

BEVERAGES

Bloody Mary

- Our guests' favorite...morning, noon and night!* \$8
- Non-Alcoholic Option..... \$5

Mimosa - Prosecco and Orange Juice..... \$8

Coffee Cocktails \$8

- Moose Kiss – *Kahlua, Irish Cream and coffee*
- Arctic Circle – *Amaretto, Irish Cream and coffee*
- Sourdough Jack – *Jack Daniels, Irish Cream and coffee*

Other Beverages

- Coffee, Tea or Alaskan Glacial Bottled Water..... \$2
- Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea..... \$2
- Moose's Tooth Root Beer (a locally brewed favorite)..... \$3
- Milk or Chocolate Milk..... \$4
- Juice – *Orange, Apple, Cranberry, Tomato*..... \$4

SIDES & EXTRAS

- | | |
|------------------------------|-----------------------------|
| Country-Style Bacon..... \$4 | Roasted Potatoes..... \$4 |
| Reindeer Sausage..... \$4 | Blueberry Pancake..... \$4 |
| Two Eggs Scrambled..... \$4 | Buttermilk Biscuit..... \$2 |

BREAKFAST

ALASKAN SEAFOOD SPECIAL..... \$15

Alaskan snow crab, shrimp, green onions and havarti cheese scrambled with three eggs, served with roasted potatoes and a buttermilk biscuit

MOUNTAIN BLUEBERRY PANCAKES..... \$14

Three buttermilk pancakes bursting with blueberries, served with organic Alaskan birch syrup and choice of bacon or Alaskan reindeer sausage

DENALI SCRAMBLE..... \$14

Alaskan reindeer sausage, bacon and cheddar cheese scrambled with three eggs, served with roasted potatoes and a buttermilk biscuit

HEARTY MINER'S BREAKFAST..... \$14

Three scrambled eggs served with roasted potatoes, buttermilk biscuit and choice of country-style bacon or Alaskan reindeer sausage

GARDEN SCRAMBLE..... \$13

Spinach, tomatoes, green onions and cheddar cheese scrambled with three eggs, served with roasted potatoes and a buttermilk biscuit

WILDERNESS CREAM OF BARLEY..... \$10

Alaska Flour Company stone-ground barley served with sides of blueberries, milk, toasted almonds and organic Alaskan birch syrup

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SOUP

Alaskan Smoked Salmon Chowder – Wild Alaskan smoked salmon with potatoes and vegetables in a rich and creamy chowder

Reindeer Chili – Our signature recipe with reindeer meat, black beans, tomatoes and green chilies, topped with cheddar cheese and green onions

Cup or Bowl.....\$5/10

BEVERAGES

Red Wines

(Glass/Bottle)

Erath Pinot Noir – *Willamette Valley, OR*..... \$9/40

Leese-Fitch Merlot – *Sonoma, CA*..... \$8/36

Clos Du Bois Cabernet Sauvignon – *North Coast, CA*..... \$8/36

White Wines

(Glass/Bottle)

A to Z Pinot Gris – *Willamette Valley, OR*..... \$9/40

Nobilo Sauvignon Blanc – *Marlborough, New Zealand*..... \$8/36

J. Lohr Chardonnay – *Monterrey, CA*..... \$8/36

Lunetta Prosecco (187ml Bottle) – *Trentino, Italy* \$9

Alaskan Beers

Alaskan Amber – *Alaskan Brewing Co., Juneau AK*..... \$6

King Street Blonde Ale – *King St. Brewing Co., Anchorage AK*.... \$6

Twister Creek IPA – *Denali Brewing Co., Talkeetna AK*..... \$6

Coldfoot Pilsner – *Silver Gulch Brewing Co., Fairbanks AK*..... \$6

Other Beverages

Coffee, Tea or Alaskan Glacial Bottled Water..... \$2

Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea..... \$2

Moose's Tooth Root Beer (a locally brewed favorite)..... \$3

Juice – *Orange, Apple, Cranberry, Tomato*..... \$4

LUNCH

FRENCH DIP SANDWICH..... \$15

Slow-roasted, thinly sliced beef on a ciabatta bun with a side of au jus, served with Alaska Potato Chips**, made from locally sourced potatoes

ALEUTIAN SEAFOOD PASTA SALAD..... \$15

Chilled penne pasta, Alaskan snow crab, shrimp, spinach, red bell peppers and water chestnuts, tossed with house made Asian dressing, topped with green onion and toasted slivered almonds

HALIBUT CAESAR WRAP..... \$15

Alaskan halibut, lettuce, parmesan cheese and creamy Caesar dressing wrapped in an Alaska-made spinach tortilla with Alaska Potato Chips**

CHICKEN WRAP..... \$14

Chicken breast, bacon, lettuce, tomatoes, cheddar cheese wrapped in an Alaska-made spinach tortilla, served with ranch dressing and Alaska Potato Chips**

GARDEN VEGGIE WRAP..... \$14

Grilled black bean patty, lettuce, tomatoes, red peppers, and carrots wrapped in an Alaska-made spinach tortilla, served with balsamic dressing and Alaska Potato Chips**

CLASSIC CAESAR SALAD..... \$10

Crisp romaine lettuce, parmesan cheese and seasoned croutons

With Grilled Chicken Breast or Shrimp..... \$14

Sub soup for chips with entrée add \$3

Vegetarian Menu Available

Alaska Potato Chips are made using peanut oil

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STARTERS

- Alaskan Smoked Salmon Chowder** – Wild Alaskan smoked salmon with potatoes and vegetables in a rich and creamy chowder (Cup)..... \$5
- Side Green Salad**..... \$5

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DINNER

PRIME RIB..... \$29

A generous cut of slow-roasted prime rib cooked to order served with garlic mashed potatoes and green beans

HALIBUT SUPREME..... \$29

Baked Alaskan halibut fillet with lemon cream and breadcrumb topping, served with Alaskan barley couscous pilaf and green beans

HERB ROASTED CHICKEN..... \$23

Baked chicken breast topped with herb butter sauce, served with Alaskan barley couscous pilaf and green beans

REINDEER SAUSAGE PASTA..... \$22

Alaskan reindeer sausage sautéed with garlic, spinach, tomatoes, red bell peppers, marinara sauce, penne pasta and parmesan cheese

VEGETABLE STIR FRY..... \$18

Sautéed spinach, tomatoes, carrots, red bell peppers, garlic and white beans served on a bed of Alaskan barley couscous pilaf, topped with toasted almonds and parmesan cheese

Vegan option available

CLASSIC CAESAR SALAD..... \$16

Grilled chicken breast or shrimp, crisp romaine lettuce, parmesan cheese and seasoned croutons tossed in Caesar dressing

Vegetarian Menu Available

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DESSERTS

FRUITS OF THE FOREST PIE..... \$8

Warm flaky crust filled with apples, rhubarb, blackberries, raspberries and strawberries, served with vanilla ice cream and whipped cream

BROWNIE EXTRAORDINAIRE..... \$8

Rich triple chocolate brownie served warm with vanilla ice cream, chocolate sauce and whipped cream

ALASKAN BIRCH SUNDAE (one or two scoops)..... \$4/6

Old fashioned vanilla ice cream topped with organic Alaskan birch syrup and birch almond brittle crumble

MOOSE'S TOOTH ROOT BEER FLOAT..... \$5

Old fashioned vanilla ice cream served with locally brewed Moose's Tooth Root Beer

VANILLA ICE CREAM (one or two scoops)..... \$2/4

Light and refreshing, old fashioned vanilla ice cream



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