

21 Steps | kitchen + bar
Dine in Whistler
Three Course Menu (\$35)

Choose One Small Plate

Smoked Cheddar Spread
with homemade jalapeno jelly, crostini & pickles

Garlic Chili Prawns
scallions, peanuts & crispy wontons

Cold Smoked Sockeye Salmon
with cream cheese & red onion relish

Mixed Marinated Olives
rosemary, thyme, & fried garlic

Star Anise and Orange Braised Pork Ribs
chinese mustard

Fried Goat Cheese
with caramelized onion & rosemary scented honey

Tiny Bacon Wrapped Filets
with horseradish aioli

Sambal & Masala Seared Scallops
mango chutney & cilantro oil

Steamed Tiger Prawns
served cold with traditional cocktail sauce

Three Layered Dip
vegetarian dip with fresh tortilla chips

Baked Fanny Bay Oyster Casino
Bacon, peppers, fresh spinach and parmesan

Merguez
lamb sausages with peppers, onions and red wine

Fresh Mussels
steamed in white wine & butter or thai red curry broth

Crispy Chicken Wings
honey arbol glaze

Baked Mushroom Caps
stuffed with Italian Sausage and cheese

Spicy Seared BC Albacore Tuna
with mesculin greens, soy, sesame and lime

Caesar Salad
parmesan, croutons & loads of garlic

Baby Iceberg Lettuce Salad
blue cheese dressing & crispy bacon

Tomato Bocconcini
red onion, basil oil & balsamic syrup

House Salad
sundried tomato vinaigrette

Spinach Salad
mango chutney vinaigrette, red onion and toasted almonds

The Twenty One
mesculin greens with goat cheese, spiced pecans & fresh orange

Choose One Big Plate

Moroccan Spiced Chicken
honey yogurt drizzle with an apricot and almond pilaf

Smoked Boneless Pork Chop
mango BBQ glaze

Baby Back Ribs
smoked chili bbq sauce and fries

Stuffed Portobello Mushroom
spinach, caramelized onion and goat cheese

BC Fish of the Day
pan-fried with fresh tomato, lemon and garlic

Prawns & Scallops
chipotle garlic butter

Wild BC Salmon Filet
grilled with ponzu butter

Pork Tenderloin
with mushroom filled ravioli in a porcini cream sauce

Spicy Thai Vegetable Stirfry
mixed vegetables in a red thai curry sauce

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Australian Lamb Chop *add 4*  
grilled with rosemary and red vermouth reduction

New York Steak *10 oz add 5*  
cambozola roasted garlic butter

Center Cut Sterling Silver Top Sirloin *8oz add 3*  
soy ginger glaze

Prime Rib Steak *12oz add 7*  
chipolte garlic butter and crispy onions

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Pastas - Choice of Penne or Linguine

Smoked Chicken
roasted pepper cream sauce

Italian Sausage
wine glazed mushrooms and tomato sauce

Shellfish
prawns, scallop & mussels in a light tomato sauce and basil oil

The Classic
meat sauce

Puttanesca
olives, capers, anchovy and garlic

BC Bowl
smoked salmon, peas and fresh dill cream sauce

Choose One Dessert or Coffee Drink

Desserts

Creme Brulee

Chocolate Brownie
served warm with ice cream

Rubin's Cheesecake

Pot de Crème

Bowl of Ice Cream

Chocolate Espresso Mud Pie

Blueberry Apple Crumble
served warm with ice cream

Specialty Coffees

Bailey's Coffee
Bailey's Irish Cream

Monte Cristo
Kahlua, Grand Marnier

Irish Coffee
Jameson

Spanish Coffee
Brandy, Kahlua

Espresso Drinks

Cappuccino

Latte

Espresso

Americano