

BIG PETE'S

STEAKHOUSE

SOUPS & SALADS

French Onion Soup 12

broiled Kaltbach cave-aged Gruyère
/ sourdough

GF Kale & Beet Salad 14

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

GF Smoked Salmon Chowder 15

in-house applewood smoked Atlantic salmon
/ Fogo Island shrimp / PEI mussels / Black Cod
/ coffee cured bacon / potato skin crisps

Caesar Salad 16

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

APPETIZERS

Feature Appetizer MP

Ask your server for more details

Calamari 18

marinated & fried calamari / charred lemon
/ romesco / sundried olives

GF Daily Oyster Selection 23

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

Canoe Cut Marrow Bone 21

pulled boneless short rib / chimichurri
/ onion jam / sourdough

Wagyu Sliders (3) 26

Ground fresh to order / caramelized onions / St. Brigids
organic aged cheddar / smoked ketchup

ENTREES

Cast Iron ½ Chicken 35

potato puree with au jus / smoked
paprika aioli / charred lemon

GF Miso Marinated Black Cod 45

Pan seared 7oz Black Cod / sauteed
Shanghai bok choy & edamame / garlic chili oil

Boneless Beef Short Rib 50

24 hour braised short rib / goat cheese whipped
potato puree / maple Dijon glazed Brussels / crispy
buttermilk onions / red wine demi-glace



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. 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.

STEAKS

ALL STEAKS INCLUDE CHOICE OF ONE SIDE

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

Feature **MP**

Ask your server for more details

Prime Rib au Jus

8oz **40** | 12oz **50**
PEI Angus / aged 40 days
20 HOUR SLOW ROAST TO MEDIUM

Skirt ^{9oz} **65**

Tajima Australian Wagyu
/ aged 90 days

Ribeye Filet ^{9oz} **95**

American Gold Wagyu
/ aged 45 days

Peppercorn Crusted New York Striploin ^{12oz} **55**

Alberta Prime / aged 30 days

Barrel Cut Tenderloin ^{8oz} **65**

Guelph Ontario Prime
/ aged 30 days

California Cut Striploin ^{30/oz}

Japanese Hokkaido A5 Wagyu
Snow Beef (MINIMUM 40Z)

ADDITIONS

Blue Cheese Gratin **7**

Celtic Blue Reserve

Broiled Lobster Tail **MP**

Baked Garlic Shrimp **20**

aged cheddar mornay / Gruyere / herbs

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

SAUCES

Demi-Glace **5**

Brandy
Peppercorn **5**

Chimichurri **3**

Ponzu **3**

SIDES

Big Pete's Baked Potato **10**
aged cheddar mornay / chipotle cream
/ coffee bacon / crispy onions

Potato Puree with Au Jus **10**
Yukon Gold potatoes

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

Broccolini ^(GF) **10**
Sautéed with white wine & garlic
/ Anaheim chilis / lemon zest

Seasonal Vegetables ^(GF) **12**
locally sourced

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

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

Pappardelle Pasta **13**
Parmesan cream / bacon / basil pesto
/ crispy poached egg

Truffle Parm Fries ^(GF) **13**
Tossed in chopped herbs / Parmesan
/ white truffle oil / side roasted garlic aioli



*Big Pete's Steakhouse is proud to be a certified 100km restaurant.
We continue to stay committed to sourcing the finest quality local ingredients*