

## *Appetizers*

### **BALTIMORE-STYLE CRAB CAKES \$21**

*Served with tarragon tartar sauce*

### **FRESH JUMBO SHRIMP COCKTAIL \$39**

*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 \$22**

### **PETITE COQUILLE ST. JACQUES \$18**

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

### **BAKED OYSTERS A LA PETER'S \$26**

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

### **OYSTERS ROCKEFELLER \$29**

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

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

### **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 \$18**

## *Salads*

### **TOMATO SALAD \$17**

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

### **CLASSIC CAESAR SALAD \$36**

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

### **GREEK SALAD \$16**

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

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

*Fresh mixed green salad with a choice of dressing*

## PROUDLY SERVING USDA PRIME BEEF

*Minimum 45 days aged in-house and hand cut*

### NEW YORK STRIPLOIN

8 oz.	\$45
12 oz.	\$59
16 oz.	\$69

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

6 oz.	\$46
8 oz.	\$57
12 oz.	\$69

### PETER'S FAMOUS PRIME RIB

LADY'S CUT	\$48
REGULAR CUT (14 oz.)	\$55
PETER'S CUT (24 oz.)	\$71

### RIBEYE STEAK

16 oz.	\$59
BONE-IN (24 oz.)	\$71

## *Specialty Steaks*

**PORTERHOUSE (24 oz.) \$72**

**TOMAHAWK STEAK (50 oz. FOR TWO) \$155**

*Served with in-house peppercorn and Béarnaise sauce*

**6 oz. CENTER CUT BEEF TENDERLOIN \$49**

*Blue cheese crusted with a fig reduction*

**STEAK DIANNE (COOKED TABLESIDE) \$65**

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

**THE "PEPPERCORN" STEAK \$68**

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

**CHATEAUBRIAND (FOR TWO) \$140**

*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)*

**BARBECUE BACK RIBS Tasty and real meaty! \$42**

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

**DOUBLE CUT LAMB CHOPS \$55**

*The sweetest meat is nearest to the bone!*

**CHICKEN OREGANO \$38**

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

**Please Note: \$10 surcharge for entrée sharing**

**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 \$39**

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

## **PAN SEARED FILET OF SOLE \$36**

*Your choice of meuniere or almandine*

## **STUFFED FILET OF SOLE \$44**

*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 \$49**

*Pan seared in wine, garlic and herbs*

## **JUMBO SHRIMP \$53**

*Broiled and served with tangy lemon butter sauce*

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

*Broiled and served with drawn butter*

## **SINGLE LOBSTER TAIL \$49**

*Generous 11 oz. tail served with drawn butter*

## **BROILED LOBSTER TAILS \$89**

*Two 11 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 NEPTUNE \$66**

*8 oz. Filet Mignon, topped with crab meat and asparagus hollandaise*

## **STEAK AND LOBSTER \$87**

*8 oz. USDA Prime New York Steak and 11 oz. Lobster Tail*

## **CHICKEN NEPTUNE \$49**

*Chicken breast topped with crab meat and asparagus hollandaise*

## **STEAK AND PAN SEARED SCALLOPS \$59**

*8 oz. USDA 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*

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## *Takeout Specials*

**FAMILY MEAL #1 \$130**

*2 Barbeque Back Ribs  
2 Prime Roast Beef Sandwiches  
Large Ceasar Salad  
Large Steak Cut Fries*

**FAMILY MEAL #2 \$140**

*4 Barbeque Back Ribs  
Large Ceasar Salad  
Large Steak Cut Fries*