

BIG PETE'S

STEAKHOUSE

SOUPS & SALADS

French Onion Soup 12

broiled Gruyère / sourdough

Caesar Salad 16

crispy egg / sourdough croûtons
/ Parmigiano-Reggiano / coffee cured bacon
/ Monthill Caesar dressing

Smoked Salmon Chowder 12

House cured and smoked salmon / charred shrimp
/ Yukon Gold potatoes / fried capers

Three Beet Salad 16

organic golden, candy cane, and purple beets / goat cheese
mousse / pine nuts / Brussels chips / sunflower sprouts
/ apple cider vinaigrette

Autumn Salad 15

sumac spiced root vegetables / pomegranate
/ grilled Halloumi / roasted chickpeas / hummus
/ Green Goddess dressing

APPETIZERS

Braised Short Rib Canoe 21

24 hour braised short rib / canoe cut roasted marrow bone
/ onion jam / chimichurri / sourdough

Wagyu Sliders (3) 26

Ground fresh to order / caramelized onions
/ aged cheddar / smoked ketchup

Daily Oyster Selection 23

Chef's selection of oysters with sides of
horseradish / mignonettes / hot sauce

CHEF DE CUISINE: KYLE DREN

 VEGAN  GLUTEN FREE

MOST OF OUR NON-GLUTEN FREE FOOD OPTIONS CAN BE MADE GLUTEN FREE.

ASK YOUR SERVER FOR MORE DETAILS.

PROTEINS

ALL PROTEINS INCLUDE CHOICE OF 1 SIDE

All Steaks Served with Demi-glace, Red Wine Compound Butter, & Roasted Garlic Bulb

Featured Steak Ask your server for more details	MP	Ribeye Cap 10oz Australian Wagyu	70	Jail Island New Brunswick Salmon pistachio crusted / beurre blanc	35
Prime Rib au Jus PEI Angus / aged 40 days	8oz 40 12oz 50	Centre Cut NY Striploin 8oz Blue Mountain Ontario Wagyu	95	Cast Iron ½ Chicken herb basted / smoked paprika aioli / charred lemon	35
Tenderloin 8oz Guelph Ontario Prime / aged 30 days	65	California Cut Striploin (MINIMUM 4OZ) Japanese Hokkaido A5 Wagyu "Snow Beef"	30/oz		

ADDITIONS

Broiled Lobster Tail	MP
Blue Cheese Gratin CELTIC BLUE RESERVE	7

SAUCES

Bearnaise	4
Demi-Glace	4
Brandy Peppercorn	4

SIDES

Big Pete's Baked Potato aged cheddar mornay / chipotle cream / coffee bacon / crispy onions	10	Glazed Brussels Sprouts (GF) glazed with maple Dijon / tossed with bacon	12
Potato Puree with Au Jus (GF)	10	Wild Mushrooms (GF) sautéed with garlic / herbs / grass-fed butter	13
Aged Cheddar Mac & Cheese baked with buttered breadcrumb	10	White & Green Asparagus (GF) with hollandaise	13

DONENESS GUIDE

BLUE RARE red inside, seared on the outside	RARE red inside, pink toward the outside	MEDIUM RARE red centre, pink throughout	MEDIUM light pink throughout	MEDIUM WELL light pink centre only	WELL DONE no pink throughout
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PLEASE INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS OR ALLERGIES.

WHILE WE ACCOMMODATE ALLERGIES, WE DO NOT GUARANTEE AN ALLERGEN FREE KITCHEN.

AN 18% GRATUITY WILL BE ADDED FOR PARTIES OF 10 OR MORE.

DESSERT

Seasonally Inspired
Crème Brûlée 10

Caramel Carrot Cake 10
cream cheese icing / candied pecan

Peanut Butter Fudge Cake 10

Moo Moo Triple Chocolate Cake 10
decadent milk, white, and dark chocolate cake

NY Style Cheesecake 10
seasonal fruit compote

Daily Gourmet Ice Cream 7



Please inform your server of any dietary restrictions or allergies.

While we accommodate allergies, we do not guarantee an allergen free kitchen.



VEGAN



GLUTEN FREE

A decorative border at the bottom of the page, featuring a repeating gold lattice or grid pattern.