

## *Appetizers*

### **BALTIMORE-STYLE CRAB CAKES \$28**

*Two pieces served with tarragon tartar sauce*

### **FRESH JUMBO SHRIMP COCKTAIL \$42**

*Served with a homemade tangy cocktail sauce "Bigger is Better"*

### **SMOKED SALMON \$18**

*In-house Scottish smoked with capers and onions*

### **ESCARGOTS BOURGUIGNON \$18**

*Served in garlic butter and Pernod*

### **CANADIAN SCALLOPS WRAPPED IN BACON \$27**

### **PETITE COQUILLE ST. JACQUES \$23**

*Shrimps, scallops & crabmeat in white wine sauce*

### **BAKED OYSTERS A LA CYRANO'S \$28**

*Baked oysters with sautéed chopped bacon, onions and wine*

### **OYSTERS ROCKEFELLER \$30**

*Baked oysters on a bed of Pernod spinach and bacon, topped with Hollandaise*

### **FRESH OYSTERS ON THE HALF SHELL MARKET PRICE**

## *Soups*

### **FRENCH ONION SOUP AU GRATIN \$17**

### **CREAMY LOBSTER BISQUE WITH COGNAC \$19**

## *Salads*

### **TOMATO SALAD \$18**

*Tomatoes, red onions, drizzled with aged Balsamic vinegar, extra virgin Olive Oil and crumbled Danish blue cheese*

### **CLASSIC CAESAR SALAD \$39**

*Prepared tableside for a minimum of 2. In-house dressing, croutons, bacon, freshly grated Parmigiano Reggiano*

### **GREEK SALAD \$17**

*Fresh tomatoes, cucumbers, peppers, red onions, romaine, feta cheese and Kalamata Olives*

### **GARDEN GREENS \$9**

*Fresh mixed green salad with a choice of dressing*

# Specialty Steaks

## SERVING USDA PRIME BEEF

*Dry aged in-house (minimum 45 days) and hand cut*

### NEW YORK STRIPLOIN

|        |      |
|--------|------|
| 8 oz.  | \$58 |
| 12 oz. | \$77 |
| 16 oz. | \$90 |

### FILET MIGNON *(wrapped in bacon)*

|        |      |
|--------|------|
| 6 oz.  | \$58 |
| 8 oz.  | \$76 |
| 12 oz. | \$93 |

### PETER'S FAMOUS SLOW ROASTED PRIME RIB

|                      |      |
|----------------------|------|
| LADY'S CUT           | \$62 |
| REGULAR CUT (14 oz.) | \$71 |
| PETER'S CUT (24 oz.) | \$87 |

### RIBEYE STEAK

|                  |      |
|------------------|------|
| 16 oz.           | \$83 |
| BONE-IN (24 oz.) | \$96 |

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### PORTERHOUSE (24 oz.) \$98

### TOMAHAWK STEAK (50 oz. FOR TWO) \$240

*Served with in-house peppercorn and Béarnaise sauce*

### 6 oz. CENTER CUT BEEF TENDERLOIN \$69

*Blue cheese crusted with a fig reduction*

### STEAK DIANNE (COOKED TABLESIDE) \$80

*Beef tenderloin with garlic, mushrooms and green onions finished in a Brandy wine reduction*

### THE "PEPPERCORN" STEAK \$84

*12oz. striploin wrapped in peppercorns and served in a rich wine sauce finished tableside*

### CHATEAUBRIAND (FOR TWO) \$220

*The heart of beef tenderloin, done to your taste and carved at your table surrounded with mushrooms, asparagus tips, baked tomato and an array of vegetables (with Béarnaise sauce)*

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### BARBECUE BACK RIBS Tasty and real meaty! \$47

*Two Ways: (A) Tangy barbecue (B) Olive oil, oregano, lemon ("the Greek way")*

### DOUBLE CUT LAMB CHOPS \$65

*The sweetest meat is nearest to the bone!*

### CHICKEN OREGANO \$43

*Olive oil, oregano, lemon ("the Greek Way")*

**RARE**  
*Cool red center*

**MEDIUM RARE**  
*Warm red center*

**MEDIUM**  
*Rosy pink center*

**MEDIUM WELL**  
*Light char, slightly pink center*

**WELL DONE**  
*Medium char, brown center*

## *Selections from the Sea*

### **RED SPRING FILET OF SALMON \$44**

*Broiled, served with tangy lemon butter or Mediterranean style*

### **PAN SEARED FILET OF SOLE \$41**

*Your choice of meuniere or almandine*

### **STUFFED FILET OF SOLE \$54**

*Stuffed with crab meat, baby shrimps, scallops and glazed with hollandaise sauce*

### **DOVER SOLE MARKET PRICE**

*A classic delicate fish served meuniere or almandine finished tableside*

### **JUMBO CANADIAN SEA SCALLOPS \$60**

*Pan seared in wine, garlic and herbs*

### **JUMBO SHRIMP \$64**

*Broiled and served with tangy lemon butter sauce*

### **ALASKAN KING CRAB LEGS MARKET PRICE**

*Broiled and served with drawn butter*

### **SINGLE LOBSTER TAIL MARKET PRICE**

*Generous 10 oz. tail served with drawn butter*

### **BROILED LOBSTER TAILS MARKET PRICE**

*Two 10 oz. tails served with drawn butter*

### **SEAFOOD PLATE (for one or two) MARKET PRICE**

*Combination of broiled lobster tails, shrimps, Alaskan King Crab legs and Canadian sea scallops served with drawn butter*

## *Mixed Plates*

### **STEAK AND LOBSTER MARKET PRICE**

*8 oz. Prime New York steak and 10 oz. lobster tail*

### **STEAK AND PAN SEARED SCALLOPS \$78**

*8 oz. Prime New York steak and pan seared scallops*



## *Accompaniments*

**ASPARAGUS SPEARS HOLLANDAISE \$16**

**FRESH MUSHROOM CAPS \$15**

**THICK CUT ONION RINGS \$14**

*Served with a Cajun spice dip*

**SWEET POTATO FRIES \$16**

*Served with a Cajun spice dip*

**SEASONAL VEGETABLES \$12**

## *Vegetarian Plate*

**UPON REQUEST**

*Ask your server for today's vegetarian special*