

BIG PETE'S

STEAKHOUSE

SOUPS & SALADS

French Onion Soup 12

broiled Gruyère / sourdough

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

Caesar Salad 18

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

APPETIZERS

Braised Short Rib Canoe 21

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

Charred Angus Tenderloin Tips 24

Brandy peppercorn / roasted cipollini
/ mushrooms / sourdough

Daily Oyster Selection 23

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

Wagyu Sliders (3) 26

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

Jumbo Tiger Shrimp Cocktail 25

preserved lemon cocktail 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.

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.

PROTEINS

ALL PROTEINS INCLUDE CHOICE OF 1 SIDE

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

Barrel Cut Filet 8oz **55**
Guelph Ontario Prime / aged 30 days

Long Bone Ribeye 40oz **125**
Alberta Prime / dry aged 60 days

Ribeye Cap 10oz **60**
Australian Wagyu

California Cut Striploin **30/oz**
(MINIMUM 40Z) Japanese Hokkaido
A5 Wagyu "Snow Beef"

Centre Cut NY Striploin 8oz **95**
Blue Mountain Ontario Wagyu

Prime Rib au Jus 8oz **35** | 12oz **45**
PEI Angus / aged 40 days

Cast Iron ½ Chicken **32**
herb basted / smoked paprika aioli
/ charred lemon

**Jail Island New
Brunswick Salmon** **35**
pistachio crusted / beurre blanc

BBQ Jackfruit Tacos (V) **25**
guacamole / pico de gallo / spiced pepitas
/ pickled onion / cashew cream

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

ADDITIONS

Broiled Lobster Tail **MP**

**Garlic Sautéed Jumbo
Tiger Shrimp** **7/each**

Coffee Cured Bacon **6**

Broiled Blue Cheese **6**

Hollandaise **4**

Brandy Peppercorn **4**

Baked Potato **10**

Classic Baked Potato
fixings on the side – butter / sour
cream / coffee bacon / scallions
/ organic cheddar

Big Pete's Baked Potato
aged cheddar mornay / chipotle cream
/ coffee bacon / crispy onions

Yukon Gold Potato Puree (GF) **10**

Truffle Parmesan Fries (GF) **10**
freshly grated Parmesan / chopped
herbs / white truffle / chipotle aioli

SIDES

Aged Cheddar Mac & Cheese **10**
baked with buttered breadcrumb

Brussels Sprouts (GF) **12**
glazed with maple Dijon
/ tossed with bacon

Wild Rice Mushroom Risotto (GF) **12**

Wild Mushrooms (GF) **13**
sautéed with garlic / herbs
/ grass-fed butter

White & Green Asparagus (GF) **13**
with hollandaise



HAND CRAFTED COCKTAILS

All cocktails are a minimum of 2oz

Bloody Duel 15

Bloody Mary vs. Classic Caesar

SERVED SIDE-BY-SIDE

Big Pete's Negroni 13

Hendrick's Gin / Campari / sweet vermouth

Jerry G&T 14

Tanqueray Rangpur Gin / cranberries / rosemary
/ fresh lime juice / tonic

Kenny Palmer 14

Grey Goose Vodka / iced tea / lemonade

MontHill Mule 13

Bulleit Bourbon / mint / lime / cucumber
/ fresh lime juice / ginger beer

Mint-to-Be Mojito 13

Appleton Spiced Rum / blackberries / mint
/ lime / fresh lime juice / soda

Tequila Sunset 13

Sauza Silver Tequila / cherry liquor / orange juice

Blueberry Lemonade 13

Smirnoff Blueberry Vodka / blueberries / basil
/ lemonade / soda

Grapefruit Fusion 13

Smirnoff Lime Vodka / rosé wine / grapefruit juice

Meat & Potatoes Martini 15

Luksusowa Potato Vodka / dry vermouth

Bean There Martini 15

Grey Goose Vodka / Kahlua / espresso

WHITE & SPARKLING — 6OZ | 9OZ | BTL

| | | | |
|--|-------------|-------------|------------|
| Three Thieves Pinot Grigio / California | 11 | 15 | 42 |
| Pillitteri Estates Pinot Grigio / Niagara | 10 | 14 | 38 |
| Santa Margherita Pinot Grigio / Italy | 14 | 18 | 50 |
| Pillitteri Estates Chardonnay / Niagara | 10.5 | 14.5 | 40 |
| Rosewood Estates Chardonnay / Niagara | 11 | 15 | 40 |
| J Lohr Riverstone Chardonnay / California | 16 | 21 | 62 |
| Errazuriz Sauvignon Blanc / Chile | 10 | 14 | 38 |
| Las Mulas Sauvignon Blanc / Chile | 11 | 15 | 42 |
| Kim Crawford Sauvignon Blanc / New Zealand | 16 | 21 | 62 |
| Pillitteri Estates Gewurztraminer Riesling Blend / Ontario | 10 | 14 | 38 |
| Three Thieves Rosé / California | 11.5 | 15 | 44 |
| Henry of Pelham Rosé / Ontario | 12 | 16 | 46 |
| Freixenet Brut Cava / Spain | | | 50 |
| Bottega Prosecco / Italy | | | 50 |
| Bottega Gold Prosecco / Italy | | | 80 |
| Veuve Cliquot Champagne / France | | | 225 |
| Veuve Cliquot Rich Champagne / France | | | 275 |
| Moet & Chandon 200ml Champagne / France | | | 50 |
| Moet & Chandon Rose Champagne / Chile | | | 220 |

RED**6OZ | 9OZ | BTL**

| | | | |
|--|-------------|-----------|------------|
| Wayne Gretzky Cabernet/Merlot / Niagara | 11 | 15 | 42 |
| Pillitteri Estates Cabernet/Merlot / Niagara | 11.5 | 16 | 43 |
| Las Mulas Organic Merlot / Chile | 12 | 16 | 45 |
| Melini Chianti DOCG / Italy | 12 | 16 | 45 |
| Peter Lehmann Red Blend / Australia | 12 | 16 | 45 |
| Three Thieves Cabernet Sauvignon / California | 12 | 16 | 45 |
| Rosewood Estates Red Blend / Niagara | 15 | 20 | 55 |
| Erath Pinot Noir / Oregon | | | 75 |
| Pillitteri Estates Cabernet Franc / Niagara | | | 70 |
| Scheid Family Cabernet Sauvignon / California | | | 55 |
| Joel Gott Cabernet Sauvignon / California | | | 70 |
| Duckhorn Decoy Cabernet Sauvignon / California | | | 100 |
| Errazuriz Don Maximiano Cabernet Sauvignon / Chile | | | 200 |
| Caymus Cabernet Sauvignon / California | | | 225 |
| Peter Lehmann Shiraz / Australia | | | 65 |
| Pillitteri Estates Syrah / Niagara | | | 70 |
| Frescobaldi Castiglioni Chianti / Italy | | | 48 |
| Monteci Valpolicella / Italy | | | 50 |
| Frescobaldi Castelgiocondo Brunello / Italy | | | 130 |