

WELCOME ABOARD THE S.S. WHEELHOUSE

THE LAUNCH

SALADS

Chef's Caesar ★

romaine • bacon • parmesan • croutons • house made dressing

Starter 11.95 Entrée 16.95

Mixed Greens & Gorgonzola (v) ★ 12.95

seasonal vegetables • balsamic vinaigrette

Warm Chèvre ★ (v) 14.95

roasted beets • orange • walnuts • caramelized fennel & onion • apple cider vinaigrette

Add to any Salad;

5 Garlic Prawns 9.95 4oz Striploin 9.95 6oz Chicken Breast 10.95

SOUP

Served with house made Focaccia

Captain's Arctic Char Chowder 9.95

Arctic char • Yukon gold potatoes • white wine garlic cream • leeks • carrots

APPETIZERS & SHARED PLATES

Striploin Steak Tataki ★ (gf) (df)

4oz 12.95 8oz 24.95

ponzu sauce • shaved ginger • mixed greens • wasabi vinaigrette

Arctic Char Carpaccio ★ (gf) 14.95

shaved Arctic char • spring salad • bruschetta • citrus aioli

Honey Jack Prawns ★ 16.95

garlic lime butter • Honey Jack Daniels • focaccia

Sternwheeler Tapas ★ 29.95

braised short rib • pulled duck • red onion jam • rémoulade • mixed greens • gorgonzola • focaccia

In addition to items already gluten-free (gf), dairy-free (df) or vegetarian (v), much of our menu can be altered to accommodate special dietary requirements. Please enquire on menu items marked with a ★.

Prices do not include taxes or gratuity

MOVING ALONG THE MAIN CURRENT

ENTRÉES

Served with Fresh Seasonal Vegetables and Your Choice of;
Toasted Leek Mashed Potatoes, Braised Mushroom Rice, Quinoa or Roasted Potatoes

Grilled Arctic Char ★ (gf) 32.95

grilled lemon • herb butter

Chèvre Stuffed Chicken Breast ★ (gf) 23.95

spinach • bruschetta • goat cheese

Duck Confit ★ (gf) 29.95

bone in duck leg • orange tarragon vinaigrette • caramelized fennel

Bison Shepherd's Pie (gf) 26.95

ground bison • vegetables • spiced cranberry sauce • potatoes • curry

Roasted Rack of Lamb (gf) (df) 35.95

crusted with mint walnut pesto

PASTA

Served with House Made Focaccia and Fresh Seasonal Vegetables

Elk Bolognese ★ 26.95

ground elk • fresh basil • parmesan • roasted tomatoes • Penne Rigate

Grilled Stuffed Portobello & Gnocchi ★ (v) 29.95

quinoa & bruschetta • house made gnocchi • chèvre • truffle oil • parmesan

RIBS & STEAK

Our Steaks are cut from Prime Grade Beef raised without steroids or added hormones.

Served with Fresh Seasonal Vegetables and Your Choice of;
Toasted Leek Mashed Potatoes, Braised Mushroom Rice, Quinoa, or Roasted Potatoes

6oz Sirloin ★ (gf) 27.95

garlic butter

8oz Striploin ★ (gf) 35.95

red wine peppercorn sauce

10oz Ribeye ★ (gf) 38.95

Dijon mustard horseradish butter

Braised Short Ribs (df) (gf) 36.95

birch syrup soya garlic glaze • crispy shallots

Add to your Steak or Ribs;

5 Garlic Prawns 9.95

Horseradish 1.50

Gorgonzola 3.75

Caramelized Onions 3.95

Sautéed Mushrooms 3.95

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APPROACHING THE WHARF

DESSERTS

Coffee Crème Brûlée (gf) (v) 9.95
local freshly roasted gourmet coffee

Bourbon Chocolate Torte (gf) (v) 10.95
raspberry • white chocolate & caramel drizzle

Lemon Meringue Cheesecake (v) 11.95
raspberry & lemon curd • toasted meringue

COMPLETING THE JOURNEY

BEAN NORTH COFFEE

• **REGULAR OR DECAFFEINATED 3.95**
Local sourced fresh roasted gourmet coffee.
Served in a double filtered *Espresso* bodum.

HERBAL TEAS 3.50

Calm Chamomile
Refresh Mint

TEAS 3.50

Orange Pekoe
Earl Grey
Berry Blossom White Tea
Green Tea
Chai Tea

SPECIALTY COFFEE & TEAS

• TWO OUNCES OF LIQUEUR • 12

B52: Kahlua, Bailey's & Grand Marnier
Chocolate Mint: Peppermint Schnapps & Crème de Cacao
Spanish Coffee: Brandy & Kahlua
Irish Twist: Jameson, Baileys & Crème de Cacao
Blueberry Tea: Amaretto & Grand Marnier with Orange Pekoe Tea
Almond Chai Tea: Brandy, Crème de Cacao & Amaretto with Chai Spiced Tea

COGNAC, BRANDY & FORTIFIED WINES

Courvoisier V.S. 10
Hennessey V.S 10
St. Remy V.S.O.P Brandy 8
Taylor Fladgate 20 Year Old Port 7

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170 – 2237 SECOND AVE, WATERFRONT STATION, WHITEHORSE, YUKON TERRITORY

- Mile Post 110.4 White Pass & Yukon Route Railway
- Mile 0 Upper Yukon River Route to Dawson City

WELCOME TO YUKON CASUAL DINING AT THE WHEELHOUSE

HISTORY- Our restaurant pays tribute to Sternwheelers which transported freight and passengers between Whitehorse and Dawson City prior to the development of highways. Décor of archival photos, furnishings from the 1930's, and artifacts of dry goods and supplies found on these boats are located throughout the restaurant to promote its theme, and transport you to another time and place. Design elements include a bar built in appearance and scale of a real wheelhouse, and a wharf which serves as a raise dining area. An inviting dining room features the warmth of walls furnished with reclaimed fir from a Klondike dredge, and an abundance of natural light entering 10 foot high windows which provide views of the Yukon River. In addition, our 40 seat “garden patio” overlooks the Waterfront Trolley line, Millennium Trail, and Yukon River.

GROUP RENTALS- Since opening our doors in April 2013, the Wheelhouse Restaurant has hosted a wide variety of special events including receptions, family reunions, business meetings, weddings and staff parties. The open and unobstructed dining room allows for flexibility in arranging tables to provide group seating for as many as 80, and to accommodate any purpose. Please contact us if you are interested in renting our venue to host your private function.

THE WHEELHOUSE RESTAURANT IS

BARRIER FREE and Wheelchair Accessible throughout.

A ZERO WASTE BUSINESS; Organic Waste is used by a local farmer for animal feed. Recyclable Materials- paper, cardboard, plastic, tin, glass – are deposited at Raven Recycling.

LOCAL SOURCING food and supplies whenever feasible

INDEPENDENTLY OWNED and OPERATED by YUKONERS.

Visit our Website for upcoming Events www.wheelhouserestaurant.ca

Email: info@wheelhouserestaurant.ca

Follow us on Facebook and Instagram @TheWheelhouseWhitehorse

Tweet at @WheelhouseYukon