

Soup and Salad

Soup Du Jour

Created daily with the freshest ingredients. Served with a warm dinner roll and crackers. 6.95 Large Soup. 9.95
Love our soup? - Grab a refill 3.50

Caesar Salad

This is a classic. Crisp romaine lettuce with seasoned croutons and bacon tossed in a Caesar dressing. Topped with parmesan cheese and served with a side of garlic toast. Starter Size. 4.95 Half Size. 9.95 Full Size. 12.95
Add chicken (6oz) 6.95 Add salmon or steak(4oz) 8.95

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 (6oz)6.95 Add salmon or steak(4oz) 8.95

Harvest Salad

A refreshing salad with goat cheese, walnuts, and cherry tomatoes topping off fresh mixed greens with seasonal berries. Half Size. 12.25 Full Size. 15.95
Add chicken (6oz)6.95. Add salmon or steak (4oz) 8.95

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.
Half Size 13.75 Full Size 17.95

Garden Salad

Fresh seasonal greens, shredded carrots, cabbage, cucumber, and tomatoes. Served with a side of garlic toast. Starter Size 3.95 Half Size 7.25 Full Size 9.95
Add chicken (6oz)6.95 Add salmon or steak(4oz) 8.95

Salad Dressings

French, Italian, Thousand Island, Blue Cheese,
Ranch, Poppy seed,
Raspberry Vinaigrette or Balsamic Vinaigrette

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

Crispy Chicken Fingers

Tender white 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

Buffalo Chicken Wrap

Crispy chicken, shredded lettuce, tomatoes, and onions drizzled with a spicy ranch sauce in a pesto tortilla wrap. 13.95

Falafel Wrap

A great vegetarian option with falafels, shredded lettuce, cucumber, tomatoes, onions, and a tangy tzatziki sauce. 13.95

Spinach and Feta Omelets

A fluffy three egg omelets filled with baby spinach and feta cheese. Served with a freshly made salad. 12.95

Beer Battered Haddock Fish and Chips

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

1 Piece Portion with fries 12.95/each extra piece 5.95

Crudit e 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

Sandwiches

Choose one of the following sides: house cut French fries, fresh green salad, raw vegetables, coleslaw, potato salad, or our daily soup selection. N/C

OR

Upgrade to Caesar salad, stout battered onion rings, sweet potato fries, curly fries or poutine. 2.50

Pulled Pork Ciabatta

Smoked and slow cooked BBQ pork with coleslaw piled high on a freshly toasted garlic ciabatta 15.95

Roasted Vegetarian Sandwich

Garlic artisan bread grilled sandwich filled with portabella mushrooms, roasted bell peppers, grilled zucchini, Swiss cheese and pesto aioli. 16.95

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. 19.95

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). 17.95

Traditional Beef Dip

House roasted beef, grilled onions, mozzarella cheese, and horseradish aioli on a ciabatta bun. We serve it with warm au jus. 16.95

Classic Reuben

A true classic should not be messed with. Corned beef, sauerkraut, Dijon mustard, and Swiss cheese on grilled marble rye bread. 14.95

Yukon Sourdough Monte Cristo

Two pieces of sourdough bread dredged in egg, sandwiching house roasted turkey breast, ham, and Swiss cheese. Grilled to perfection. 16.95

Steele Street Burger and Fries

8oz gluten free home made beef patty , smoked apple wood cheddar cheese, bacon, tomato, onion, lettuce, pickles and our signature burger sauce on a ciabatta Kaiser bun. 16.95

Black and Blue Burger and Fries

Cajun 8oz gluten free home made beef patty, Danish blue cheese, crispy onion straws, tomato, onion, lettuce, pickles, and chipotle aioli on a ciabatta Kaiser bun. 16.95

Monster Mushroom Burger and Fries

This 8oz gluten free home made beef patty is loaded with sautéed mushrooms and topped with Swiss cheese. The ciabatta Kaiser bun has lettuce, onion, tomato, and pickle to make the burger complete. 16.95

Fire Grilled Chicken Burger and Fries

This burger starts with a seasoned 6oz chicken breast. Tangy BBQ sauce and mozzarella cheese top that and it is all loaded onto a ciabatta Kaiser bun prepared with lettuce, tomato, onion, and pickle. 16.95

Create Your Own Burger

Step 1. Choose your center

8oz gluten free beef patty or bulgur wheat vegetarian patty 12.95
 Bison patty, grilled chicken breast, or grilled salmon fillet 13.95

Step 2. Select your cover

Buns come pre-loaded with tomato, onion, lettuce, pickle, and our signature burger sauce. Kaiser bun, whole wheat bun, gluten free bun. No charge

Step 3. Decide on your toppings

Cheddar cheese or mozzarella cheese 1.95
 Brie cheese, goat cheese, feta cheese, smoked Applewood cheddar cheese, Swiss cheese, jalapenoño Havarti cheese, or Danish blue cheese 2.95
 Bacon, ham, or fried egg 3.95
 jalepenoños, crispy onion straws, cucumber, or sautéed onions .95; Sauteed mushrooms 2.50
 Tzatziki sauce, salsa, or barbecue sauce 1.50; Guacamole 3.00

Step 4. Indicate your side

House Cut French Fries n/c	Soup of the day n/c	Caesar salad 2.50
Side gravy 1.95	Coleslaw n/c	Onion rings 2.50
Tossed green salad n/c	Potato salad n/c	Sweet potato fries 2.50
Raw vegetables n/c	Curly fries 2.50	Poutine 2.50

Weekly Dinner Specials

Like the food at lunch?

Try us at dinner. Here are the specials that we offer weekly...

Thursday Night

Wing Night! Wings are discounted to .60 a wing. Minimum order of 10 and dine in only.

Friday Night

At 5:30pm—Buffet night begins! Every week there will be a salad bar and soup option as well as multiple hot dishes that will change weekly! \$20.95 per adult and \$12.95 kids 12 and under. End the work week at a price that you can afford. At 6:00pm—stay for another drink as local musicians play their music.

Sunday Night

Prime Rib Dinner. No cooking, no cleanup, no dishes, no hassles. Let us indulge you on Sunday night with our prime rib dinner plate.

Back By Popular Demand!

Quesadilla \$14.95 Made with chicken, bell peppers, red onion, olives, jalapeno, and a cheddar mozza blend. Comes with a choice of side, (fries or garden salad).

Chicken Pear Sandwich \$17.95 Comes with your choice of fries or garden salad.

Beverages

Coffee or Tetley Orange Pekoe Tea

Regular or decaffeinated. 2.50

Specialty Tea

Bombay Chai, earl gray, lemon lift, English breakfast, or green tea. 2.75

Caffeine Free Tea

Peppermint, chamomile, cranberry apple, or cinnamon apple. 2.75

Hot Chocolate

Topped with whip cream. 2.95

Soft Drinks, Ice Tea, or Lemonade

Pepsi, diet Pepsi, 7Up, ginger ale, Brisk lemon ice tea, Brisk lemonade.
Small 1.95/Large 2.95

Fruit Juice, Milk, or Bottled Water

Orange, cranberry, grapefruit, apple, or tomato juice.
2% or skim milk. Small 1.95/Large 3.75. 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



Chocolate Sensation

The ultimate in chocolatey indulgence—four layers of rich, dense, moist chocolate cake, each covered with a smooth chocolate fudge icing. This chocolate lovers dream is topped with a generous portion of dark chocolate glaze and finished with dark chocolate sprinkles. 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 flavor changes daily. Top it with vanilla or butter pecan ripple ice cream and enjoy. 6.95/a la mode add 0.75

