

SOUPS



Wild British Columbia Smoked Salmon Chowder 10

Featuring Pemberton's Across the Creek Organics Yukon Gold Potatoes
Pairs well with Jackson-Triggs "Esprit" Chardonnay

Farmer's Mushroom Soup 9

Finished with Kelowna's Carmelis goat cheese crustini
Pairs well with Inniskillin Pinot Noir

STARTERS



Dungeness Crab Cakes 12

Mixed greens & North Arm Farm garlic aioli
Pairs well with Sumac Ridge Estate Winery Sauvignon Blanc

British Columbia Inspired "Poutine" 8

Roasted Pemberton Yukon Gold potato wedges, Grand Forks Jerseyland Organic cheese
curds & Okanagan red wine demi-glace
Pairs well with the Sumac Ridge Estate Winery Cabernet Franc



Togarashi Seared West Coast Albacore Tuna 9

Peach, ginger, scallion chutney, ponzu sauce, & pea greens
Pairs well with the Sumac Ridge Estate Winery Gewurtraminer

Yarrow Meadows Cold Smoked Duck Breast 10

Crispy wonton skins, Asian slaw, hoisin BBQ Okanagan apples
Pairs well with the Jackson-Triggs Grand Reserve Cabernet Sauvignon

British Columbia Artisan Cheese Plate 15

Selection of local cheeses with blueberry and Cariboo honey compote

Locally Crafted Charcuterie Platter 14

Daily Selection served with Okanagan white wine marinated mushrooms and North Arm Farm
pickled beets

SALADS

Pacific Rim 12

Greens, cabbage, wok fired bell peppers, edamame, shiitaki mushrooms, golden beet curls,
crispy rice noodles, Asian vinaigrette, and wasabi peas

Barnston Greens 12

Carmelis goat cheese, North Arm Farm Chiogga beets, hot house tomatoes, Okanagan white
wine & Cariboo honey vinaigrette

Moonstruck Blue 12

Vine ripened tomatoes drizzled in Okanagan white wine and Cariboo honey vinaigrette, fresh
herbs, sea salt, showered in Moonstruck "Beddis Blue" cheese

Steeps Caesar 10

Featuring North Arm Farm "Music" roasted garlic dressing & Saltspring Island "Montana"
sheep's milk cheese

JAZZ UP YOUR SALAD



Grilled Wild Chinook
Salmon 8

Grilled Fraiser Valley
Chicken 7



Seared Vanvouver Island
Scallops 9

ENTREES

Steep's C.B.L.T. 17

Fraser Valley grilled chicken breast, aged white cheddar cheese, rosemary cured bacon, butter lettuce, vine ripened tomato, garlic aioli on ciabatta bread, served with greens & roasted Pemberton potatoes
Pairs well with the See Ya Later Ranch Pinot Gris



Halibut Burger 18

Oven roasted West Coast halibut, butter lettuce, vine ripened tomatoes, sesame cucumbers, pea greens, ginger scallion mayo, served with greens & roasted Pemberton potatoes
Pairs well with the Inniskillin Pinot Blanc



Grilled Salmon 18

Wild Chinook salmon, Cariboo honey glazed North Arm Farm carrots, lemon-thyme butter sauce, Yukon Gold potatoes
Pairs well with the See Ya Later Ranch Pinot Noir

Duck Leg Confit 19

Yarrow Meadows Farm duck, smashed Pemberton potatoes, North Arm Farm root vegetables, Okanagan apple & cranberry chutney
Pairs well with the Nk'Mip Qwam Qwmt Meritage

Pemberton Beef Stew 19

Braised Pemberton Meadows Natural Beef, Across the Creek Organics potatoes, North Arm Farm root vegetables, Okanagan red wine reduction
Pairs well with the Sumac Ridge Cabernet Merlot

Lamb Shank 22

Red wine braised Northern B.C. lamb shank, smashed Pemberton potatoes, North Arm Farm root vegetables, oven dried blueberries, Okanagan red wine reduction
Pairs well with the Jackson-Triggs Sunrock Shiraz



The Steeps Sampler 20

Daily inspiration served with a side of Steeps Chowder & Barnston Greens
Pairs well with the Jackson-Triggs Esprit Chardonnay or Merlot

KIDS MENU

Kids Caesar Salad 4.50
Kids Soup 6

Kids Flatbread Pizza 6.50
Kids Chicken & Pemberton Potatoes 8



Steeps Grill and Wine Bar is proud to be a supporter of the Eat B.C.! Program



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.