

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

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 two.

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

SELECTIONS FOR TWO

PORTERHOUSE (32 oz.) \$160

Dry aged USDA Prime

TOMAHAWK STEAK (50 oz.) \$240

Served with in-house peppercorn and Béarnaise sauce

CHATEAUBRIAND \$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)

THE "PEPPERCORN" STEAK \$84

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

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

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

CENTRE CUT FILET OF SALMON \$44

Broiled, served with tangy lemon butter or Mediterranean style

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 9 oz. tail served with drawn butter

BROILED LOBSTER TAILS MARKET PRICE

Two 9 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 9 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