

Steep's Grill & Wine Bar

Sharing Plates

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| Whistler Pure Bread <i>Cultured butter, Maldon Salt, Barbera olive oil, balsamic</i> | 15 |
| Charcuterie Board <i>BC & Italian Cured meats, smoked sea salt olives, cornichons, grainy Dijon Mustard, spicy maple pecans, fig jam, toasted crostini</i> <i>Add Artisan Cheese: Brie, Blue, Aged Cheddar from Vancouver Island & the Okanagan \$17</i> | 38 |
| Truffle Fries <i>Yukon Gold potatoes, Grana Padano, sea salt, roasted shallot and spicy garlic aioli</i> | 21 |
| Natural Pastures Baked Brie <i>Wild Lillooet honey drizzle, maple dried cranberries, candied pecans, roasted pear compote, grilled filone</i> | 24 |

Appetizers

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| Pemberton Winter Beet Salad <i>Golden & Chioggia beets, red beet purée, fresh citrus, Okanagan goat's cheese, sticky almonds, kale, arugula, cider vinaigrette</i> | 25 |
| Caesar Salad <i>Crisp Romaine, Parmigiano Reggiano, house Caesar dressing, crispy capers, lemon, artisan croutons</i> <i>Add Rosstown Farm Chicken Breast \$12 / Ocean Wise Prawns \$14 / Chinook Salmon Fillet \$14</i> | 23 |
| Seared Pacific Albacore Tuna <i>Togarashi seven spice, kewpie mayo, edamame puree, soft free run egg, cherry tomatoes, toasted sesame seeds, soy-yuzu glaze</i> | 28 |
| Ocean Wise Prawns & Kelp Butter <i>Pan seared succulent prawns in white wine, garlic, sea kelp butter, charred lemon, grilled filone</i> | 26 |

Entrées

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| Brant Lake Wagyu Burger <i>Crisp lettuce, tomato, pickle, red onion, spicy mayo, Havarti, thick-cut bacon, toasted brioche bun . Add Cheese \$3</i> | 39 |
| Coastal Power Bowl <i>Tri-coloured quinoa, pickled Pemberton carrots, heirloom tomatoes, pumpkin seeds, sesame-crusted avocado, microgreens, tahini</i> <i>Add Rosstown Farm Chicken Breast \$12 / Ocean Wise Prawns \$14 / Chinook Salmon Fillet \$14</i> | 34 |
| Wild BC Mushroom Rigatoni <i>Foraged Oyster & Cremini mushrooms, caramelized shallots, roasted cherry tomatoes, pancetta, garlic, arugula, white wine cream, aged Pecorino</i> <i>Add Rosstown Farm Chicken Breast \$12 / Ocean Wise Prawns \$14 / Chinook Salmon Fillet \$14</i> | 35 |
| Tofino Chinook Salmon <i>North Arm Farm Fingerling potatoes, grainy mustard - dill Beurre Blanc, micro herb salad</i> | 38 |
| Crispy Sakura Pork Sandwich <i>Panko crusted pork tenderloin , BBQ spiced mayo, applewood cheddar, North Okanagan apple slaw, crispy onions, brioche bun</i> | 36 |
| Braised BC Beef Short Rib <i>Slow-braised in red wine demi, roasted Pemberton potatoes, mushroom confit, winter roots</i> | 38 |
| Fire Roasted Tomato Soup with Rustic Mountain Grilled Cheese <i>Whistler's Purebread , filled with melting Fontina & Swiss Gruyere cheese brushed with butter</i> | 36 |