

Soups

Our Famous & Delicious Artichoke and Cheddar Soup

A vegetarian artichoke soup served in a hollowed out bowl made of bread. \$7. Without bread bowl; cup \$3, bowl \$5

Soup of the Day

Ask your order taker what kind of soup our chef is servin' up today! In addition to our famous and delicious artichoke cheddar soup, we prepare a fresh homemade soup each day; cup \$3, bowl \$5

Most of our homemade creamy soups and zesty chilis can be served in a bread bowl for \$7. Bread bowl will be packaged separately.

Wraps

Our wraps are a healthy alternative to a traditional sandwich. Nice and neat and easy to eat, served with your choice of one side item. Side items include black beans and rice, french fries or cole slaw. For an additional \$.50 upgrade your side dish to our grilled vegetable medley of zucchini, yellow squash, mushrooms & carrots or, our fabulous fried onion rings!

The Veggie Wrap

A veg-heads delight! A garlic-herb flour tortilla stuffed with roasted red peppers, garlic-herb feta, lettuce, tomato, onion and cold cucumbers served with guacamole and cilantro ranch dressing on the side. \$8.5
Add grilled chicken for an extra \$2; or grilled shrimp for \$3

Chicken Caesar Wrap

Grilled or Jerk chicken served caesar style, wrapped in a soft flour tortilla. \$8.5

Crab Cake Wrap

Sweet chili cream cheese, Romaine lettuce, homemade pineapple salsa, curry corn tortilla strips and crab cakes wrapped in a flour tortilla. \$10.5

For the Kids

(12 & under)

**Painter Boy Burger • Ruby's Chicken Fingers
Luke's Grilled Cheese • Gold Link Mini Corn Dogs
Brendan's Buttered Noodles**

Your choice with fries \$4 (except noodles).
For kids over 12 years old \$5. Carrots & celery available instead of french fries with kids meals (except noodles).

Beverages

Soft Drinks

Coke, Diet Coke, Sprite, Dr. Pepper, Ginger Ale, Orange Soda, Sweet Tea, Unsweetened Tea or Lemonade \$2, Kid's Drinks \$1

Juices & Milk

Orange, Cranberry, Grapefruit, Grape, Pineapple Juice or Milk \$2

Hot Drinks

Coffee, Hot Cocoa, Hot Cider or Assorted Hot Tea \$2
Big B's Spiced Apple Cider (winter only) \$3

We proudly serve Camp4 Coffee, voted Colorado's Best by the Denver Post

Extras

Split Plate Charge \$1

Small Guacamole \$2; Medium Guacamole \$3;

Large Guacamole \$4

Bleu Cheese Crumbles \$.50

Bacon \$1

Grilled Garlic Bread \$1

Cheese \$.50

Grilled Onions \$.50

Grilled Mushrooms \$.50

Cashews \$.50

Jalapeños \$.25

Extra Dressing \$.25

Small Salsa \$.25

Coconut \$.25

Habeñero Remoulade \$.25

Grilled Vegetable Medley or

Onion Rings (as your side dish) \$.50

Salad Dressings

*Coconut Curry, *Cilantro Ranch,

*Jalapeno Vinaigrette, *Balsamic Vinaigrette,

Italian, Ranch, Bleu Cheese, Honey Mustard,

Oil and Vinegar or Caesar.

*Specialty Dressings homemade at The Last Steep are available for take-home! 12 oz. bottle of homemade dressing \$5

12 oz. bottle of jerk-style marinade \$6

(970) 349-7007

Open Daily at 11 a.m.

thelaststeep.com

208 Elk Avenue • Crested Butte

Please note that \$.25 per box (item) is added to all take out orders.

Please have order ready before calling.

We use non-trans fat oil for frying.



Take-out Menu



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Appetizers

Start your meal with one of our sumptuous openers.

Calamari — A generous portion of hand-cut and battered calamari served with our own spicy cocktail sauce. \$9

“Choose Your Flavor” Chicken Wings — A dozen wings tossed in one of three of The Last Steep's own famous marinades.

Choose from red hot Ragin' Cajun, tangy and tantalizing Jamaican Jerk or sweet, spicy and savory house BBQ sauce. Served with celery, carrots and bleu cheese dressing on the side. \$9

Coconut Shrimp — Six jumbo gulf shrimp dusted in coconut batter and deep fried. Served with honey mustard. \$9

Fuzzy Brown's Jerk Chicken Dip — A Caribbean tradition made into a dip. Served with assorted crackers. \$8

Buffalo Chicken Fingers — Breaded fried chicken tenders tossed in a traditional style buffalo sauce. Served with carrots, celery and bleu cheese dressing.

Of course, you could have these plain too! \$9

Ms. Ann's Famous Crab Cakes — A blend of fresh crab meat, onions and peppers made into patties, grilled and then fried to perfection. Served with your choice of homemade pineapple salsa or habañero remoulade on the side. \$9

Shrimp or Vegetarian Eggrolls — Crispy eggrolls stuffed with pork and shrimp or delicious veggies. Served with a hot mustard sauce & sweet and spicy chili sauce on the side.

Shrimp Eggrolls or Vegetarian Eggrolls \$8.5

Artichoke Dip — Diced artichoke hearts, carrots, onions and peppers blended with fresh parmesan and cream cheese.

Served hot with toast points and assorted crackers. \$9

French Fries — A heaping portion of shoestring spuds with our own special seasonings. \$4

Chips & Salsa — A huge mound of our homemade tortillas served with our own fresh homemade habañero salsa. \$4

Onion Rings — A giant plate of golden brown fried onion rings served with ranch dressing. \$7

Salads

Try one of our meal-sized, delicious and fresh salads.
All dressings except caesar served on the side.

Fresh Spinach Salad

Fresh green spinach topped with avocado, bacon, hard boiled eggs, bleu cheese crumbles, diced tomatoes and marinated cold cucumbers. Served with a tangy balsamic vinaigrette dressing on the side. \$9

Add grilled chicken for an extra \$2; or grilled shrimp for \$3

Asher Crank Salad Caesar

A traditional style caesar salad topped with a scoop of caribbean style crawfish salad. \$9

Black Bean Chicken Salad

A lettuce blend with tomatoes, cucumbers, jack and cheddar cheese piled high with black beans, fried chicken that's diced then tossed in our barbecue sauce, topped with crispy tortilla strips. Served with ranch dressing. \$9.5

Pan Seared Ahi Salad with Jalapeño Vinaigrette

Chopped Romaine lettuce with marinated cucumbers, diced tomatoes and fresh parmesan cheese topped with a pan seared medium rare tuna steak and a side of our homemade jalapeño vinaigrette dressing. \$10.5

The Basic Chicken Caesar Salad

A traditional style caesar salad topped with grilled plain or jerk marinated chicken. \$9

Curry Shrimp and Coconut Salad

Mixed greens with diced tomatoes, marinated cucumbers, shredded coconut and roasted cashews topped with six grilled jumbo gulf shrimp. Served with a side of our homemade coconut curry dressing. \$10.5

Cilantro Chicken Salad

Mixed greens topped with a blend of cheeses, tomatoes, cucumbers, fresh corn, crispy tortilla strips and a grilled seasoned sliced chicken breast with a side of our homemade cilantro ranch dressing. \$9.5

Basic House Salad

Fresh lettuce with traditional veggies served with your choice of dressing. Large \$6; Side Salad \$2

Basic Caesar Salad

Crisp Romaine lettuce tossed with parmesan cheese, Caesar dressing and croutons. Large \$6; Side Caesar \$2

Salad Dressings

*Coconut Curry, *Cilantro Ranch, *Jalapeño Vinaigrette, *Balsamic Vinaigrette, Italian, Ranch, Bleu Cheese, Honey Mustard, Oil and Vinegar, Caesar

Specialties

Add a small side caesar salad or small side house salad with your choice of dressing to any of these specialties for \$1.5. We fry with non-trans fat oil.

Fish Tacos

San Diego style "that's all I can say..." except served with black beans and rice. \$8.5

Substitute grilled or jerk marinated ahi for an extra \$2

Teriyaki Chicken or Tofu Bowl

Teriyaki marinated skinless boneless chicken thighs or tofu glazed in teriyaki sauce.

Grilled then sliced and served with grilled seasonal veggies over bed of white rice "Hawaiian Style," garnished with green onions. \$8.5

Substitute a bed of fresh baby spinach instead of rice for \$1

Cajun Chicken Pasta

Grilled chicken breast "cajun style", sliced and served over a generous portion of bow tie pasta slathered in a cajun cream sauce served with grilled garlic bread. \$10.5

Substitute grilled shrimp for an additional \$3

Fried Shrimp Platter

1/4 lb. Gulf Shrimp breaded and fried golden brown. Served with cole slaw and one other side item of your choice. \$11

Black Bean Casserole

A giant portion of black beans and rice topped with jack and cheddar cheeses and grilled seasoned chicken breast.

Garnished with sour cream and green onions. \$10.5

Substitute grilled or jerk marinated ahi for \$2

Blackened Shrimp or Jerk Chicken Quesadilla

Cheddar and jack cheeses grilled in a large flour tortilla filled with blackened rock shrimp or grilled diced jerk marinated chicken with all the fixin's on the side.

Jerk Chicken \$9 or Blackened Shrimp \$9.5

The Last Steak

10oz. choice hand cut ribeye grilled to your liking.

A hearty meal for the hungry customer, served with your choice of two side items, grilled garlic bread and a side salad. \$17

Side items include black beans & rice, shoestring fries or cole slaw. For an additional \$1.50 upgrade your side dish to our grilled vegetable medley of zucchini, yellow squash, mushrooms & carrots or, our fabulous fried onion rings!

Sandwiches

All sandwiches served ONE side item and garnished with lettuce, tomatoes, onions & pickles. Side items include black beans & rice, shoestring fries or cole slaw. For an additional \$1.50 upgrade your side dish to our grilled vegetable medley of zucchini, yellow squash, mushrooms & carrots or, our fabulous fried onion rings!

Kansas City Chief — Kansas City style pulled pork sandwich slathered in authentic KC barbecue sauce. Served on a Kaiser roll with a side of cole slaw. \$9

Jerk Chicken Sandwich — A Jamaican style marinated chicken breast grilled served mild, medium or hot on a wheat Kaiser roll with homemade Jerk Mayo on the side. \$8.5

Grilled Chicken Pesto Sandwich — Grilled chicken with roasted red peppers, caramelized onions, pepper jack cheese and pesto mayonnaise served on focaccia bread \$9.5

Portabello Mushroom Sandwich — Marinated, grilled portabello mushroom served with pesto and provolone cheese on focaccia bread. \$8.5

Cajun Grilled Ahi Sandwich — A 6 oz. tuna steak dusted in cajun seasonings grilled medium. Served on a toasted Kaiser roll with our own homemade pineapple salsa. \$10.5

Crawfish Salad Sandwich — A Caribbean style crawfish salad served on a toasted Kaiser roll. \$9

BBQ Philly Sandwich — A traditional style Philly made with Black Angus beef tossed in barbecue sauce. Served on a hoagie roll (can be prepared without bbq sauce). \$9

Shrimp Sandwich — Grilled, fried or cajun grilled shrimp served on a hoagie roll Po-Boy style with a side of homemade habenero remoulade. \$9.5. Substitute a grilled crab cake for \$1.

Hawaiian Chicken Sandwich — Boneless, skinless chicken breast marinated in sweet teriyaki sauce then grilled. Topped with a teriyaki glazed pineapple. \$8.5

Santa Fe Veggie Burger — A southwestern style vegetarian sandwich served with sautéed onions and jack cheese on a wheat kaiser roll. \$8

Jerk Chicken Salad Melt — A generous portion of our homemade jerk chicken salad slathered between two pieces of sourdough bread then grilled with cheddar cheese. \$8.5

Cajun Barbecue Turkey Club — A mound of grilled sliced turkey topped with cheddar cheese, bacon and our cajun barbecue sauce. Served on a hoagie roll. \$9

Basic Burger — Grilled or blackened burger cooked medium-well, unless otherwise specified. Customize with all your favorite grilled toppings for a little extra. Turkey burgers also available. \$8

Ryder Burger — Grilled burger topped with cream cheese, jalapeños and a teriyaki marinated pineapple. \$9.5

Basic Chicken Sandwich — Grilled or blackened any way you like, customize with all your favorite toppings. \$8