

# STEEL

Restaurant & Lounge

VEGETARIAN, VEGAN, & GLUTEN-FREE

## SHARE PLATES

### GARDEN

#### Edamame \$6

steamed soy beans sprinkled with sea salt **V, V+, G**

#### Vegetable Tempura \$9

onion rings, asparagus, green beans, & sweet potatoes **V, V+**

#### Edamame Hummus \$8

with spicy sambal & sea salt wonton chips **V, V+**

#### Vegetable Egg Rolls \$8

mixed vegetables served with a sweet chili dipping sauce **V**

#### Edamame Dumplings \$8

with carrot ginger & truffle oil **V**

#### Tofu Lettuce Wraps \$8

tofu, water chestnuts, shiitake mushrooms & scallions sautéed in a sweet soy sauce served with cool leaves of bibb lettuce **V**

### LAND

#### Curry Kabobs \$9

four skewers of chicken, beef, or a combination grilled with a curry sauce & served with ginger chili-lime dressing **G**

### SEA

#### Snow Crab Spring Rolls \$12

fresh spring rolls with snow crab, sliced mango & jicama with a ginger-chili lime dressing **G**

#### Indo-Chine Soft Shell Crab \$10

with wok sautéed garlic, onions & three chilies served with a spicy ponzu sauce **G**

## SALAD

#### STEEL Salad \$8

mixed greens, tomatoes, cucumbers, and carrots with a gluten free Asian vinaigrette **V, V+, G**

**add chicken G \$3 add shrimp G \$4 add salmon \$5 G**  
**add tofu \$2V**

#### Seaweed Salad \$7

seaweed & chili with sesame dressing **V, V+**

#### Spinach Salad \$12

mango, avocado, cherry tomato, cucumber, wonton strips with sweet chili dressing **V, V+, G**

**add chicken G \$3 add shrimp G \$4 add salmon \$5 G**  
**add tofu \$2V**

## SUSHI FEATURES

#### Strawberry Fields Roll \$12

avocado, cream cheese, topped with strawberries & honey wasabi sauce **V, G**

#### Vegetable Roll \$7

asparagus, avocado, cucumber & yamagobo **V, V+, G**

#### Asparagus Roll \$6

asparagus & spicy mayo **V, V+, G**

#### Tataki \$15

choice of beef, tuna, escolar, or rainbow tataki **G**

#### Japanese Ceviche \$16

chopped octopus, crab, shrimp & squid **G**

#### Autumn Roll \$12

fried sweet potatoes & scallions, avocado, cucumber, & cream cheese **V, G**

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

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## FROM THE GARDEN

### Vegetable Fried Rice \$15

broccoli, carrots, bean sprouts, eggs & green onions **V, G**  
add chicken, shrimp or beef **G**

### Stir Fry Vegetables \$13

broccoli, carrots, bok choy, tofu & green beans served over steamed rice with a white wine sauce **V, V+, G**

### Spicy Tofu Noodle Bowl \$17

with green beans, water chesnuts, onions, carrots, shiitake mushrooms, bok choy & fresno peppers **V, V+**

### Curry Tofu Bowl \$13

with onions & green beans over steamed rice **V**

## FROM THE LAND

### Grilled Sea Salt Style \$18

with wok sautéed garlic, onions & three chilies, served with a ginger chili-lime sauce **G**  
add chicken **G** add tofu **V, V+**

### Grilled Tenderloin \$28

8 oz grilled tenderloin with wasabi mashed potatoes & grilled asparagus **G**

### Korean Tofu \$ 18

Korean spices, served with house made kimchi & spinach **V**

## FROM THE SEA

### Grilled Salmon \$19

grilled salmon with grilled asparagus served over steamed rice **G**

### Seared Diver Scallops \$28

seared diver scallops with sautéed spinach & black bean sauce **G**

### Grilled Tilapia \$17

with asparagus, cucumbers & cherry tomatoes served with steamed rice **G**

## DESSERT

### Brandy Fruit Foster \$10

bananas, strawberries & pineapple sautéed in brown sugar & brandy, served over vanilla ice cream **V, V+, G**