

Celebrate New Years at

BIG PETE'S

STEAKHOUSE

4-COURSES FOR \$125

FIRST COURSE

(CHOICE OF)

French Onion Soup

broiled Gruyère / sourdough

GF Parsnip & Pear Soup

Celtic Reserve blue cheese crumble/ pancetta

GF Kale & Beet Salad

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

Caesar Salad

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

SECOND COURSE

(CHOICE OF)

East Coast Seafood Stack

Fogo Island crab cake
/ pan seared Digby, Nova Scotia scallops
/ lemon zested Jumbo Shrimp
/ garlic and lemon emulsion

Beef Tenderloin Tartare

hand cut Ontario Prime tenderloin
/ pickled seasonal vegetables
/ grainy mustard vinaigrette
/ sourdough toast

Brown Butter & Beet Gnocchi

beet infused handmade gnocchi
/ maple roasted Kabocha squash
/ crispy sage / Pecorino
/ toasted pine nuts / arugula pesto

THIRD COURSE

(CHOICE OF)

GF Beef 5oz

California cut American
Wagyu striploin / broccolini
/ Yukon Gold potato puree
/ demi-glace

GF Fish 5oz

pistachio crusted halibut
/ butternut squash and pea risotto
/ sauteed kale / fennel slaw with
blood orange vinaigrette

GF Game 5oz

Elk tenderloin / boar bacon
/ roasted root vegetables
/ crispy parsnip / foie gras brulee /
pickled plum demi-glace

FOURTH COURSE

(CHOICE OF)

GF Espresso Crème Brulee

chocolate lattice

Cheese Plate

chef's selection of local Ontario cheeses
/ Rosewood honeycomb / fruit and berry
compotes / fennel seed crackers

Warm Sticky Toffee Pudding

spun sugar / boozy berries

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.