

Appetizers

BALTIMORE-STYLE CRAB CAKES \$18

Served with tarragon tartar sauce

PEPPERCORN CRUSTED BEEF CARPACCIO \$21

Garlic infused truffle oil, shaved parmigiano regiano

FRESH JUMBO SHRIMP COCKTAIL \$32

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

SMOKED SALMON \$17

In-house Scottish smoked with capers and onions

ESCARGOTS BOURGUIGNON \$16

Served in garlic butter and Pernod

CANADIAN SCALLOPS WRAPPED IN BACON \$20

PETITE COQUILLE ST. JACQUES \$17

Shrimps, scallops & crabmeat in white wine sauce and topped with Hollandaise

BAKED OYSTERS A LA PETER'S \$21

Baked oysters with sautéed chopped bacon, onions and wine

OYSTERS ROCKEFELLER \$23

Baked oysters on a bed of Pernod Spinach and topped with Hollandaise

FRESH OYSTERS ON THE HALF SHELL MARKET PRICE *In Season*

BARBECUE BACK RIBS STARTER \$18

Two Ways:

(A) Tangy barbecue

(B) Olive oil, oregano, lemon ("the Greek way")

Soups

FRENCH ONION SOUP AU GRATIN \$13

CREAMY LOBSTER BISQUE WITH COGNAC \$15

SOUP OF THE DAY \$8

Salads

TOMATO SALAD \$16

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

CLASSIC CAESAR SALAD \$30

Prepared tableside for a minimum of 2

GREEK SALAD \$15

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

GARDEN GREENS \$8

Fresh mixed green salad with a choice of dressing

Proudly serving USDA Prime beef

Bone in Specialty Steaks

14 oz. ANGUS FILET STEAK \$55

14 oz. STERLING SILVER STRIPLOIN STEAK \$49

Dry aged 45 days

24 oz. PORTERHOUSE STEAK \$60

A classic cut combining the New York strip flavor and the tenderness of a filet mignon

24 oz. BONE IN RIB STEAK \$60

A hearty, juicy, bone in ribeye with flavour as big as its size

Peter's Famous Prime Rib

Generous portions cut thick and juicy to enhance the rich goodness of our top quality Certified Angus Beef

PETER'S CUT (BONE IN) \$54

REGULAR CUT \$44

From our Charcoal Broiler

All our beef is specially aged and hand cut

NEW YORK STRIPLOIN (AGED USDA PRIME)

12 oz. \$54 | 16 oz. \$64

Bigger Cuts upon Request

FILET MIGNON (WRAPPED IN BACON)

8 oz. \$48 | 12 oz. \$58

BARBECUE BACK RIBS Tasty and real meaty! \$35

Two Ways:

(A) Tangy barbecue

(B) Olive oil, oregano, lemon ("the Greek way")

16 oz. RIBEYE STEAK \$53

A juicy ribeye steak with lots of flavour

THE "PEPPERCORN" STEAK \$58

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

CHATEAUBRIAND (for two) \$105

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)

WHOLE RACK OF LAMB \$49

The sweetest meat is nearest to the bone!

ALL ABOVE ITEMS INCLUDE CHOICE OF RICE, POTATOES OR VEGETABLES

Selections from the Sea

RED SPRING FILET OF SALMON \$33

Broiled, served with tangy lemon butter or Mediterranean style

STUFFED FILET OF SOLE \$33

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

DOVER SOLE \$55

A classic delicate fish served meuniere or almandine finished tableside

JUMBO CANADIAN SEA SCALLOPS \$44

Pan seared in wine, garlic and herbs

JUMBO SHRIMP \$46

Broiled and served with tangy lemon butter sauce

ALASKAN KING CRAB LEGS MARKET PRICE

Broiled and served with drawn butter

BROILED LOBSTER TAILS \$82

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

Lighter Fare

8 oz. NEW YORK STEAK Aged USDA Prime \$43

6 oz. FILET MIGNON Wrapped in Bacon \$40

SINGLE LOBSTER TAIL \$45

Generous 9 oz. tail served with drawn butter

FILET OF SOLE \$28

Lightly pan fried, your choice of meuniere or almandine

CHICKEN OREGANO 35

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

BREADED SHRIMPS \$31

Lightly breaded and served with our classic cocktail sauce

COLD SHRIMP SALAD \$35

Fresh greens, topped with a generous portion of shrimp, tossed with an aged balsamic vinaigrette dressing

ALL ABOVE ITEMS INCLUDE CHOICE OF RICE, POTATOES OR VEGETABLES

Mixed Plates

STEAK NEPTUNE \$54

Filet Mignon, topped with crab meat and asparagus hollandaise

STEAK AND LOBSTER \$82

8 oz. USDA Prime New York Steak and 9 oz. Lobster Tail

STEAK AND SHRIMPS \$50

8 oz. USDA Prime New York Steak and broiled shrimps

CHICKEN NEPTUNE \$42

Chicken breast topped with crab meat and asparagus hollandaise

STEAK AND PAN SEARED SCALLOPS \$50

8 oz. USDA Prime New York Steak and pan seared scallops

Accompaniments

ASPARAGUS SPEARS HOLLANDAISE \$15

FRESH MUSHROOM CAPS \$12

THICK CUT ONION RINGS \$11

Served with a cajun spice dip

SEASONAL VEGETABLES \$10

Vegetarian Plate

UPON REQUEST

ALL ABOVE ITEMS INCLUDE CHOICE OF RICE, POTATOES OR VEGETABLES