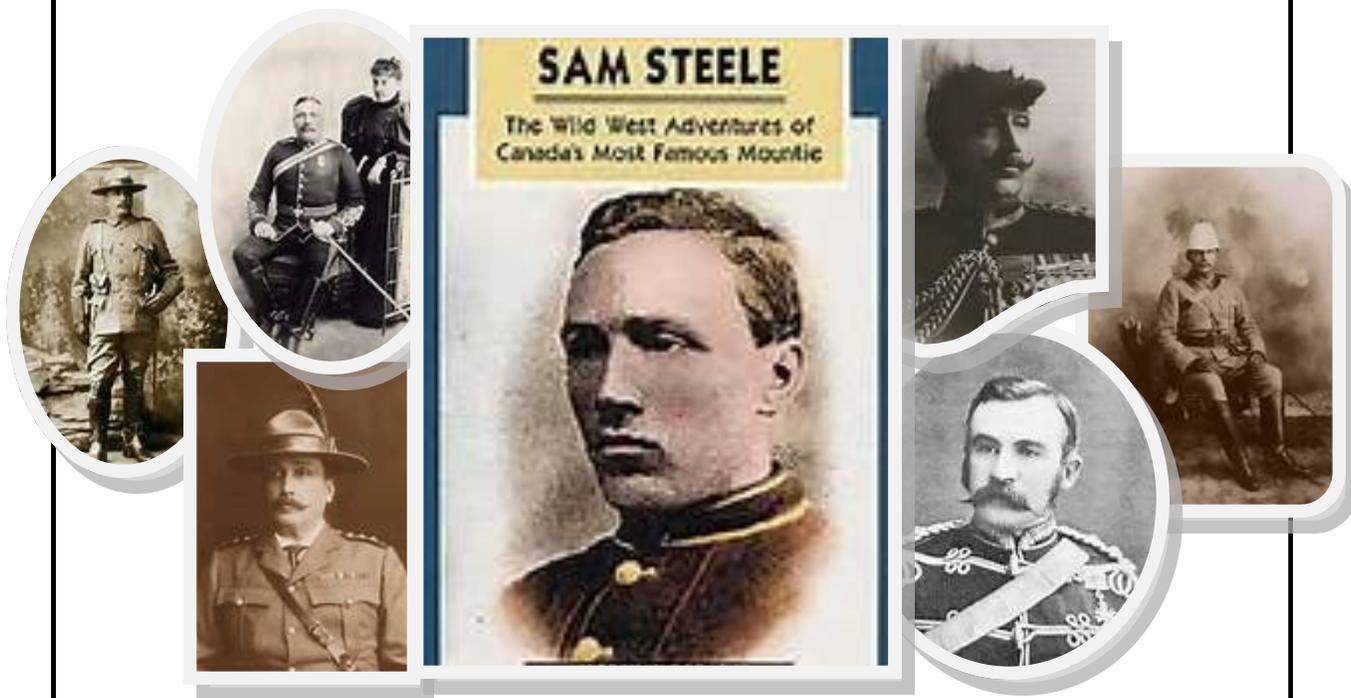


WELCOME TO THE STEELE STREET LOUNGE AND OUR LATE LUNCH MENU



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. Starter Size 4.95 Half Size 8.95 Full Size 11.95
Add chicken 6.95 Add salmon or steak 7.95

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. Half Size 10.50 Full Size 13.95
Add chicken 6.95 Add salmon or steak 7.95

Harvest Salad

A refreshing salad with goat cheese, walnuts, and cherry tomatoes topping off fresh mixed greens with seasonal berries. 14.95
Add chicken 6.95 Add salmon or steak 7.95

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. 16.95

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. Half order 5.95 Full order 8.95

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. 17.95 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. 14.95
Sub portabella mushroom for a vegetarian option. 14.95

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

Beer Battered Alaskan Halibut

The halibut is hot, the batter is crispy, the fries on the side and house cut, the tarter sauce is tangy, and coleslaw is fresh. Perfect.
1 Piece Portion with fries 13.95 Each extra piece 6.95

Stout Battered Onion Rings

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

Crudité Plate

Carrots, celery, cucumbers, and tomatoes. Add your choice of salad dressing as a complimentary dip. A nice light snack or starter for one. 5.95

Steele Street Burger or Vegetarian Option

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

Steele Street Clubhouse

A classic triple decker... Turkey (roasted in-house), bacon, ham, lettuce, tomato, and smoked apple wood cheddar cheese stacked high on three slices of toasted bread. (white, brown, multigrain, marble rye, or sourdough). 15.95

Steak Sandwich

A six ounce angus beef steak grilled to your preference. It sits on top of a thick garlic toast slice and is topped with stout battered onion rings. 16.95

Choose one of the following sides: house cut french fries, fresh green salad, raw vegetables, 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

Coffee or Tetley Orange Pekoe Tea 2.50

Specialty Tea 2.75

Caffeine Free Tea 2.75

Hot Chocolate with Whip Cream 2.95

Soft Drinks, Ice Tea, or Lemonade 1.95/2.95

Fruit Juice, Milk 1.95/2.95

Bottled Water 2.50



Home-made Apple Crisp

Home-made apple crisp heated up just right for the cinnamon and nutmeg spices to mingle with the tart apples and crispy sweet crumble. We top it off with vanilla ice cream and home-made caramel syrup. Nothing should taste this good! 6.95

Colossal Carrot Cake

Two layers of moist, spicy carrot-laden cake with crushed pineapple, walnuts, and coconut, all filled and covered with delectable cream cheese icing. A mixture of sweet coconut and walnuts covers the top of the cake. A white chocolate drizzle finishes it. 7.95



Dulce de Leche

Dulce de leche is rich, creamy and similar in flavor to caramel. This mousse cake starts with a moist chocolate cake layer topped with a rope of Dulce de leche white truffle filling. Covered with silky chocolate mousse and a white chocolate caramel glaze. 7.95

Deep Caramel Pecan Flan

Crunchy pecans and creamy caramel filling make this indulgent flan unforgettable. Just to make things even better, even more homemade caramel is drizzled over everything. 7.95



Very Berry Cheesecake

Blackberries and raspberries topping smooth, creamy cheesecake. This is a gluten free dessert that works for everyone. 6.95

Pie of the Day

The down home comfort dessert of the millennium. A piece of fresh baked pie. The flavour changes daily. Top it with vanilla or butter pecan ripple ice cream and enjoy. 6.95 A la mode add 0.75

