

Steeps Grill

On Whistler

Sharing Plates

Charcuterie Board

Cold cuts from BC to Italy, Castelvetro olives, cornichons, Grains Dijon Mustard, spicy candy pecans, fig jam, crostini

\$38

Enhance with Cheese: Brie, Blue, Cheddar

\$16

Yukon Gold Truffle Fries

Grana Padano, sea salt, black garlic aioli—Enhance with additional Garlic aioli (\$3.50)

\$20

Baked Brie cheese

Lillooet honey and Maple dried cranberries, salted pecans, roasted pear compote, grilled filone

\$23

Whistler's Pure Bread

Fresh butter, Barbera Olive oil, Maldon salt

\$15

Appetizers

Pemberton Beet Salad

Diced golden beets, beet puree, Chioggia discs, fresh orange, Okanagan goats' cheese, sticky almonds, mixed kale, citrus cider vinaigrette

\$22

Steeps 1924 Salad

Romaine, baby arugula, frisee lettuce, Parmigiano Reggiano, Caesar dressing, crispy capers house croutons

\$22

Enhance with Chicken Breast **\$12** / Prawns **\$11** / Salmon Fillet **\$14**

Seven Spice Pacific Albacore Tuna

\$28

Yoshi rice, Kewpie mayo, pickled ginger, edamame, sesame seeds soy-yuzu dressing

Sautéed Ocean Wise Prawns

\$24

White wine, garlic, lemon, butter, fine herbs, toasted sour dough

Roasted Tomato Soup, Basil oil

\$14

Enhance with Grilled Cheese Rustic Italian Loaf filled with fontina & Gruyere cheese **\$19**

Mains

Fraser Valley 100% Wagyu Beef Burger

\$38

Crisp lettuce, tomato, pickle, Spicy Mayo, Havarti cheese, thick cut bacon, bun

Peak Bowl

\$32

Tri colored quinoa, pickled carrots, heirloom tomatoes, red cabbage, kale, pumpkin seeds, peppers, radish, sesame crusted avocado, roasted pear micro greens

Enhance with Chicken Breast **\$12** / Prawns **\$11** / Salmon Fillet **\$14**

Garganelli Pasta

\$35

Mushrooms, caramelized shallots, roasted cherry tomatoes, pancetta, arugula, wine reduction cream sauce, blended pecorino parm cheese

Enhance with Chicken Breast **\$12** / Prawns **\$11** / Salmon Fillet **\$14**

West Coast Kuterra Salmon

\$38

Fingerling potatoes, grainy Dill mustard, watercress and herb salad, white wine butter cream sauce

Crispy Sakura Pork Tenderloin Sandwich

\$34

panko crumbed, barbecue sauce, blended spice mayo, applewood smoked cheddar, coleslaw, crispy onions, bun

Short Rib Poutine French Fries

\$27

Steeps seasoning, B.C Cheese curds, aged cheddar, red wine reduction gravy

Prairie Ranchers Beef Short Rib

\$36

slow braised, roasted potatoes, mushroom confit, Pemberton carrots, red wine demi glaze