

# BIG PETE'S

## STEAKHOUSE

### TO START

**GF** Oyster Selection **24**  
By the Half Dozen  
Horseradish / Mignonette / Hot Sauce

Caesar Salad **18**  
Bacon / Grana Padano / Crostini / Crispy Egg

**GF** Kale Salad **18**  
Fennel / Orange Segments / Pickled Onions  
/ Crispy Chickpeas / Feta / Citrus Vinaigrette

Jumbo Shrimp Cocktail (3) **25**  
Cocktail Sauce / Lemon

Steak Tartare **30**  
On Canoe Cut Marrow Bone  
Handcut Beef Tenderloin / Rosemary Crostini  
/ Classic Fixings

French Onion Soup **17**  
Aged Gruyère / Sourdough Croutons

**N** Calamari **20**  
Charred Lemon / Romesco  
/ Kalamata Olives / Grana Padano

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

Pork Belly Bao Buns **24**  
Hoisin Glazed Crispy Pork Belly  
/ Pickled Carrots & Daikon / Cucumber / Scallions

Oysters Rockefeller **26**  
Sambuca Bacon Cream / Wilted Greens

### ENTREES

Wagyu Burger (8oz) **30**  
Arugula / Lemon Thyme Aioli / Smoked Ketchup / Bacon Onion Jam  
/ House Pickles / Garlic Parm Fries  
ADD Blue Cheese / Gruyere / Aged Cheddar +3

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

Wagyu Carbonara **30**  
Smoked A5 Beef Bacon / Linguine  
/ Blistered Tomatoes

Mediterranean Sea Bass **45**  
Pearl Couscous / Confit Tomato / Asparagus  
/ Lemon Dill Crème Fraîche

**GF** Bone-in Short Rib **50**  
Goat Cheese Potato Puree / Balsamic Brussel Sprouts  
/ Crispy Leeks / Demi-Glace



STEAKS

ALL STEAKS INCLUDE CHOICE OF ONE SIDE

Served with Demi-Glace, Roasted Garlic Bulb & Herb Compound Butter

<div>Prime Rib</div> <div>10oz 55</div> <div>Canadian Angus / Aged 40 Days</div> <div>20 HOUR SLOW ROAST TO MEDIUM</div>	<div>Skirt</div> <div>9oz 70</div> <div>Tajima Australian Wagyu / Aged 90 Days</div> <div>GF</div>	<div>Cowboy Ribeye</div> <div>18oz 100</div> <div>Canadian Prime Bone-In / Aged 30 Days</div> <div>GF</div>
<div>New York Striploin</div> <div>12oz 70</div> <div>Canadian Prime / Aged 30 Days</div> <div>GF</div>	<div>Barrel Cut Tenderloin</div> <div>8oz 75</div> <div>Canadian Prime / Aged 30 Days</div> <div>GF</div>	<div>A5 Wagyu</div> <div>30/oz</div> <div>Japanese Hokkaido A5 Wagyu</div> <div>Snow Beef (MINIMUM 4oz)</div> <div>GF</div>

DONENESS GUIDE					
BLUE RARE	RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL DONE
red inside, seared on the outside	red inside, pink toward the outside	red centre, pink throughout	light pink throughout	light pink centre only	no pink throughout

SURF & TURF GF

<div>Atlantic Lobster Tail</div> <div>6oz 42</div>	<div>Jumbo Garlic Shrimp (3) 25</div> <div>Sautéed with White Wine / Garlic / Chive</div>	<div>Scallops (5) 25</div> <div>Butter / Fine Herbs</div>
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EXTRAS 5	SIDES 15	
Au Jus	Big Pete's Twice Baked Potato	Broccolini GF
GF GLUTEN FREE OPTIONS	Aged Cheddar Mornay / Chipotle Cream / Smoked Bacon / Crispy Leeks	Sautéed in White Wine / Garlic / Chilies
Demi-Glace	Potato Puree Au Jus	Mushroom Medley GF
Brandy Peppercorn	Yukon Gold Potatoes	Sautéed with Garlic & Herbs
Chimichurri	Aged Cheddar Mac & Cheese	Garlic Parm Fries GF
Horseradish Cream	Baked with Buttered Breadcrumb	Fine Herbs / Grana Padano / Lemon Thyme Aioli
Blue Cheese Gratin	Hoisin Glazed Brussel Sprouts N	Beer Battered Onion Rings
	Crispy Pork Belly / Pickled Chilies / Toasted Cashews	Smoked Ketchup / Dijonaise



GF GLUTEN FREE V VEGETARIAN N CONTAINS NUTS

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.