

# PETE MILLER'S

## STEAK AND SEAFOOD

### STARTER

#### Shanghai Calamari

Tender Breaded Calamari, Tangy Shanghai Sauce, Carrots, Scallions, Cilantro \$12

#### Spinach & Crab Fondue

Creamy Spinach, Artichokes, Four Cheese Blend, Blue Crab \$9

#### Fresh Shucked Oysters

Half Dozen Fresh Shucked Oysters, Cocktail, Lemon \$14

#### Oven Baked Pretzel

Soft Baked Pretzel, Butter, Smoked Salt, Tillamook Cheddar Sauce, Whole Grain Mustard \$9

#### Firecracker Shrimp

Crispy Shrimp, Spicy Asian Aioli, Scallions \$14

#### Blackened Steak Bites

Blackened Filet Tips, Mustard Aioli, Crispy Onions \$12

#### Bacon Scallops

Bacon Wrapped Scallops, Lemon Butter, Bourbon Reduction \$14

#### Bacon Steak

Roasted Thick Cut Nueske Bacon, Brown Sugar & Chili Glaze, Bourbon Reduction \$14

#### Crab Cakes

Crab, Crispy Panko Crust, Lemon Butter Sauce \$12

#### Cheese Curds

Wisconsin Squeaky Cheese Curds, Light Buttermilk Breading, Ranch Dipping Sauce \$9

#### Lobster Stuffed Mushrooms

Lobster Stuffing, Baked Mushrooms, Tomato Sauce, Lobster Glaze \$12

#### Loaded Potato Shanks

Seasoned Potato Wedges, Cheese, Bacon, Scallions, Sour Cream \$6

### SALAD & SOUP

Dressings Choices: Ranch, Bleu Cheese, Balsamic Vinaigrette, Citrus Herb, Cabernet Vinaigrette

#### Baked French Onion

Caramelized Onions, Flavorful Beef Stock, Red Wine Reduction, Crostini, Provolone & Swiss Cheese **Cup \$5 Bowl \$8**

#### House Salad

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

#### Classic Caesar

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

#### Wedge Salad

Iceberg Wedge, Bleu Cheese Crumbles, Bleu Cheese Dressing, Tomatoes, Bacon \$9

#### Shrimp & Lobster Bisque

Creamy Lobster and Shrimp Bisque, Morsels of Lobster & Shrimp, Brunoise of Vegetable **Cup \$4 Bowl \$7**

#### Pete's Chopped Salad

Mixed Greens, Tomatoes, Cucumbers, Red Onions, Garbanzo Beans, Broccoli, Asparagus, Avocado, Bacon & Cabernet Vinaigrette \$9

#### Farmhouse Salad

Shredded Brussel Sprouts & Spinach, Toasted Almonds, Green Apples, Tomatoes, Cucumber, Carrot, Toasted Farro, Citrus Herb Dressing \$9

#### Chicken Milanese Salad

Crispy Chicken Breast, Spinach, Arugula, Tomatoes, Red Onions, Balsamic Vinaigrette \$14

### PETE'S BURGERS & SANDWICHES

All Sandwiches are served with our signature Horseradish Coleslaw & Hand Cut Fries

#### Pete's Classic Angus Steak Burger

10 oz Angus Steak Burger, Toasted Brioche Style Bun, Lettuce and Tomato \$12

#### Add:

Tillamook Cheddar \$2 | Bacon \$2 | Mushrooms \$1 | Grilled Onions \$1

#### Crispy Cordon Chicken Sandwich

Crispy Chicken Breast, Bacon, Melted Swiss Cheese, Mustard Aioli, Toasted Brioche Style Bun, Lettuce and Tomato \$12

#### Prime Rib Sandwich

Sliced Prime Rib, Toasted Baguette, Provolone Cheese, Toasted Brioche Style Bun \$14

#### Oyster Po' Boy

Crispy Fried Oysters, Mustard Aioli, Crisp Arugula, Ripe Tomatoes, Toasted Baguette \$15

#### Santa Fe Black Bean Burger

Black Bean Patty, Provolone Cheese, Avocado, Spicy Mayo, Tomatoes, Arugula, Toasted Brioche Style Bun \$12

#### Blackened Steak Sandwich

Blackened 10 oz Ribeye, Arugula, Sliced Tomatoes, Mustard Aioli, Toasted Baguette \$14

### DAILY DINNER SPECIAL

Daily Dinner Special items are served with your choice of a Cup of Soup or House Salad and a Petite Dessert of your choice

#### Tuesday

##### Seafood Jambalaya

Shrimp, Chicken, Andouille Sausage, Spicy Creole Sauce, White Rice, Scallions \$18

#### Wednesday

##### Country Fried Chicken

Breaded Chicken Breast, Pork & Sage Sausage Gravy, Whipped Potatoes, Broccoli \$15

#### Thursday

##### Chicken & Biscuit Pie

Tender Morsels of Roasted Chicken, Creamy Chicken Reduction, Tender Vegetables, Buttered Biscuit Crust \$15

#### Friday

##### Tommy's Fish & Chips

Crispy Beer Battered Alaskan Cod, Hand Cut Fries, Tangy Tartar Sauce, Lemons \$16

#### Saturday

##### Wild Mushrooms Filet Tips

Pan Roasted Filet Tips, Red Wine Reduction, Roasted Wild Mushrooms, Mashed Potatoes, Broccoli \$18

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

# THE MAIN EVENT

We proudly serve locally sourced cuts of choice and prime beef from Buckhead Local Meats, wet aged for 21 to 28 days for ultimate flavor and tenderness.  
All Main Event items are served with a complimentary side.

**Mushroom Smothered Delmonico Ribeye**  
14 oz Delmonico Ribeye covered in roasted mushrooms \$46

**12 oz New York Strip**  
Tender and flavorful cut \$38

**10 oz Petite Bourbon Ribeye**  
10 oz Ribeye with grilled onions and bourbon reduction \$25

**18 oz Pete's Cut Bone In Rib-Eye**  
The king of steaks. Full of flavor cooked on the bone \$48

**10 oz Angus Long Island Sirloin**  
Well-rounded beef flavor \$26

**Filet Oscar Style**  
7 oz Filet with Crab, Asparagus and Hollandaise Sauce \$42

**Filet Mignon**  
7 oz Portion of the most tender cut available \$36

**Parmesan Crusted Filet Medallions**  
Two 4 oz Filet Medallions topped with Parmesan Crust \$32

**Surf & Turf**  
4 oz Filet & 6 oz Lobster Tail \$34

**Steak & Cake**  
4 oz Filet & Crab Cake \$21

## ACCOMPANIMENTS

Enhance your steak with one of the following accompaniments

Bleu Cheese \$3 | Mushrooms \$3 | Grilled Onions \$2 | Peppercorn Crust \$2 | Parmesan Crust \$3 | Hollandaise \$2  
Crab Cake \$6 | Maine Lobster Tail \$18

## Steak Sides

Choose your complimentary side from our delicious choices:

Baked Potato, Baked Sweet Potato, Garlic Mashed Potatoes, Lemon Garlic Broccoli, Hand Cut Fries, Truffle Parmesan Fries

Upgrade your side add \$2

Asparagus Spears & Hollandaise, Loaded Baked Potato, Oven Roasted Brussel Sprouts

## Friday & Saturday Prime Rib Dinner

Start your meal with a refreshing House Salad or cup of our Lobster Bisque then enjoy Pete's marinated and slow roasted Prime Rib served with a buttered Baked Potato, Broccoli, Jus and finally finish your meal with a one of our delectable desserts.

**10 oz Prince Prime Rib \$28**

**15 oz Queen Prime Rib \$34**

**20 oz King Prime Rib \$38**

\*\*Prime Ribs are roasted daily and a limited supply is available

## SEAFOOD

### Mirin Glazed Striped Bass

Mirin Ginger Glaze, Striped Bass, Tuscan Farro, Brussel Sprouts, Asparagus, Mushroom, Red Peppers \$26

### Pan Roasted Salmon

Pan Roasted Atlantic Salmon, Capers, Lemon Butter, Asparagus, Mashed Potatoes \$26

### Fried Michigan Lake Perch

Lightly Breaded Michigan Lake Perch, Tangy Tartar Sauce, Horseradish Coleslaw \$18

### Brown Butter Scallops

Seared Scallops, Mushrooms Risotto, English Sweet Peas, Lemon \$26

## CHICKEN

### Chicken Romana

Pan Roasted Chicken Breast, Garlic Broth, Roasted Artichokes, Red Peppers, Spinach, Linguini Pasta \$14

### Chicken Parmesan

Crispy Breaded Chicken Breast, Marinara, Parmesan Cheese, Mozzarella, Linguini Pasta \$14

### Lobster Stuffed Chicken Breast

Boneless Chicken Breast, Lobster Cheese Stuffing. Lobster Cream, Broccoli, Mashed Potatoes \$18

### Chicken Marsala

Tender Pan Roasted Chicken Breast, Marsala Wine Reduction, Wild Mushrooms, Mashed Potatoes, Broccoli \$14

## PETES' SIGNATURE ENTREES

### Stuffed Pork Chop

Char grilled 14 oz pork chop stuffed with a blend of cheeses and smoked Nueske bacon topped with a stone fruit chutney and accompaniments of broccoli and whipped potatoes. \$26

### BBQ Baby Back Rib

Slow Cooked Baby Back Ribs, BBQ Sauce, Horseradish Coleslaw, Hand Cut Fries. Half Slab \$15 Full Slab \$24

### Lamb Chops Gremolata

Grilled New Zealand Lamb Chops, Bacon & Lemon Gremolata Reduction served with broccoli and whipped potatoes \$26

### Lobster Mac & Cheese

Creamy cheddar sauce tossed with sweet Maine lobster meat and cavatappi pasta finished with toasted breadcrumbs \$22

### Shrimp & Linguini

Tender sautéed shrimp with broccoli florets and chili flakes in a rich garlic broth with linguini pasta \$18

### Spicy Chicken Pasta

Sauteed chicken breast simmered in a spicy roasted pepper cream sauce with tomatoes, spinach and linguini pasta topped with toasted breadcrumbs \$14