



APPETIZERS

BURRATA CAPRESE

*homemade burrata, prosciutto di parma, heirloom
tomato, truffle, extra virgin olive oil, basil pesto*
\$14.95

RED BEET CARPACCIO

*whipped ricotta, orange segments,
hazelnuts, fresh herbs*
\$14.95

*JUMBO SHRIMP COCKTAIL

homemade jalapeño & lime cocktail sauce
\$15.95

ORGANIC PEI MUSSELS

jumbo caper berries, homemade marinara & white wine sauce
\$15.95

AVOCADO & SMOKED SALMON TOAST

*organic whole grain toast, chunky avocado & sour cream,
baby arugula, wild-caught smoked salmon*
\$15.95

*BOURBON TUNA

*mango, sprouts, ginger, sesame seeds, heirloom tomato, red onion, basil,
bourbon maple soy sauce with a hint of spice*
\$15.95

COQUILLES ST.JACQUES

scallops, baby portobello mushroom, gruyère, white wine cream
\$16.95

SALAD

ORGANIC HOUSE SALAD

organic baby greens, cherry tomato, balsamic vinaigrette
\$5.95

CRAZY CAESAR SALAD

*chevre cheese stuffed romaine roulade, homemade caesar dressing,
parmesan tuile*
\$11.95

PETER'S WINTER SALAD

*arugula, grape tomatoes, red onion, thinly sliced apples, pecans,
marinated cranberries, creamy maple vinaigrette*
\$11.95

*Add Grilled Chicken + \$9.95 *Wild Salmon + \$16.95*

Grilled Shrimp + \$15.95

SOUP

PETER'S FAMOUS GARLIC MUSHROOM SOUP

<i>cup</i>	<i>bowl</i>
<i>\$6.00</i>	<i>\$8.00</i>

SOUP DU JOUR

<i>cup \$</i>	<i>bowl \$</i>
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ENTRÉE

PETER'S PASTA OF THE MOMENT

inquire with server for details

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STUFFED CHICKEN

*prosciutto, burrata, spinach, fire roasted red peppers, basil
pesto, balsamic reduction, pomodoro*

\$34.95

PORK CHOP

*16 oz berkshire pork chop, romesco sauce, grilled scallions,
fresh mint*

\$31.95

SHRIMP & SCALLOPS

*saffron, parmesan risotto cakes, parsley infused
truffle oil*

\$38.95

*WILD SALMON

*wild crispy salmon, roasted squash,
curry coconut sauce, fresh cilantro, toasted pepitas*

\$34.95

*AHI TUNA STEAK

*black & white sesame seed - ginger crusted,
wasabi mashed potatoes, balsamic glaze*

\$36.95

LAMB SHANK

*slow-braised lamb shank, tomato, rosemary, mirepoix, baby spinach,
cilantro-lemon-zest-garlic tapenade, mashed potatoes*

\$35.95

*PETER'S FILET MIGNON

*10 oz filet mignon, szechuan peppercorn, porcini
mushroom, marchand de vin*

\$48.95

*PETER'S BEEF TOURNADO

*5 oz filet mignon, puff pastry, toasted walnuts & blue cheese
stuffing, cabernet demi-glace*

(Single Tournado) \$25.95 (Twin Tournado) \$46.95

*All main courses are served with sautéed vegetables, and option of
mashed potato, roasted potato, or savory sweet potato hash*

At Peter's Europa House, Customer's Come First!

*We will gladly prepare any main course that is not on our menu, provided we have the
ingredients. We also strive to accommodate most dietary preferences and restrictions.*

May require additional time for preparations.