

# BIG PETE'S

## STEAKHOUSE

### TO START

#### Cup of Soup 9

Seasonally Inspired / Toast

#### Jumbo Shrimp Cocktail (3) 25

Cocktail Sauce / Lemon

#### Meatball Sliders (3) 20

Ground Wagyu Meatballs  
/ Tomato Sauce / Grana Padano

#### Caesar Salad 17

Bacon / Grana Padano / Crostini / Crispy Egg

#### GF Kale Salad 18

Roasted Butternut Squash / Dried Cranberry  
/ Goat Cheese / Toasted Pumpkin Seed  
/ Maple Dijon Vinaigrette

### ENTREES

#### Wagyu Burger with Side 8oz 29

Arugula / Garlic Aioli / Smoked Ketchup  
/ Bacon Onion Jam

ADD Blue Cheese / Gruyere / Aged Cheddar +3

#### Open Face Prime Rib Sandwich with Side 25

Shaved Beef / Crispy Leeks / Jus  
/ Horseradish Cream

#### Chicken Parm with Side 20

Buffalo Mozzarella / Spaghetti / Garlic Toast

#### Beer Battered Lake Erie Pickerel with Side 20

THREE PIECES | Slaw / Tartar / Lemon

#### V Wild Mushroom Rigatoni 23

Broccolini / Bell Pepper / White Wine Garlic Sauce  
/ Grana Padano / Aged Balsamic

### STEAKS

ALL STEAKS INCLUDE CHOICE OF ONE SIDE  
*Served with Demi-glace & Roasted Garlic Bulb*

#### Wagyu Skirt 6oz 43

Aged 90 Days / Australian

#### Prime California Cut Striploin 6oz 33

Aged 30 Days / Canadian

#### Prime Tenderloin 8oz 75

Aged 30 Days / Canadian

### SIDES

FRIES  
COLESLAW  
WEDGES

SOUP 3.5

GARLIC PARM FRIES 3.5

KALE SALAD 4

CAESAR SALAD 4

### EXTRAS

CHIMICHURRI 5

JUS 5

HORSERADISH CREAM 5

FEATURED VEGETABLE 10

GF GLUTEN FREE V VEGETARIAN

Please inform your server of any dietary restrictions or allergies. While we accommodate allergies, we do not guarantee an allergen free kitchen. Most of our non-gluten free food options can be made gluten free. Ask your server for more details. An 18% gratuity will be added for parties of 10 or more.