

APPETIZERS

Pete's Shanghai Calamari

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

Candied Bacon Steak

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

Crab Cakes

Sweet Crab, Crispy Panko Crust, Mustard Lemon Buerre Blanc \$14

Bacon Wrapped Scallops

Bacon-Wrapped Scallops, Crisp Slaw, Buerre Blanc \$16

Firecracker Shrimp

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

Shrimp Cocktail

Poached Jumbo Shrimp, Cocktail Sauce, Lemon \$12

Oysters On the Half Shell

Half Dozen Mid Atlantic Oysters, Cocktail Sauce, Tabasco \$14

Seafood Tower

Poached Shrimp, Snow and Alaskan King Crab Legs, Oysters, Tuna Tartar, Clams, Assortment of Sauces Served 2ppl \$45

Lobster Stuffed Mushrooms

Lobster & Cheese Stuffing, Mushrooms, Calabrese Sauce \$12

Fire Roasted Feta Tomato Dip

Roasted Heirloom Tomatoes, Sharp Feta Cheese, Olive Oil, Crostini \$9

SOUPS & SALADS

Shrimp & Lobster Bisque

Creamy Lobster & Shrimp Bisque with Shrimp, Lobster and Vegetables Cup \$4 Bowl \$8

French Onion Gratin

Beef Stock, Onions, Garlic Croutons, Gruyere, Provolone Cup \$5 Bowl \$9

House Salad

Mixed Greens, Tomatoes, Cucumbers, Carrots, Red Onions, Croutons, Choice of Dressing \$6

Caesar Salad

Romaine Lettuce, Caesar Dressing, Croutons, Parmesan, Anchovy \$7

Chopped Salad

Mixed Greens, Tomatoes, Cucumbers, Garbanzo Beans, Bleu Cheese, Bacon, Red Onions, Asparagus, Avocado, Broccoli, House Cabernet Dressing \$9

Farmhouse Salad

Shaved Brussel Sprouts, Kale, Watermelon Radish, Carrots, Cucumber, Quinoa, Marcona Almonds, Heirloom Tomatoes, Granny Smith Apples, Citrus Herb Vinaigrette \$9

Wedge Salad

Iceberg Lettuce, Tomatoes, Bleu Cheese Dressing, Bleu Cheese, Bacon \$9

Dressings

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

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

MAIN EVENT

We proudly serve locally sourced cuts of choice and prime beef from Meats by Linz of Chicago, wet aged for 21 to 28 days for ultimate flavor and tenderness. All Main Event items are served with a complimentary side. A side salad may be added to any entrée for an additional \$3

Add Shrimp Skewer \$8; 6 oz Maine Lobster Tail \$22; Crab Cake \$6

4 oz Filet Duo \$28

7 oz Filet \$36

10 oz Filet \$44

10 oz Prime Long Island Strip \$26

12 oz NY Strip \$38

14 oz Double Bone Pork Chop \$24

10 oz Blackened Bourbon Ribeye \$25

14 oz Ribeye Delmonico \$46

18 oz Petes Cut Bone-In Ribeye \$48

CHOOSE YOUR COMPLIMENTARY SIDE

Garlic Mashed Potatoes / Baked Potato / Baked Sweet Potato / Parmesan Truffle Fries / Garlic Broccoli / Pecan Green Beans

Accompaniments

Grilled Onions \$2 / Sautéed Mushrooms \$3 / Bordelaise Reduction \$3 / Oscar Style \$10 / Horseradish Crust \$4 / Parmesan Crust \$4 / Peppercorn Crust \$2 / Bleu Cheese \$3 / Hollandaise \$3 / Béarnaise \$3

PETE'S SPECIALTY ENTRÉES

Pete's BBQ Ribs

Tender Baby Back Ribs, Sweet Baby Rays BBQ Sauce, Hand-Cut Fries Half Slab \$15 Full Slab \$24

Steak & Frites

10 oz Hanger Steak, Herb Compound Butter, Hand-Cut Fries \$26

Chicken San Pedro

Chicken Breast, Lemon Butter, Artichokes, Tomatoes, Roasted Mushrooms, Linguini Pasta \$18

Cognac Glazed Half Amish Chicken

Semi-Boneless Half Amish Chicken, Cognac Honey Glaze, Brussel Sprouts, Mashed Potatoes \$19

New Zealand Lamb Chops

Double Bone Lamb Chops, Bourbon Reduction, Burned Broccoli, Garlic Mashed Potatoes \$36

Spinach & Mushroom Ravioli

Spinach & Mushrooms Ravioli, Truffle Parmesan Cream, Heirloom Tomato, Asparagus \$18

Steakhouse Burger

Half Pound Angus burger, Toasted Brioche Bun, Lettuce, Tomatoes, Hand Cut Fries \$12

Ribeye Steak Sandwich

10 oz Ribeye, Tuscan Baguette, Crisp Lettuce, Tomatoes, Grilled Onions, Horseradish Cream, Hand Cut Fries \$18

SEAFOOD

Atlantic Pan Seared Salmon

Sustainably Raised Atlantic Salmon, Lemon Butter Sauce, Capers, Whipped Garlic Potatoes, Asparagus \$27

Spring Scallops

Pan Seared Scallops, Sweet Pea & Parmesan Risotto, Lemon Garlic Butter \$26

Mirin Glazed Australian Sea Bass

Pan Roasted Australian Sea Bass, Mirin Ginger Glaze, Tuscan Farro, Brussel Sprouts, Asparagus, Mushroom \$29

Garlic Shrimp Linguini

Tender Shrimp, Garlic Butter, White Wine, Parsley, Broccoli, Parmesan Cheese, Linguini \$26

Blackened Ahi Tuna

Blackened Ahi Tuna, Wasabi Aioli, Crisp Slaw, Cilantro Rice \$32

Trout Amandine

Rainbow Trout, Brown Butter, Almonds, Lemon, Green Beans \$26

Lobster & Shrimp De Jonghe

Maine Lobster, Shrimp, Garlic Butter, White Wine, Buttered Breadcrumbs, Choice of a Side \$42

Trio of Sides

Sample any 3 of our delicious sides for \$12

SHARABLE SIDES

Garlic Broccoli, Mac & Cheese, Garlic-Whipped Potatoes, Truffle-Parmesan Fries, Baked Potato, Baked Sweet Potato, Pete's Potatoes, Creamed Spinach, Sautéed Spinach, Roasted Mushrooms, Pecan Green Beans, Brussel Sprouts \$6
Asparagus & Hollandaise \$8, Loaded Baked Potato \$8



YOU'LL COMPLIMENT US
AS MUCH AS OUR JAZZ

EST. 94
PETE MILLER'S™
STEAK AND SEAFOOD
NAPERVILLE

PHONE 630.428.4242

3032 ENGLISH ROWS AVENUE, NAPERVILLE, IL 60564

PETEMILLERS.COM

PREPARED BY SONAS HOSPITALITY CO.