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**BOOK YOUR RESERVATION TODAY!**

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# *Valentine's Day*

## *Menu*

## Appetizers

<b>FRESH OYSTERS ON THE HALF SHELL</b>	<b>MARKET PRICE</b>
<b>OYSTERS ROCKEFELLER</b>	<b>\$25</b>
<i>Baked oysters on a bed of Pernod Spinach, topped with Hollandaise</i>	
<b>ESCARGOTS BOURGUIGNON</b>	<b>\$14</b>
<i>Served in garlic butter and Pernod</i>	
<b>FRESH JUMBO SHRIMP COCKTAIL</b>	<b>\$26</b>
<i>Served with a homemade tangy cocktail sauce</i>	
<b>SMOKED SALMON</b>	<b>\$15</b>
<i>In-house Scottish smoked with capers and onions</i>	
<b>PETITE COQUILLE ST. JACQUES</b>	<b>\$14</b>
<i>Shrimps, scallops &amp; crabmeat in white wine, topped with Hollandaise</i>	
<b>CANADIAN SCALLOPS WRAPPED IN BACON</b>	<b>\$15</b>

## Soups

<b>FRENCH ONION SOUP AU GRATIN</b>	<b>\$9</b>
<b>LOBSTER BISQUE</b>	<b>\$9</b>

## Salads

<b>CAESAR SALAD FOR TWO (PREPARED TABLESIDE)</b>	<b>\$28</b>
<b>FOR ONE</b>	<b>\$14</b>
<b>SPRING GARDEN SALAD</b>	<b>\$8</b>
<b>GREEK SALAD</b>	<b>\$12</b>
<i>Fresh tomatoes, cucumbers, peppers, red onions, romaine, feta cheese and Kalamata Olives</i>	
<b>TOMATO SALAD</b>	<b>\$12</b>
<i>Ripe tomatoes topped with red onions, drizzled with aged Balsamic vinegar, extra virgin Olive Oil and crumbled Danish blue cheese</i>	

## Accompaniments

<b>MUSHROOM CAPS</b>	<b>\$12</b>
<b>ONION RINGS</b>	<b>\$11</b>
<i>Served with a cajun spice dip</i>	
<b>FRESH ASPARAGUS HOLLANDAISE</b>	<b>\$12</b>

## Entrées

<b>6 oz. FILET MIGNON BACON WRAPPED</b>	<b>\$36</b>
<b>8 oz. FILET MIGNON BACON WRAPPED</b>	<b>\$42</b>
<b>8 oz. NEW YORK CUT (USDA PRIME)</b>	<b>\$36</b>
<b>12 oz. NEW YORK CUT (USDA PRIME)</b>	<b>\$46</b>
<b>12 oz. NY PEPPERCORN SAUCE (USDA PRIME)</b>	<b>\$48</b>
<i>Wrapped in peppercorns and served in a rich wine sauce finished tableside</i>	
<b>PETER'S FAMOUS ROAST PRIME RIB OF BEEF</b>	<b>\$40</b>
<i>Generous portions cut thick &amp; juicy enhancing the rich goodness of our quality beef</i>	
<b>LADIES CUT</b>	<b>\$36</b>
<b>16 oz. RIBEYE STEAK</b>	<b>\$43</b>
<i>A juicy ribeye steak with lots of flavour</i>	
<b>CHATEAUBRIAND (for two)</b>	<b>\$90</b>
<i>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 bearnaise sauce)</i>	
<b>WHOLE RACK OF LAMB</b>	<b>\$44</b>
<i>The sweetest meat is nearest to the bone!</i>	
<b>OVEN ROASTED CHICKEN SUPREME</b>	<b>\$32</b>
<i>Olive oil, oregano and lemon (the "Greek Way")</i>	
<b>BROILED LOBSTER TAILS</b>	<b>\$86</b>
<i>Two 9oz. tails served with hot melted butter and garlic</i>	
<b>SINGLE LOBSTER TAIL</b>	<b>\$43</b>
<i>A generous 9oz. tail served with hot melted butter and garlic</i>	
<b>BROILED RED SPRING FILET OF SALMON</b>	<b>\$32</b>
<i>Broiled and served with a tangy lemon butter sauce</i>	
<b>PAN SEARED SCALLOPS</b>	<b>\$40</b>
<i>Pan seared in wine and garlic</i>	
<b>BAKED HALIBUT</b>	<b>\$36</b>
<i>Baked in olive oil, lemon and herbs</i>	
<b>USDA PRIME STEAK AND LOBSTER</b>	<b>\$76</b>
<i>8oz. New York Steak and Lobster Tail</i>	
<b>USDA PRIME STEAK AND BROILED SHRIMPS</b>	<b>\$45</b>
<i>8oz. New York Steak and Broiled JUMBO Shrimps</i>	
<b>PETER'S SEAFOOD PLATTER</b>	<b>\$70.00(for one)</b>
<i>A combination of broiled lobster tails, broiled shrimps, broiled Alaskan crab legs, broiled scallops, served with hot melted butter and garlic</i>	
	<b>\$140.00(for two)</b>