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

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

NEW YORK STRIPLOIN

8 oz.	$56
12 oz.	$75
16 oz.	$88

FILET MIGNON *(wrapped in bacon)*

6 oz.	$58
8 oz.	$74
12 oz.	$91

PETER'S FAMOUS SLOW ROASTED PRIME RIB

LADY'S CUT	$60
REGULAR CUT (14 oz.)	$69
PETER'S CUT (24 oz.)	$85

RIBEYE STEAK

16 oz.	$80
BONE-IN (24 oz.)	$93

PORTERHOUSE (24 oz.) $92

TOMAHAWK STEAK (50 oz. FOR TWO) $225
Served with in-house peppercorn and Béarnaise sauce

6 oz. CENTER CUT BEEF TENDERLOIN $66
Blue cheese crusted with a fig reduction

STEAK DIANNE (COOKED TABLESIDE) $77
Beef tenderloin with garlic, mushrooms and green onions finished in a Brandy wine reduction

THE "PEPPERCORN" STEAK $81
12oz. striploin wrapped in peppercorns and served in a rich wine sauce finished tableside

CHATEAUBRIAND (FOR TWO) $200
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)

BARBECUE BACK RIBS Tasty and real meaty! $46
Two Ways: (A) Tangy barbecue (B) Olive oil, oregano, lemon ("the Greek way")

DOUBLE CUT LAMB CHOPS $61
The sweetest meat is nearest to the bone!

CHICKEN OREGANO $42
Olive oil, oregano, lemon ("the Greek Way")

RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL DONE
Cool red center	*Warm red center*	*Rosy pink center*	*Light char, slightly pink center*	*Medium char, brown center*

Selections from the Sea

RED SPRING FILET OF SALMON $42
Broiled, served with tangy lemon butter or Mediterranean style

PAN SEARED FILET OF SOLE $40
Your choice of meuniere or almandine

STUFFED FILET OF SOLE $52
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 $58
Pan seared in wine, garlic and herbs

JUMBO SHRIMP $62
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 $75
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