

Appetizers

- PETE'S CALAMARI** 13
PANKO BREADED CALAMARI SERVED WITH SHANGHAI & COCKTAIL SAUCES ON THE SIDE
- LOBSTER STUFFED MUSHROOMS** 14
BAKED PORTABELLA CAPS STUFFED WITH MAINE LOBSTER & PARMESAN. SERVED WITH RUSTIC CALABRESE
- FIRECRACKER SHRIMP** 14
CRISPY-FRIED SHRIMP, SPICY ASIAN AIOLI, SESAME SEEDS, CHILI DUST
- JUMBO SHRIMP COCKTAIL** 12
POACHED SHRIMP, COCKTAIL SAUCE, LEMON
- OYSTERS ON THE HALF SHELL** 18
FRESHLY SHUCKED BLUE POINT OYSTERS SERVED WITH HOUSE MINUNET & COCKTAIL SAUCE
- THE SEAFOOD PLATTER** 45
POACHED SHRIMP, BLUE POINT OYSTERS, SNOW CRAB & ASSORTED SAUCES
- OYSTERS ROCKEFELLER** 16
BLUE POINT OYSTERS BAKED WITH SPINACH, MANCHEGO, PERNOD LIQUEUR, PARMESAN BREAD CRUMBS
- BACON WRAPPED SCALLOPS** 16
GRILLED DIVER SEA SCALLOPS WRAPPED IN CRISP BACON AND SERVED WITH CRISP SLAW & BEURRE BLANC
- MARYLAND CRAB CAKES** 14
PANKO CRUSTED BLUE FIN CRAB CAKES SERVED WITH MUSTARD LEMON BEURRE BLANC
- BAKED GOAT CHEESE** 12
FRESH GOAT CHEESE, ITALIAN CALABRESE SAUCE, BAKED CROSTINIS
- CANDIED BACON STEAK** 14
THICK-CUT NEUSKE'S BACON DUSTED WITH CHILI-BROWN SUGAR, SERVED WITH ROCK SALT & BOURBON DEMI-GLACE
- TUNA AVOCADO POKE** 14
CHILLED SUSHI-GRADE AHI TUNA, SESAME SEEDS, SOY, GINGER, SCALLIONS, CUCUMBER SALAD
- SHRIMP & LOBSTER BISQUE** 6/8
OUR HOUSE SPECIALTY SERVED TABLESIDE WITH BRUNOISE OF VEGETABLES & CRAB. CUP OR BOWL
- FRENCH ONION GRATIN** 9
BEEF STOCK, SPANISH ONIONS, GARLIC CROUTONS, PROVOLONE; BAKED BUBBLY

✓ = VEGETARIAN

*PLEASE NOTIFY YOUR SERVER OF ANY DIETARY RESTRICTIONS OR ALLERGIES

Salads

- GARDEN SALAD** ✓ 6
MIXED GREENS, TOMATOES, CUCUMBERS, CARROTS, RED ONIONS, CROUTONS, CHOICE OF DRESSING
- STEAKHOUSE WEDGE** 9
CRISP ICEBERG LETTUCE, TOMATOES, RED ONIONS, CUCUMBERS, BLUE CHEESE CRUMBLES, BACON, BLUE CHEESE DRESSING
- CLASSIC CAESAR** 7
ROMAINE, CROUTONS, PARMESAN, ANCHOVY, HOMEMADE CAESAR DRESSING
- BURRATA CAPRESE** ✓ 13
HEIRLOOM CHERRY TOMATOES, IMPORTED BURRATA CHEESE, BALSAMIC REDUCTION, OLIVE OIL, BASIL PESTO
- FARMHOUSE SALAD** ✓ 10
SHAVED BRUSSEL SPROUTS, KALE, CARROTS, CUCUMBERS, MARCONA ALMONDS, HEIRLOOM TOMATOES, GRANNY SMITH APPLES, CITRUS HERB VINAIGRETTE
- SIGNATURE CHOPPED SALAD** 13
MIXED GREENS, TOMATOES, CUCUMBERS, CROUTONS, BLUE CHEESE, BACON, RED ONIONS, ASPARAGUS, AVOCADO, BROCCOLI, CABERNET VINAIGRETTE

HOUSE MADE DRESSINGS

CABERNET VINAIGRETTE, CITRUS-HERB, BLUE CHEESE, RANCH, BALSAMIC VINAIGRETTE, CAESAR, THOUSAND ISLAND

MAKE YOUR SALAD AN ENTREE

CHICKEN BREAST	\$8
4OZ FILET MEDALLION	\$12
NORTH ATLANTIC SALMON FILET	\$12
SEARED AHI TUNA	\$12
GRILLED SHRIMP	\$12

Pete's Specialties

- PETE'S FAMOUS BBQ RIBS** 15/28
TENDER BABY-BACK RIBS, SWEET BABY RAY'S BBQ SAUCE CHOICE OF SIDE & COLE SLAW; FULL OR HALF SLAB
- SLOW ROASTED CHICKEN** 26
SEMI-BONELESS HALF CHICKEN, BRUSSEL SPROUTS, GARLIC WHIPPED POTATOES, WHITE WINE REDUCTION
- SPINACH & MUSHROOM RAVIOLI** 21
LOCALLY MADE RAVIOLI, TRUFFLE PARMESAN CREAM, HEIRLOOM VEGETABLES ✓
- TOMMY'S FISH & CHIPS** 18
LIGHTLY FRIED ALASKAN COD, HAND-CUT FRIES, HOMEMADE TARTAR SAUCE

Our Hosts:

CORY ROBINSON, GENERAL MANAGER; MIKE PEREPELTSKY, ASSISTANT GENERAL MANAGER; LUIS DIAZ, EXECUTIVE SOUS CHEF; YANELI CARRILLO, EVENT COORDINATOR

JUNE 20TH, '19

— Fresh Seafood —

NORTH ATLANTIC SALMON 29

SUSTAINABLY SOURCED SALMON, LEMON BEURRE BLANC, CAPERS, WHIPPED GARLIC POTATOES, ASPARAGUS

SPRING SCALLOPS 32

SPANISH QUINOA, ROASTED RED PEPPERS, SPINACH, BROWN BUTTER & GARLIC REDUCTION

RAINBOW TROUT ALMONDINE 32

SAUTEED GREEN BEANS, TOASTED ALMONDS, BROWN BUTTER

AUSTRALIAN BARAMUNDI 38

MIRIN GINGER GLAZE, TUSCAN FARRO, BRUSSEL SPROUTS, ASPARAGUS, MUSHROOMS

BLACKENED AHI TUNA 32

SUSHI GRADE TUNA, WASABI AIOLI, CRISP ASIAN SLAW, CILANTRO RICE

CLASSIC SHRIMP DE JOGHNE 35

BAKED GULF SHRIMP, GARLIC-HERB BUTTER, PARMESAN BREAD CRUMBS. CHOICE OF SIDE

TWIN MAINE LOBSTER TAILS 48

TWO GRILLED COLD-WATER TAILS, HERB BUTTER GLAZE, DRAWN BUTTER, LEMON, CHOICE OF SIDE

ALASKAN KING CRAB 58

FULL POUND STEAMED ALASKAN CRAB, DRAWN BUTTER, LEMON, CHOICE OF SIDE

— Evanston's Edibles —

SANDWICHES SERVED WITH CHOICE OF SIDE & COLE SLAW
ADD CHEESE, AVOCADO, GRILLED ONIONS, BACON- 1.50

PETE'S STEAKHOUSE BURGER 12

8OZ HERITAGE BLACK ANGUS BEEF, LETTUCE & TOMATO TOASTED BRIOCHE BUN. VOTED EVANSTON'S BEST!

THE DAVIS STREET SANDWICH 12

BLACKENED CHICKEN BREAST, PROVOLONE, BACON, GARLIC-HERB AIOLI, TOASTED BRIOCHE BUN

THE PRIME STEAK SANDWICH 21

PRIME LONG ISLAND STRIP, PROVOLONE, FIRECRACKER SAUCE, MUSHROOMS, ONIONS, TOASTED BAGUETTE

THE FOREST AVENUE SANDWICH 11

GRILLED PORTABELLA, PROVOLONE, RED PEPPERS, ONIONS, GARLIC-HERB AIOLI, TOMATO FOCACCIA ✓

— Aged Steaks —

WE ARE PROUD TO SERVE MIDWESTERN-RAISED CERTIFIED HERITAGE ANGUS BEEF FROM BUCKHEAD FARMS. ALL OF OUR STEAKS ARE WET AGED FOR 21 DAYS TO ENSURE OPTIMUM FLAVOR & TENDERNESS
SERVED WITH YOUR CHOICE OF SIDE

FILET MIGNON 7oz PETIT 36

THE MOST TENDER OF STEAKS 10oz LARGE 44

DUO OF FILET 30

4OZ EACH; YOUR CHOICE OF ENHANCEMENTS

PRIME LONG ISLAND STRIP 32

12OZ, TENDER WITH MILD MARBLE

NEW YORK STRIP 38

12OZ, MODERATE MARBLE & FULL FLAVORED

NEW ZEALAND LAMB 36

THREE SEASONED DOUBLE-BONE CHOPS, BURNT BROCCOLI, GARLIC WHIPPED POTATOES, BORDELAISE REDUCTION

DELMONICO'S RIB EYE 46

14OZ, BONELESS CUT, WELL MARBLED & FULL OF FLAVOR

PRIME KANSAS CITY 55

16OZ, BONE-IN NY STRIP, DRY AGED FOR 45 DAYS FOR A UNIQUE & EXCEPTIONAL FLAVOR

25TH ANNIVERSARY "PETE'S CUT"

24 OZ ANGUS RIB EYE SERVED BONE-IN FOR MAXIMUM FLAVOR & TENDERNESS

60

Enhance your Steak!

PARMESAN CURST, \$3; BLUE CHEESE CRUMBLES, \$4; HORSERADISH CRUST, \$4; BORDELAISE REDUCTION, \$3; BÉARNAISE, \$3, HOLLANDAISE, \$3; BLACKENED, \$2; PEPPERCORN, \$2; MAITRE'D HOTEL BUTTER, \$4; AU-POIVRE, \$4; FOREST MUSHROOMS, \$4 CAMELIZED ONIONS, \$3; OSCAR STYLE, \$10

— Accompaniments —

MARYLAND CRAB CAKE 8

GRILLED SHRIMP SKEWER 8

COLD WATER LOBSTER TAIL 22

1/2 LB KING CRAB 25

ADD A HOUSE OR CAESAR SALAD WITH ANY ENTREE FOR ONLY \$4!

— Shareable Sides —

GARLIC WHIPPED POTATOES, BAKED POTATO, BAKED SWEET POTATO, HAND-CUT FRIES, TRUFFLE PARMESAN FRIES, SPINACH: SAUTÉED OR CREAMED, PECAN GREEN BEANS, GARLIC BROCCOLI, FOREST MUSHROOMS, BRUSSEL SPROUTS

\$6

STEAMED ASPARAGUS, "LOADED" BAKED POTATO

\$8

CHOOSE ANY THREE SIDES- \$14

LIMIT 4 CHECKS PER TABLE

FOR YOUR CONVENIENCE, A 20% (PRE-TAX) GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE