

# Steep's Grill & Wine Bar

## Sharing Plates

### Whistler Pure Bread

Cultured butter, Maldon Salt, Barbera olive oil, balsamic

15

### Charcuterie Board

BC & Italian Cured meats, smoked sea salt olives, cornichons, grainy Dijon Mustard, spicy maple pecans, fig jam, toasted crostini

38

Add Artisan Cheese: Brie, Blue, Aged Cheddar from Vancouver Island & the Okanagan \$17

### Truffle Fries

Yukon Gold potatoes, Grana Padano, sea salt, roasted shallot and spicy garlic aioli

21

### Natural Pastures Baked Brie

Wild Lillooet honey drizzle, maple dried cranberries, candied pecans, roasted pear compote, grilled filone

24

## Appetizers

### Pemberton Winter Beet Salad

Golden & Chioggia beets, red beet purée, fresh citrus, Okanagan goat's cheese, sticky almonds, kale, arugula, cider vinaigrette

25

### Caesar Salad

Crisp Romaine, Parmigiano Reggiano, house Caesar dressing, crispy capers, lemon, artisan croutons

23

Add Rosdown Farm Chicken Breast \$12 / Ocean Wise Prawns \$14 / Chinook Salmon Fillet \$14

### Seared Pacific Albacore Tuna

Togarashi seven spice, kewpie mayo, edamame puree, soft free run egg, cherry tomatoes, toasted sesame seeds, soy-yuzu glaze

28

### Ocean Wise Prawns & Kelp Butter

Pan seared succulent prawns in white wine, garlic, sea kelp butter, charred lemon, grilled filone

26

## Entrées

### Brant Lake Wagyu Burger

Crisp lettuce, tomato, pickle, red onion, spicy mayo, Havarti, thick-cut bacon, toasted brioche bun . Add Cheese \$3

39

### Coastal Power Bowl

Tri-coloured quinoa, pickled Pemberton carrots, heirloom tomatoes, pumpkin seeds, sesame-crusted avocado, microgreens, tahini

34

Add Rosdown Farm Chicken Breast \$12 / Ocean Wise Prawns \$14 / Chinook Salmon Fillet \$14

### Wild BC Mushroom Rigatoni

Foraged Oyster & Cremini mushrooms, caramelized shallots, roasted cherry tomatoes, pancetta, garlic, arugula, white wine cream, aged Pecorino

35

Add Rosdown Farm Chicken Breast \$12 / Ocean Wise Prawns \$14 / Chinook Salmon Fillet \$14

### Tofino Chinook Salmon

North Arm Farm Fingerling potatoes, grainy mustard - dill Beurre Blanc, micro herb salad

38

### Crispy Sakura Pork Sandwich

Panko crusted pork tenderloin , BBQ spiced mayo, applewood cheddar, North Okanagan apple slaw, crispy onions, brioche bun

36

### Braised BC Beef Short Rib

Slow-braised in red wine demi, roasted Pemberton potatoes, mushroom confit, winter roots

38

### Fire Roasted Tomato Soup with Rustic Mountain Grilled Cheese

Whistler's Purebread , filled with melting Fontina & Swiss Gruyere cheese brushed with butter

36