

BIG PETE'S

STEAKHOUSE

TO START

GF Oyster Selection 23
Horseradish / Mignonette / Hot Sauce

Caesar Salad 17
Bacon / Grana Padano / Crostini / Crispy Egg

Jumbo Shrimp Cocktail (3) 25
Cocktail Sauce / Lemon

Kale Salad 18
Roasted Butternut Squash / Dried Cranberry / Goat Cheese
/ Toasted Pumpkin Seed / Maple Dijon Vinaigrette

Beef Tartare 28
Pickled Vegetables / Quail Egg / Dijon / Crostini

HOT APPETIZERS

French Onion Soup 17
Aged Gruyère / Sourdough

Mussels (1 LBS) 21
Spicy Tomato Broth / Fine Herbs
/ Baguette / Grana Padano

Calamari 20
Charred Lemon / Romesco / Olives
/ Grana Padano

Chicago Beef Sliders (3) 20
Pickled Vegetables / Shaved Prime Rib
/ Toasted Baguette

ENTREES

Wagyu Burger (8oz) 29
Arugula / Garlic Aioli / Smoked Ketchup / Bacon Onion Jam / Garlic Parm Fries
ADD Blue Cheese / Gruyere / Aged Cheddar

Chicken Supreme 30
Heirloom Glazed Carrots / Potato Croquette
/ Onion Bacon Jam / Pan Jus

Halibut (8oz) 55
Broccolini / Roasted Potatoes
/ Lemon & Caper Beurre Blanc

Spaghetti & Meatballs 30
Tomato Sauce / Garlic Toast
Grana Padano / Gremolata / Giardiniera

Bone-in Short Rib 50
Goat Cheese Potato Puree / Maple Dijon
Brussels Sprouts / Crispy Buttermilk Onions / Demi-glace



STEAKS

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

Prime Rib

10oz **60**
 PEI Angus / Aged 40 Days
 20 HOUR SLOW ROAST TO MEDIUM

Skirt

9oz **65**
 Tajima Australian Wagyu
 / Aged 90 Days

Ribeye

12oz **90**
 American Prime 12oz / Aged 30 Days

New York Striploin

12oz **65**
 Alberta Prime / Aged 30 Days

Barrel Cut Tenderloin

8oz **75**
 Guelph Ontario Prime / Aged 30 Days

A5 Wagyu

30/oz
 Japanese Hokkaido A5 Wagyu
 Snow Beef (MINIMUM 4oz)

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

SURF & TURF

Atlantic Lobster Tail

6oz **42**

Jumbo Garlic Shrimp (3) **25**

Sauteed with White Wine / Garlic / Chive

Scallops (5) **25**

Grass Fed Butter / Fine Herbs

EXTRAS 5

Demi-Glace

Jus

Brandy
 Peppercorn

Chimichurri

Horseradish Cream

Blue Cheese Gratin

SIDES 15

Big Pete's Baked Potato

Aged Cheddar Mornay / Chipotle Cream
 / Coffee Bacon / Crispy Onions

Potato Puree with Au Jus

Yukon Gold Potatoes

Aged Cheddar Mac & Cheese

Baked with Buttered Breadcrumbs

Broccolini ^{GF}

Sauteed with White Wine & Garlic
 / Anaheim Chilis / Lemon Zest

Glazed Brussels Sprouts ^{GF}

Glazed with Maple Dijon
 / Tossed With Bacon

Wild Mushrooms ^{GF}

Sautéed with Garlic / Herbs
 / Grass-Fed Butter

Garlic Parm Fries ^{GF}

Tossed in Chopped Fine Herbs
 / Grana Padano / Roasted Garlic Aioli



^{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. 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.