranch, Thousand Island, Caesar, Balsamic Vinaigrette

LOBSTER BISQUE

Lovingly made and garnished with Maine lobster and brunoise of vegetables.

bowl 12 | cup 7

BAKED FRENCH ONION

Sweet onions simmered in rich beef broth topped with garlic croutons and baked with Gruyere and Provolone cheeses. 10

HOUSE SALAD

Mixed greens with carrots, red onions, tomatoes, cucumber and croutons. 8

CLASSIC CAESAR

Crisp romaine, shaved Grana Padana and homemade croutons. 9

SPINACH SALAD

Tender spinach tossed with boiled eggs, red onions, bleu cheese, diced tomatoes, peppered bacon and warm bacon dressing. 10

THE WEDGE

Crisp Iceberg wedge topped with chunky bleu cheese dressing, tomatoes, crumbled bleu cheese and bacon. 11

BURRATA CAPRESE

Ripe heirloom tomatoes, XVOO, balsamic reduction, pesto and creamy fresh mozzarella burrata cheese. 12

FILET MIGNON COBB SALAD

Crisp greens, apple wood smoked bacon, boiled eggs, avocado, heirloom cherry tomatoes, Bleu cheese, roasted mushrooms and tender broiled filet with Pete's house Cabernet vinaigrette 22

PETE'S SIGNATURE CHOPPED SALAD

Bacon, red onions, cucumbers, tomatoes, bleu cheese crumbles, asparagus, avocado, broccoli and garlic croutons, chopped greens served with your choice of dressing. 13

Add Grilled Seafood for 7

Add Grilled Chicken for 4

THE MAIN EVENT

Pete's Millers proudly serves locally sourced Certified Heritage Angus Steaks.

They are aged for a minimum of 21 days then char broiled to your desired temperature and basted with herb infused butter.

Pete Miller's would like you to enjoy a complimentary side with your steak. Please choose one of the following:

Garlic mashed potatoes, hand cut fries, baked potato, baked sweet potato, garlic broccoli, wild rice, or mac-n-cheese

FILET DUO

Two 5 oz filets enhanced with our signature Parmesan Crust and Bordelaise sauce. 36

PETITE 7oz FILET

Petite cut of most tender of all steaks. 38

LARGE 10oz FILET

Large cut of the most tender of all steaks. 45

12oz NY STRIP

Boneless, tender cut full of flavor. 38

14oz DUROC PORK CHOP

Double-boned pork chop with house-made applesauce and honey bourbon butter. 32

NEW ZEALAND LAMB CHOPS

Three double-boned chops. 35

14oz DELMONICO RIB-EYE Boneless steak cut from a nicely marbled and extremely flavorful Rib Eye. 47

20oz SIGNATURE PETE'S CUT BONE IN RIB EYE

Our signature cut aged for 21 days to enhance the flavor. 52

14oz DRY AGED KANSAS CITY STRIP Bone In Kansas City strip steak dry aged for 45 days to deliver an intense beef flavor and unmatched tenderness. 48

ACCOMPANIMENTS

6oz MAINE LOBSTER TAIL 18

SHRIMP DEJONGHE 13

ALASKAN KING CRAB LEGS 18

CRAB CAKE 12

ENHANCEMENTS

Parmesan Crust 4

Bordelaise Reduction 3

Oscar Style 9

Bleu Cheese Crust 4

Bearnaise Sauce 3

Hollandaise Sauce 3

Horseradish Crust 4

Peppercorn Crusted 5

Grilled Onions 3

Sauteed Mushrooms 4

FRESH SEAFOOD

Pete Miller's would like you to enjoy a complimentary side with your steak. Please choose one of the following:

Garlic mashed potatoes, hand cut fries, baked potato, baked sweet potato, garlic broccoli, wild rice, or mac-n-cheese

SESAME CRUSTED TUNA

Sesame crusted Ahi tuna quickly seared served with a ginger cream sauce and roasted shitake mushrooms. 32

SRIRACHA LOBSTER HALIBUT

Pan roasted halibut, Sriracha lobster broth, lump crab meat & avocado. 33

PESTO PIGNOLI SALMON

Pan roasted Atlantic salmon, parmesan crisp, tomato concasse salad, pesto cream & fried basil. 31

PARMESAN CRUSTED SEA BASS

Pan roasted Chilean sea bass topped with parmesan crust and presented over a "conserva" sauce. 35

SHELLFISH

Pete Miller's would like you to enjoy a complimentary side with your steak. Please choose one of the following:

Garlic mashed potatoes, hand cut fries, baked potato, baked sweet potato, garlic broccoli, wild rice, or mac-n-cheese

ALASKAN KING CRAB LEGS

Steamed Alaskan crab legs served with drawn butter and lemon. 50

GRILLED MAINE LOBSTER TAILS

Two Maine lobster tails split, brushed with herbs, grilled and served with lemon & butter. 42

JUMBO SHRIMP DE JONGHE

A true Chicago classic with jumbo shrimp tossed in sherry and garlic butter then baked with tarragon scented breadcrumbs served with your choice of potato side. 32

BROWN BUTTERED SCALLOPS

Sweet, pan-roasted scallops basted in a brown-butter sauce presented over sauteed spinach with bacon and sun dried tomato vinaigrette. 30

PETE'S SPECIALTIES

Pete's Specialties items are prepared with the Chef's recommended side dish as listed.

HERB-ROASTED CHICKEN

Herb marinated semi-boneless chicken, pan roasted and presented with roasted peppers, wild rice and chicken au jus. 29

PETE'S SIGNATURE BBQ RIBS

A full slab of baby back ribs rubbed with our spice blend and cooked until it falls off the bone. Basted with BBQ sauce and accompanied by coleslaw and fries. 28

SHRIMP & SCALLOP FETTUCCINI

Sautéed jumbo shrimp and scallops presented over fresh fettuccini pasta tossed in a light tomato lobster broth with blistered heirloom cherry tomatoes and basil. 34

MERLOT BRAISED BEEF SHORT RIBS

Boneless short ribs braised in Merlot with fresh herbs and veal demi glaze presented over garlic whipped potatoes with baby carrots. 30

BAR FOOD

Our burgers are made from hand-selected cuts of the best beef and formed into mouthwatering 10oz patties. Served with your choice of garlic mashed potatoes, hand cut fries, baked potato or baked sweet potato.

PETE'S PRIME BURGER

Our burgers are made from hand-selected cuts of the best beef and formed into mouthwatering 10 oz patties. 13

Add cheese \$1. Choose from American, Swiss, Bleu Cheese, Cheddar or Gruyere. Make your burger a Juicy Lucy for \$2

BLACKHOUSE BURGER

Topped with melted Cheddar, BBQ sauce, pepper-crusting bacon and crispy onion rings. 17

PROVOLONE CHICKEN SANDWICH

Grilled chicken breast topped with Provolone cheese, grilled onions, basil aioli, and mushrooms served on a toasted bun. 14

PRIME RIB BAGUETTE

Shaved prime rib dipped in warm au jus, with grilled onions, mushrooms and a garlic horseradish spread and topped with Provolone and Gruyere cheeses. 18

SIDE DISHES

BAKED SWEET POTATO 6
GARLIC MASHED POTATOES 6
BAKED POTATO 6
WILD RICE PILAF 6
TRUFFLE PARMESAN FRIES 7
GARLIC BROCCOLI 6
BAKED MAC & CHEESE 6
LOADED BAKED POTATO 7
ASPARAGUS & HOLLANDAISE 10
SAUTEED SPINACH 8
CREAMED SPINACH 8
ROASTED WILD MUSHROOMS 7
BEER BATTERED ONION RINGS 7
PECAN GREEN BEANS 8