

# 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.*

## 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 <sup>9oz</sup> **65**

Tajima Australian Wagyu  
/ aged 90 days

#### Ribeye <sup>12oz</sup> **120**

American Gold Wagyu  
/ aged 45 days

#### Peppercorn Crusted New York Striploin <sup>12oz</sup> **55**

Alberta Prime / aged 30 days

#### Barrel Cut Tenderloin <sup>8oz</sup> **65**

Guelph Ontario Prime  
/ aged 30 days

#### California Cut Striploin <sup>30/oz</sup>

Japanese Hokkaido A5 Wagyu  
Snow Beef (MINIMUM 4OZ)

## 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	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

## SAUCES

#### Demi-Glace **5**

#### Brandy

#### Peppercorn **5**

#### Chimichurri **3**

#### Ponzu **3**

## SIDES

<b>Big Pete's Baked Potato</b> <b>10</b> aged cheddar mornay / chipotle cream / coffee bacon / crispy onions	<b>Glazed Brussels Sprouts</b> <sup>GF</sup> <b>12</b> glazed with maple Dijon / tossed with bacon
<b>Potato Puree with Au Jus</b> <b>10</b> Yukon Gold potatoes	<b>Wild Mushrooms</b> <sup>GF</sup> <b>13</b> sautéed with garlic / herbs / grass-fed butter
<b>Aged Cheddar Mac &amp; Cheese</b> <b>10</b> baked with buttered breadcrumb	<b>Pappardelle Pasta</b> <b>13</b> Parmesan cream / bacon / basil pesto / crispy poached egg
<b>Broccolini</b> <sup>GF</sup> <b>10</b> Sautéed with white wine & garlic / Anaheim chilis / lemon zest	<b>Truffle Parm Fries</b> <sup>GF</sup> <b>13</b> Tossed in chopped herbs / Parmesan / white truffle oil / side roasted garlic aioli
<b>Seasonal Vegetables</b> <sup>GF</sup> <b>12</b> locally sourced	



*An 18% gratuity will be added for parties of 10 or more.*