

# The Peerless Est. 1938



## A Special Note To Our Guests

Over sixty-eight years ago, The Peerless restaurant began at 320 West Market Street in the summer of 1938 by the late John Kalogeros. In 1952 The Peerless Steak House was moved to its second location, 2531 N. Roan St. by Jim Kalogeros. Thirty-eight years later, a new building was designed by Jim and his two sons, John & Gary. In June 1990 The Peerless Restaurant was opened in its third, and present location. It is operated by Jim and John Kalogeros. In 2005, a new Peerless was opened at 300 N. Peters Road in Knoxville, TN.

Since its conception, our philosophy has been to seek the finest quality food and ingredients; and deliver it with professional, yet friendly service. We are dedicated to deliver this promise to all our dining guests! If we can help make your experience more delightful, Please do not hesitate to ask.

Johnson City is a progressive city with beautiful surrounding lakes, mountains and farmland.  
If you are visiting our fair city, Welcome!

We now invite you to sit back, relax and enjoy your dining experience with us. Always remember, you are special with us at The Peerless!

## Appetizers

<b>Spinach &amp; Crab Dip (hot)</b> .....	825
<i>Our special rich blend of cheeses &amp; spinach topped with fresh crab &amp; tortillas for dipping</i>	
<b>Fresh Sautéed Mushrooms</b> <b>LC</b> (hot).....	575
<i>Fresh brown mushrooms sautéed in butter, garlic, white wine and onions</i>	
<b>Peerless Onion Rings (hot)</b> .....	625
<i>Large sweet onion rings dipped in our homemade Peerless batter</i>	
<b>Spanokopita (Spinach Puffs) (hot)</b> .....	650
<i>A Greek dish prepared with spinach &amp; feta cheese, wrapped in phyllo dough, baked until crisp</i>	
<b>Fried Mozzarella (hot)</b> .....	650
<i>Mozzarella cheese lightly breaded and served with our homemade red-meat sauce</i>	
<b>Escargot (hot)</b> .....	725
<i>Five Helix Snails baked in a garlic parmesan casserole</i>	
<b>Peerless Lyonnaise Potatoes (hot)</b> .....	625
<i>A large plate of sliced potatoes lightly seasoned, fried with onions</i>	
<b>Quick Fried Oysters (hot)</b> .....	895
<i>Fresh gulf oysters, lightly breaded and served with cocktail sauce</i>	
<b>Soft Shell Crab (hot)</b> .....	725
<i>A soft shell crab lightly breaded and lightly fried, with cocktail sauce</i>	
<b>Cold Jumbo Shrimp Cocktail</b> <b>LC</b> (cold).....	825
<i>A house specialty, five jumbo Tiger shrimp with homemade cocktail sauce</i>	
<b>Peerless Salmon Dip</b> <b>LC</b> (cold).....	625
<i>Lightly smoked Atlantic salmon and cheese paté, served with Carr crackers</i>	
<b>Smoked Oysters</b> <b>LC</b> (cold).....	650
<i>Small, smoked oysters with our homemade cocktail sauce and a fresh lemon wedge</i>	
<b>Boursin Cheese</b> <b>LC</b> (cold).....	625
<i>Garlic vegetable cheese spread served with flatbread crackers</i>	
<b>Stuffed Celery (cold)</b> .....	650
<i>Tender stalks of celery stuffed with our Bleu Cheese dressing</i>	

## Peerless Salads

<b>House Salad</b> .....	550	w/ entree	350
<i>Fresh mixed greens, carrots, cabbage, peas, celery and sliced tomatoes in your choice of house dressing</i>		w/ Cheese Dressing	650
<b>Grecian Salad</b> .....	650	w/ entree	450
<i>Our house salad with pepperoncini, Calamata olives, feta cheese and our Peerless Grecian vinaigrette Anchovies upon request</i>			

## Entree Salads **LC**

Our Grecian salad with onions, tossed with a blend of our Grecian Vinaigrette and Creamy Feta dressings, topped with the meat of your choice

<b>Grilled Chicken Salad</b>	
<b>Chef's Steak Salad</b>	
<b>Grilled Salmon Salad</b>	
<b>Cocktail Shrimp Salad</b>	
<b>Fried Tenders Salad</b> .....	1295

## Chef's Homemade Soup Priced Daily

## Signature Salads

<b>Signature Steak Salad</b> .....	1795
<i>8 oz. lean steak cooked to order, sliced and served on our entree salad</i>	
<b>Signature Chicken Salad</b> ..	1695
<i>Warm entree portion of grilled chicken breast</i>	
<b>Signature Salmon Salad</b> ..	1795
<i>Warm entree portion of salmon, grilled, sliced and served on our entree salad</i>	

## Our Homemade Dressings:

Our Signature Dressing - Grecian Vinaigrette

House Dressings - Thousand Isle, Creamy Buttermilk-Garlic, Honey Dijon, French, Fat-Free Ranch

House Cheese Dressings - Bleu Cheese Creamy Feta

## Chicken & Pasta

<b>Chicken Pot Pie</b> .....	1275
<i>Chunks of white chicken breast, fresh carrots, broccoli and peas prepared in a rich cream-wine sauce on baked puff pastry</i>	
<b>Fresh Chicken "Tenders"</b> .....	1175
<i>Tenderloins of chicken breasts, served with homemade honey dijon sauce, cole slaw and fries</i>	
<b>Grilled Chicken Mediterranean</b> .....	1275
<i>A fresh 8 oz. boneless breast of chicken grilled with Mediterranean spices Served with Eastern rice pilaf and vegetable of the day</i>	
<b>B-B-Q Chicken "1938" Recipe</b> .....	1275
<i>A fresh 8 oz. boneless breast of chicken grilled with the original 1938 B-B-Q sauce Served with creamy cole slaw and julienne fries</i>	
<b>Chicken Pasta Marinara</b> .....	1275
<i>A large bowl of linguine served with our marinara sauce and a fresh 8 ounce breast of chicken, then topped with freshly grated cheese</i>	
<b>Peerless Spaghetti &amp; Meat Sauce</b> .....	1195
<i>A favorite, served with our original red meat sauce recipe and our own ground beef over linguine</i>	

**Early Bird Menu:** Buy one MARKED ENTREE and get another MARKED ENTREE of equal or lesser value for half-price until 5:45 p.m. (Mon-Fri only). Discounts / Free Certificates, To Go, Private Rooms not valid with E.B.

**Low-Carb Friendly**

**Children's Menu:** Children's selections are available on our coloring menu

**RSVP:** We ONLY RESERVE for parties of 6 or more in our private dining rooms.

- All items prepared fresh daily. Angus beef cut daily.
- Our seafood is always fresh and delivered daily.
- We cannot be held responsible for lost or stolen items.
- A NO SMOKING building please!

**Private Dining:** We hope you enjoy our Private and Banquet rooms; we reserve a per person MINIMUM.

## Prime Rib of Beef Au Jus **LC**

Our Prime Rib is cooked very slowly in our special ovens. Homemade creamy horseradish sauce is served upon request. Quantities limited due to preparing time.

Light Cut - 9 oz.	House Cut - 12 oz.	King Cut - 15 oz.
1495	<b>E</b> 1850	2295

## Peerless Steaks & Chops **LC**

<b>Filet Mignon</b>		<b>N.Y. Strip</b>	
5 oz. ....	1425	11 oz. ....	1995
<b>E</b> 7 oz. ....	1895	13 oz. ....	2295
9 oz. ....	2425	15 oz. ....	2595
11 oz. ....	2950		
<b>Steaks for Two</b>		<b>Rib-Eye</b>	
13 oz. Filet Mignon .....	3495	<b>E</b> 9 oz. ....	1525
22 oz. Sirloin for Two ...	2595	11 oz. ....	1925
		14 oz. ....	2350

## The Pork Chop

13 oz. Boneless Lean .....	1425
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## Grilled Rack of Lamb

18 oz. New Zealand .....	2595
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## Cold Water Lobster Tails

From 7 oz. & up into the **LC** 20's, depending on availability. Prepared traditionally steamed or fried, a new favorite. .... per oz. 4<sup>10</sup>

## Surf 'n Turf **LC**

**House Surf 'n Turf** ..... 2125  
*Light cut prime rib served with four fried or sautéed jumbo tiger shrimp*

**Signature Surf 'n Turf** .. 2575  
*A 7 oz. filet served with 4 tiger shrimp, sautéed or fried*

**Seven & Seven** ..... 4695  
*Our 7 oz. filet served with a 7 oz. lobster tail*

Add a 4 oz. tail to any Steak, Prime Rib or Chop .....1195  
Add 4 jumbo Tiger shrimp to any Steak, Prime Rib or Chop .....695  
Add any size tail to an entree for Surf 'n Turf!

## Freshest of Seafood

New Orleans Blackened, Lightly Fried, Broiled or Grilled with Seasoned Butter

<b>Fresh Salmon Filet</b> <b>LC</b> .....	1695
<i>Our seafood is always fresh and delivered daily. We cut a generous 9 oz. filet.</i>	
<b>North Carolina Trout</b> <b>LC</b> .....	1695
<i>10 oz. fresh Carolina Cut</i>	
<b>E</b> <b>Orange Roughy</b> <b>LC</b> .....	1695
<i>9 oz. flaky filet from the cold waters of New Zealand</i>	

## Fried Shellfish

<b>Seafood &amp; Friends</b> .....	1825
<i>Fresh jumbo shrimp, fresh seafood scallops, fresh oysters and a filet of flounder w/ Double shrimp or scallops or a Softshell crab</i>	
<b>E</b> <b>Jumbo Shrimp</b> .....	1750
<i>Tiger shrimp hand-breaded in our special recipe with our homemade cocktail sauce</i>	
<b>Large Sea Scallops</b> .....	1795
<i>Fresh dry-packed sea scallops hand-breaded in our special recipe</i>	
<b>E</b> <b>Select Oysters</b> .....	1595
<i>Fresh Gulf oysters hand-breaded in our special recipe</i>	

## Sautéed Shellfish

<b>Seafood Medley</b> .....	1875
<i>Fresh jumbo shrimp, sea scallops and orange roughly sautéed in butter, garlic, pepper and wine</i>	
<b>Large Sea Scallops</b> ....	1825
<i>Fresh sea scallops sautéed in garlic, pepper butter and wine. Prepared over an open flame</i>	
<b>E</b> <b>Shrimp Scampi</b> .....	1795
<i>Fresh jumbo shrimp sautéed in garlic, pepper, butter and wine. Prepared over an open flame</i>	
<b>Seafood Linguini</b> .....	1895
<i>Our sautéed medley over linguini with a light cream sauce</i>	

## Sandwiches

<b>Prime Rib Sandwich</b> ....	1495
<i>Served on French bread with your choice of side item. Horseradish sauce upon request</i>	
<b>BBQ Chicken Sandwich</b> ..	1275
<i>B-B-Q dipped chicken breast on a French roll with creamy cole slaw and Julienne fries</i>	
<b>Ribeye Steak Sandwich</b> ..	1525
<i>8 oz Ribeye on French bread with sautéed onions &amp; our sauce and Julienne fries</i>	
<b>Chopped Beef Burger</b> .....	750
<i>Daily in-house ground beef. Served with lettuce, tomato, mayonnaise, mustard and onions</i>	
<b>"Old Style" Steak Sandwich</b> .....	875
<i>6 oz served open face on a bun with lettuce, tomato and onions on the side. Add Julienne fries ... 1.95 Add cheese 1.00</i>	

## Chopped Steak **E**.... 1125

Choice beef tips, ground in-house daily, served with a side item of your choice

## Country Ham Steak .. 1225

8 oz. center cut salt cured Tennessee ham w/ redeye gravy. Can be served as a sandwich.

## Homemade Desserts

<b>Chocolate "Mud Slide"</b> .....	595	<b>4-Layer Coconut Cream Cake</b> ...	575
<b>Cheesecake "New Orleans"</b> .....	575	<b>Premium Vanilla Bean</b> .....	525
<i>Complimentary blueberries upon request</i>		<i>Complimentary chocolate sauce upon request</i>	
<b>Key Lime Pie</b> .....	575	<b>Peerless Picks</b> .....	595
		<i>Changes daily!</i>	
<b>Chocolate Mousse Cake</b> .....	575		

## Banquet Info:

- All items on this menu are not available for banquets.
- Items on this menu are subject to a per person **Banquet Room Fee**
- [www.thepeerlessinc.com](http://www.thepeerlessinc.com)

**Gratuity:** 17% added to parties of 8 or more. 19.9% added to Banquets and Private Rooms.