

Peters Fine Dining

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5701 Hwy.7 Grandview Blvd; btwn. McCowan & Markham Rd L3P 1B1 · +19052949039 · Updated: Jan 14, 2026

APPETIZERS 9

Baltimore-Style Crab Cakes **\$25.00**

Served with tarragon tartar sauce

Fresh Jumbo Shrimp Cocktail **\$41.00**

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

Smoked Salmon **\$17.00**

In-house Scottish smoked with capers and onions

Escargots Bourguignon **\$16.00**

Served in garlic butter and Pernod

Canadian Scallops Wrapped in Bacon **\$26.00**

Petite Coquille St. Jacques **\$20.00**

Shrimps, scallops & crabmeat in white wine sauce

Baked Oysters a la Cyrano's **\$28.00**

Baked oysters with sautéed chopped bacon, onions and wine

Oysters Rockefeller **\$30.00**

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

Fresh Oysters on the Half Shell

SOUPS 2

French Onion Soup au Gratin **\$15.00**

Creamy Lobster Bisque with Cognac **\$18.00**

SALADS 4

Tomato Salad **\$18.00**

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

Classic Caesar Salad **\$39.00**

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

Greek Salad **\$17.00**

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

Garden Greens

\$9.00

Fresh mixed green salad with a choice of dressing

PROUDLY SERVING USDA PRIME BEEF ⁴

New York Striploin

AVAILABLE OPTIONS

8 oz.: \$47.00

12 oz.: \$64.00

16 oz.: \$74.00

Peter's Famous Prime Rib

AVAILABLE OPTIONS

Lady's Cut: \$52.00

Regular Cut (14 oz.): \$60.00

Peter's Cut (24 oz.): \$76.00

Filet Mignon

wrapped in bacon

AVAILABLE OPTIONS

6 oz.: \$48.00

8 oz.: \$62.00

12 oz.: \$76.00

Ribeye Steak

AVAILABLE OPTIONS

16 oz.: \$66.00

Bone-In (24 oz.): \$78.00

SPECIALTY STEAKS ⁶

Porterhouse

\$78.00

Tomahawk Steak

\$190.00

Served with in-house peppercorn and Béarnaise sauce

6 oz. Center Cut Beef Tenderloin

\$54.00

Blue cheese crusted with a fig reduction

Steak Dianne (Cooked Tableside)

\$72.00

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

The "Peppercorn" Steak

\$72.00

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

Chateaubriand

\$160.00

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)

FEATURED ITEMS ³

Barbecue Back Ribs

\$44.00

Tasty and real meaty! Two Ways: (A) Tangy barbecue; (B) Olive oil, oregano, lemon ("the Greek way")

Double Cut Lamb Chops

\$57.00

The sweetest meat is nearest to the bone!

Chicken Oregano**\$42.00**

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

SELECTIONS FROM THE SEA 10

Red Spring Filet of Salmon**\$41.00**

Broiled, served with tangy lemon butter or Mediterranean style

Pan Seared Filet of Sole**\$38.00**

Your choice of meuniere or almandine

Stuffed Filet of Sole**\$48.00**

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

Dover Sole

A classic delicate fish served meuniere or almandine finished tableside

Jumbo Canadian Sea Scallops**\$54.00**

Pan seared in wine, garlic and herbs

Jumbo Shrimp**\$56.00**

Broiled and served with tangy lemon butter sauce

Alaskan King Crab Legs

Broiled and served with drawn butter

Single Lobster Tail

Generous 11 oz. tail served with drawn butter

Broiled Lobster Tails

Two 11 oz. tails served with drawn butter

Seafood Plate (For One or Two)

Combination of broiled lobster tails, shrimps, Alaskan King Crab legs and Canadian sea scallops served with drawn butter

MIXED PLATES 4

Steak Neptune**\$74.00**

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

Steak and Lobster

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

Chicken Neptune**\$56.00**

Chicken breast topped with crab meat and asparagus hollandaise

Steak and Pan Seared Scallops**\$64.00**

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

ACCOMPANIMENTS 5

Asparagus Spears Hollandaise **\$16.00**

Fresh Mushroom Caps **\$15.00**

Thick Cut Onion Rings **\$14.00**

Served with a Cajun spice dip

Sweet Potato Fries **\$16.00**

Served with a Cajun spice dip

Seasonal Vegetables **\$12.00**

PETER'S HOUSE WINE RED 6

Rothschild (France) Cabernet **AVAILABLE OPTIONS**

Glass (7oz): \$18.00

1/2 Liter: \$33.00

Bottle: \$52.00

Rothschild (France) Merlot **AVAILABLE OPTIONS**

Glass (7oz): \$18.00

1/2 Liter: \$33.00

Bottle: \$52.00

Masi (Veneto, Italy) Campofiorin **AVAILABLE OPTIONS**

Glass (7oz): \$19.00

1/2 Liter: \$37.00

Bottle: \$62.00

George Wyndham (Australia) Shiraz **AVAILABLE OPTIONS**

Glass (7oz): \$18.00

1/2 Liter: \$36.00

Bottle: \$58.00

San Pio (Italy) Ripaisso **AVAILABLE OPTIONS**

Glass (7oz): \$20.00

1/2 Liter: \$44.00

Bottle: \$71.00

McManis Vineyards (California) Pinot Noir **AVAILABLE OPTIONS**

Glass (7oz): \$20.00

1/2 Liter: \$42.00

Bottle: \$66.00

PETER'S HOUSE WINE WHITE 6

Two Oceans (South Africa) Sauvignon Blanc **AVAILABLE OPTIONS**

Glass (7oz): \$18.00

1/2 Liter: \$32.00

Bottle: \$51.00

Fratelli Cozza (Italy) Pinot Grigio**AVAILABLE OPTIONS**

Glass (7oz): \$19.00

1/2 Liter: \$36.00

Bottle: \$54.00

Oyster Bay (New Zealand) Chardonnay**AVAILABLE OPTIONS**

Glass (7oz): \$19.00

1/2 Liter: \$37.00

Bottle: \$56.00

Beringer (California) Zinfandel**AVAILABLE OPTIONS**

Glass (7oz): \$16.00

1/2 Liter: \$34.00

Bottle: \$51.00

Zonin (Italy) Prosecco**AVAILABLE OPTIONS**

Glass (7oz): \$17.00

Bottle: \$56.00

Willm Alsace (Germany) Riesling**AVAILABLE OPTIONS**

Glass (7oz): \$19.00

1/2 Liter: \$41.00

Bottle: \$65.00

HALF BOTTLES 5**Santa Carolina (Chile)****\$32.00****Louis Latour Pinot Noir Bourgogne (France)****\$39.00****Speri Valpolicell Classico (Italy)****\$33.00****Masi Costasera Amarone (Italy)****\$55.00****J. Lohr Cabernet Seven Oaks (California)****\$39.00****CHAMPAGNE** 6**Martini Rossi Asti****AVAILABLE OPTIONS**

\$54.00

1/2 Bottle: \$38.00

Henkell Trocken**\$59.00****Veuve Clicquot Brut****AVAILABLE OPTIONS**

\$190.00

1/2 Bottle: \$90.00

Moët & Chandon Impérial**\$190.00****Dom Perignon****\$475.00**

Cristal (Louis Roederer 2007)	\$550.00
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CHARDONNAY 4

Wayne Gretzky Estate Unoaked (Ontario)	\$54.00
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Louis Jadot Bourgogne (France)	\$62.00
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Louis Latour (France)	\$59.00
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California Republic (Sebastopol, California)	\$58.00
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PINOT GRIGIO 2

Cabert Friuli (Italy)	\$64.00
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Santa Margherita (Italy)	\$68.00
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RIESLING 2

Willm Alsace (Germany)	\$64.00
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Green Label Deinhard (Germany)	\$53.00
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SAUVIGNON BLANC 2

Josh Cellars (Napa, California)	\$68.00
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Kim Crawford Marlborough (New Zealand)	\$62.00
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OLD WORLD 4

Petit Chablis Bouchard et Fils (France)	\$68.00
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Pouilly Fuisse Bouchard et Fils (France)	\$86.00
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Mersault Bouchard Père & Fils (France)	\$230.00
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Zonin Prosecco Brut (Italy)	\$56.00
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CABERNET SAUVIGNON 6

McManis Family Vineyards (California)	\$74.00
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J. Lohr Hilltop Paso Robles (2018) (California)	\$120.00
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Coppola Diamond (Sonoma, California)	\$78.00
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J. Lohr Paso Robles (Estate Hills, California)	\$76.00
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Beronia Reserva (Rioja, Spain)	\$78.00
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Marqués de Riscal Reserva (Rioja, Spain)	\$76.00
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MERLOT ¹	
Ironstone (Sierra Foothills, California)	\$69.00
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SHIRAZ ²	
Wolf Blass Red Label (Cab/Shiraz) (Australia)	\$58.00
Shingleback Haycutters McLaren Vale (2017) (Australia)	\$79.00
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BEAUJOLAIS ²	
Bouchard Aine & Fils Superior (France)	\$58.00
Louis Jadot Beaujolais (France)	\$64.00
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BAROLO ²	
Marchesi di Barolo (2014) (Italy)	\$130.00
Villa Penna Barolo (2013) (Italy)	\$170.00
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MALBEC ²	
Humberto Canale Estate Malbec (Argentina)	\$68.00
Pascual Toso Limited Edition (Mendoza, Argentina)	\$62.00
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AMARONE ⁴	
Masi Costasera Amarone (2015) (Italy)	\$120.00
Cesari della Valpolicello (2015) (Italy)	\$115.00
Amarone Tommasi (2016) (Cariano, Italy)	\$155.00
Amarone Speri della Valpolicella (2016) (Vento, Italy)	\$190.00
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CHIANTI ²	
Felsina Classico (2017) (Tuscany, Italy)	\$98.00
Le Fonti Classico Reserva (2016) (Tuscany, Italy) (Tre Bicchieri)	\$92.00
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PINOT NOIR ²	
Rodney Strong (Sonoma County, California)	\$78.00

Pinot Noir (McManis Vineyards, California) \$66.00

RED ZINFANDEL 2

Seven Deadly Zins (Sonoma, California) \$75.00

Ravenswood Old Vine (Acampo, California) \$73.00

BORDEAUX 4

Château Pipeau, Saint-Émilion Grand Cru (2018) (France) \$150.00

Saint-Émilion Calvet (France) \$68.00

Château Timberlay (France) \$65.00

Mouton Cadet Baron Phillippe de Rothchild (2018) (France) \$70.00

RHÔNE 3

Châteauneuf-du-Pape (Bonus Passus, France) \$88.00

Pierre Amandiue Gigondas (France) \$96.00

Châteauneuf-du-Pape (La Fiole du Pape, France) \$94.00

SELECT VINTAGE WINES 15

Mega Spileo Estate Cabernet Sauvignon (2013) (Greece) \$120.00

Beringer Knights Valley (2019) (Napa Valley, California) \$120.00

Francis Coppola Director's Cut (2016) (Sonoma, California) \$150.00

Hess Coll. Allomi Cabernet Sauvignon (2016) (Sonoma, California) \$110.00

Papaioanou Cabernet Sauvignon (2010) (Greece) \$120.00

Amethystos Domaine (2017) (Costa Lazaridi, Greece) \$85.00

Domaine de Saint Paul Châteauneuf-du-Pape (2017) (France) \$150.00

Château D'arsal Margaux (2015) (France) \$420.00

Cakebread Cellars (2018) (Napa Valley, California) \$280.00

Caymus Special Selection (2014) (Napa Valley, California) \$575.00

Insignia Estate Grown (2013) (Napa Valley, California) \$750.00

Caymus Cabernet Sauvignon (2020) (Napa Valley, California) \$350.00

Delectus Cabernet Sauvignon, Knights Valley (2015) (Boulder Falls, California) \$380.00

Maison Champy Beaune (2017) (Burgundy, France)

\$230.00

Altesino Brunello di Montalcino (2016) (Italy)

\$190.00