

Sweet Potato Fries

A year round Steele Street favorite. Even if you have had sweet potato fries before... You need to try these crispy and delicious sweet potato fries with our signature chipotle aioli. Full order 8.95/Half order 5.95

Chicken Fingers

Tender chicken with a crisp breading served with curly fries and fresh veggie sticks and your choice of dipping sauce. Choices include: honey mustard, plum, sweet and sour, or barbecue. 14.95

Steele Street Nachos

Tri-coloured nacho chips topped with a cheese blend, diced tomatoes, onions, jalapeño peppers, red and green bell peppers and black olives. Served with sour cream, zesty salsa, and creamy guacamole. 15.95/Add beef or chicken 19.95

Pesto Chicken Quesadilla

Chicken, three cheese blend, green chilies, diced tomatoes, bell peppers, red onions, black olives, and a basil pesto sauce in a pesto tortilla. 13.95
Sub portabella mushroom for a vegetarian option. 13.95

Chicken Wings

A dozen buffalo wings. Breaded and tossed in your choice of sauce. Sauce or seasoning choices include: salt and pepper, our own house hot, thai, honey garlic, or try our signature pineapple curry sauce. Served with fresh veggie sticks and ranch dip. 12.95

Chips and Salsa

A perfect snack or starter. Tri-coloured tortilla chips served with zesty tomato salsa. 7.95/Add guacamole 9.95

Stout Battered Onion Rings

Spanish onions dipped in a stout batter and fried until crispy and golden. 8.95

Thai Chili Pork Ribslets

Braised pork back ribs flash fried and tossed in a Thai chili sauce. 12.95

Mushroom Caps

Mushroom caps stuffed with a blend of crab, shrimp, spinach, and cream cheese. Baked with parmesan cheese until golden brown and bubbly. Served with garlic toast. 15.95

Dungeness Crab Cakes

Panko crusted crab cakes sautéed and served with fresh house made roasted red pepper coulis. 12.95

Bruschetta al Pomodoro

A fresh mixture of tomatoes, onions, garlic, and fresh herbs topping off authentic Italian flatbread and drizzled with a balsamic reduction. Completed with fresh parmesan cheese. 12.95

Spinach and Asiago Dip

Artichokes and spinach tastefully blended with cream cheese, sour cream, garlic, asiago cheese, and parmesan cheese. Served with warm Greek pita. 15.95

Garlic Prawns

Prawns are sautéed with garlic butter, white wine, red peppers, and onions. Served with garlic toast. 14.95

Fried Dill Pickle Spears

Pickle spears rolled in seasoned flour and fried golden brown. Served with fresh house made tzatziki for dipping. 8.95

Three Cheese Garlic Toast

A blend of cheddar, mozzarella, and Monterey Jack cheeses melted over garlic toast. 8.95

Entree Salads

Caesar Salad

This is a classic. Crisp romaine lettuce with seasoned croutons and bacon tossed in a Caesar dressing and topped with parmesan cheese and served with a side of garlic toast. 11.95

Aurora Salad

An original salad with mandarin oranges, sliced mushrooms, dried cranberries, toasted almonds and sliced tomatoes topped with mozzarella cheese on a bed of fresh greens. 13.95

Harvest Salad

A refreshing salad with goat cheese, walnuts, and cherry tomatoes topping off fresh mixed greens with seasonal berries. 14.95

Chef Salad

Another classic. We start with a fresh bed of greens and top it with turkey, ham, hard boiled egg, cheddar cheese, tomatoes, and cucumbers. 15.95

Salad Add Ons
Add Chicken 6.95
Add Salmon or Steak 7.95

Salad Dressings
French, Italian, Thousand Island,
Honey Mustard

Blue Cheese, Ranch,
Poppseed, Kiwi Citrus,
Balsamic, or Raspberry Vinagrette

Lobster Ravioli

Small squares of pasta sealed around a delectable lobster filling, tossed in a citrus cream sauce with pearl onions. Finished with shaved asiago cheese. 24.95

Butternut Squash Ravioli

A great vegetarian pasta tossed with basil in an authentic Italian pomodoro sauce. 20.95

Bison Stew

This is a northern staple. A combination of bison, potatoes, carrots, pearl onions, and wild mushrooms in a thick stew. 19.95

Fisherman's Seafood Stew

Today's fresh seafood selection tossed with a thick, traditional New England style chowder. 21.95

Spaghetti and Bison Bolognese

Whole wheat spaghetti noodles with a tangy tomato and bison bolognese sauce. Gluten free fusilli noodles available. 19.95

Chicken and Mushroom Pasta

Bowtie pasta, sun dried tomatoes, artichokes, and chicken in a creamy mushroom sauce. Gluten free fusilli noodles available. 20.95

All pastas and stews are served with garlic bread.

Pastas & Stews

Yukon Birch Cedar Salmon

An Alaskan salmon fillet baked in the oven on a cedar plank and glazed with a Yukon birch syrup. Local ingredients. Very Yukon. It is served with a side of seasonal vegetables and your choice of rice or potatoes. 24.95

Arctic Char

A Local char fillet from icy waters paired with a saffron infused citrus cream reduction. Very northern. On the side are seasonal vegetables and your choice of rice or potatoes. 25.95

Alaskan Halibut

Alaskan halibut wrapped in prosciutto ham. On the side is a smoked tomato chutney using in-house smoked tomatoes with hickory chips. Served with a side of seasonal vegetables and your choice of rice or potatoes. 26.95

Beer Battered Halibut

The halibut is hot , the batter is crispy, the fries on the side are house cut, the tartar sauce is tangy, and the coleslaw is fresh. Perfect. 27.95

Mediterranean Stuffed Chicken Supreme

A six ounce free range chicken breast stuffed with a sun-dried tomato and spinach duxelle. On the side is a hickory smoked roma tomato chutney. Chicken never tasted so good. We serve it up with seasonal vegetables and your choice of rice or potatoes. 26.95

Peppercorn New York Steak

An Angus steak flame-grilled to your preference, cut to your size, and served with a fiery Madagascar peppercorn au jus. With a side of seasonal vegetables and your choice of rice or potatoes, it's a complete dinner. 6oz 22.95/8oz 25.95

Wild Mushroom Pork Chops

A duet of seasoned boneless pork chops grilled on an open flame and topped with a wild mushroom gravy. Just like home cooking, with a side of seasonal vegetables and a choice of rice or potatoes. 24.95

Baby Back Ribs

A full rack of slow-cooked, incredibly tender, melt in the mouth pork ribs glazed with our own chipotle BBQ sauce. It's made complete with a side of seasonal vegetables and your choice of rice or potatoes. 26.95

Veal Schnitzel

Fried, breaded veal schnitzel covered in a shitake mushroom sauce. Comfort food at its finest. Served with seasonal vegetables and your choice of rice or potatoes. 23.95

Burgers & Sandwiches

Steele Street Burger

Angus beef burger, smoked applewood cheddar cheese, bacon, tomato, onion, lettuce, pickles and our signature burger sauce on a ciabatta Kaiser bun. Try it vegetarian style. We will replace the patty with our delicious bulgar wheat patty and skip the bacon. Whole wheat buns available. 14.95

Bison Burger

Canadian bison burger topped with jalapeño Havarti cheese, tomato, onion, lettuce, pickles, and our signature burger sauce on a ciabatta Kaiser bun. Whole wheat buns available. 15.95

Black and Blue Burger

Cajun angus beef, Danish blue cheese, crispy onion straws, tomato, onion, lettuce, pickles, and chipotle sauce on a ciabatta Kaiser bun. Whole wheat buns available. 15.95

Roasted Vegetarian Sandwich

Garlic artisan bread grilled sandwich filled with portabella mushrooms, roasted bell peppers, grilled zucchini, Swiss cheese and pesto aioli. 13.95

Traditional Beef Dip

Roast beef, mozzarella cheese, sautéed onions, and horseradish aioli on a ciabatta bun. Served with warm au jus on the side. 14.95

Choose one of the following sides: house cut french fries, fresh green salad, or our daily soup selection. No charge. Or upgrade to Caesar salad, stout battered onion rings, sweet potato fries, curly fries or poutine. 2.50

Beverages

Soft Drinks, Lemonade, and Ice Tea

Pepsi, Diet Pepsi, Gingerale, 7Up, Brisk Lemon Ice Tea, Brisk Lemonade. Small 1.95/Large 2.95

Juice, White Milk, or Bottled Water

Apple, Orange, Cranberry, Pineapple, Grapefruit, Tomato, or Clamato juice. 2% or Skim Milk. Small 1.95/Large 2.95 Yukon Springs bottled water. 2.50

Coffee, Tea, or Hot Chocolate

Regular or decaffeinated coffee. Tetley orange pekoe black tea, organic lemon ginger green tea, earl grey tea, organic pomegranate and acai berry green tea, lemon lift, English breakfast, or green tea. Peppermint, chamomile, cranberry apple, or cinnamon apple caffeine free teas. 2.50 Hot chocolate topped with whip cream. 3.00.



Private Party Space

The Steele Street Dining Room has three separate and private meeting/dining areas to accommodate from four to thirty guests. If your group is larger, we have an entire Catering Department to offer you assistance. Ask your server for my business card—Paulette Larson

Late Breakfast Weekends

It's the weekend—Sleep in! We understand. We serve our breakfast menu right up until 2:00pm. From 11:00am—2:00pm choose from both our breakfast and our lunch menu every Saturday, Sunday, and Holiday Monday or Friday.



Sunday Night Special

Prime Rib—Three sizes, baked Potato, Yorkshire pudding, au jus. No preparation, no cleanup, No dishes.

Such an easy decision

Join us Sunday evenings from 5:00pm—9:00pm for our prime rib dinner special.....

King Size (10oz cut) 26.95, Queen Size (8oz cut) 24.95, Senior Size (6oz cut) 22.95.

Wednesday Night Bones

Prime Rib Bones, that is! \$16.95 - Four prime rib bones, baked potato, and coleslaw. That says it all.....



Thursday Night Wings

75¢ a wing. That's the way we do it in the lounge on Thursday nights. An in-house special to enjoy with the gang while watching sports channels and enjoying a drink with no clean up involved. We've got you covered.

Friday Night Appies and Music

At 5:00 pm - the appie buffet table is ready to go to satisfy that after a long week snack craving. Throw in a drink and appies are complimentary until 6:00 pm. At 6:00 pm stay for another drink as local musicians play their music until 9:00 pm. Don't miss the party.

