



Pete's
STEAKHOUSE

AT PRIMM VALLEY RESORT & CASINO

MENU

APPETIZERS

SHRIMP COCKTAIL 12

Jumbo shrimp served with zesty cocktail sauce, avocado, and fresh lemon wedges for a classic, elegant starter.

BLOOMIN' ONION PETALS 10

Hand-battered, crispy onion petals served with our signature tangy dipping sauce—perfect for sharing.

SPINACH AND ARTICHOKE DIP 12

Warm, creamy blend of spinach and artichokes, served with tortilla chips, fresh salsa, and sour cream.

ESCARGOT 15

Tender escargot baked in a fragrant parsley and garlic butter, accompanied by grilled bread.

SOUPS AND SALADS

PETE'S FRENCH ONION SOUP 10

A French classic featuring caramelized onions in a rich, savory broth, topped with melted Swiss cheese and a toasted crouton.

TOMATO BISQUE 10

Velvety tomato bisque garnished with fresh basil, served alongside grilled herb bread.

CAESAR SALAD 10

Crisp romaine lettuce, shaved parmesan, rustic croutons, and our house Caesar dressing.

CLASSIC WEDGE SALAD WITH BACON 12

Crisp iceberg wedge topped with bacon, grape tomatoes, red onion, and blue cheese crumbles, served with blue cheese dressing.

HOUSE SALAD 8

Romaine lettuce, grape tomatoes, mixed cheeses, and crunchy croutons, served with our house-made ranch dressing.

PASTA AND MORE ENTRÉES

CHICKEN PARMIGIANA 20

Crispy breaded chicken breast topped with house-made marinara, melted parmesan and mozzarella, served over al dente pasta.

GARLIC BUTTER SHRIMP SCAMPI 24

Succulent shrimp sautéed in a garlic butter and white wine sauce, served over pasta with grilled herb bread.

CHICKEN MARSALA 20

Pan-seared chicken breast in a rich Marsala wine and garlic sauce, creamy mashed potatoes, finished with fresh herbs.

PASTA PRIMAVERA 18

Seasonal vegetables sautéed in garlic butter and parmesan tossed with pasta and served with grilled bread.

STEAKS AND CHOPS

SAUCES

Béarnaise | Bordelaise | Peppercorn

FILET MIGNON

CENTER CUT

8 oz. or 12 oz.

8oz 45 | 12oz 55

NEW YORK STRIP

12 oz. USDA Prime

40

BONE-IN RIB EYE

18 oz. Bone-In, USDA Prime

55

DOUBLE-CUT PORK CHOP

Pan-seared and served with house-made chimichurri sauce

55

MAKE IT SURF AND TURF

Butter-poached lobster tail

20

Jumbo grilled shrimp

10

SEAFOOD ENTRÉES

GRILLED ATLANTIC SALMON FILLET 18

Fresh salmon fillet expertly grilled and topped with a vibrant lemon-dill butter sauce.

BUTTER-POACHED LOBSTER TAIL 25

Butter-poached lobster tail, elegantly served with drawn butter, fresh lemon, and a sprinkle of chives.

ATLANTIC COD 18

Grilled Atlantic cod, served on a bed of mashed potatoes, with a fresh lemon butter sauce and herbs.

SIDE DISHES

GRILLED ASPARAGUS SPEARS 8

Lightly seasoned and finished with a hint of lemon zest.

SAUTÉED CREAMED SPINACH 8

Fresh spinach in a rich, velvety cream sauce, topped with parmesan.

LOBSTER MAC AND CHEESE 12

Tender lobster and pasta in a decadent cheese sauce, finished with a toasted breadcrumb crust

BALSAMIC ROASTED BRUSSELS SPROUTS 8

Oven-roasted and tossed with balsamic glaze and crispy bacon.

LOADED BAKED POTATO 6

Fluffy baked potato topped with cheddar, bacon, sour cream, and chives.

GARLIC MASHED POTATOES 6

Creamy whipped potatoes blended with roasted garlic and finished with butter.

WILD RICE PILAF 6

A savory blend of wild and long grain rice with sautéed onions and fresh herbs.

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