

BIG PETE'S

STEAKHOUSE

APPETIZERS

GF Soup 8

spicy chorizo / potato / kale

Kale & Beet Salad 14

orange goat cheese mousse / pomegranate / pickled onions / candied pecans / honey lemon vinaigrette

ADD PAN SEARED CHICKEN BREAST \$7

GF Mussels 15

sourdough bread

CHOICE OF

white wine • thai coconut curry • spicy chorizo & tomato

Mini Braised Beef Quesadillas 15

aged organic cheddar / roasted red peppers / caramelized onions / Pasilla pepper mayo

Caesar Salad 16

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

ADD PAN SEARED CHICKEN BREAST \$7

Wonton Nachos 18

aged cheddar mornay / in-house ground & seasoned beef / lime crema / Pico de Gallo / guacamole / Pasilla pepper mayo

ADD PAN SEARED CHICKEN BREAST \$7

GF Wagyu Tataki 19

seared raw wagyu / toasted sesame / ponzu / wasabi mayo / crispy shallot / radish

ENTREES

MontHill Fried Chicken Club 15

buttermilk marinated fried chicken / coffee cured bacon / smoked gouda / ancho maple aioli

Elk Burger 18

ground fresh in-house / apple butter glazed bacon / melted Brie / caramelized onions / port reduction / baby greens

Pappardelle Pasta 22

smoked chicken & wild mushroom carbonara

GF Atlantic Salmon 25

5oz dill crusted salmon / salt cod whipped potatoes / Fogo Island shrimp cream sauce / roasted asparagus

GF Braised Boneless Beef Short Rib 25

Yukon Gold potato puree / mustard glazed Brussels sprouts / demi-glace

GF Steak Frites 6oz 33

Australian wagyu cap steak / Parmesan fries / roasted garlic mayo / brandy peppercorn

CHEF DE CUISINE: KYLE DREN **GF** GLUTEN FREE

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.