

## 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 beurre 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 4 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 seafood. 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. 38

## 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
- HAND CUT FRIES 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