



## SALADS & SOUPS

House Salad  
Arugula, Baby Greens, Marinated  
White Beans, Pickled Onions, Micro  
Greens, House Vinaigrette  
\$8/\$11

French Onion Soup \$9  
Caesar  
Crisp Romaine, Parmesan  
Croutons, Caesar Dressing  
\$8/\$11

Arugula & Beet Salad  
with Almonds, Goat Cheese,  
Slivered Onions, Lemon Vinaigrette  
\$10/\$13

Add Chicken \$6 Salmon \$10 Steak \$10

## APPETIZERS

Vegetable Crudité  
Fresh Vegetables & Naan served with  
House Made Hummus, White Bean & Boursin Dips  
\$13

Charcuterie  
Assorted Meats, Cheeses, Fruits & Nuts  
\$25

Coconut Curry Steamed Mussels  
with Toast Points  
\$17

Beet Caprese  
Beets & Burrata with Fresh Dill & Micro Greens  
\$14

Korean Tacos  
on a Bao Bun with Brisket, Apple Slaw & Hoisin Sauce  
\$14

Deviled Egg Trio  
Bacon, Truffle, Caper  
\$9

Crostini  
Beet with Goat Cheese, Pistachio & Honey  
\$13

Crostini  
Fresh Mozzarella, Tomato, Basil, Balsamic  
\$14

## ENTREES

Bacon Wrapped Caribou Medallions with Roasted Baby Potatoes & Vegetable  
\$45

Jumbo Shrimp, Pan Seared, Glazed with Teriyaki Over Our Glacier Blue Jasmine Rice  
with a Wakame Salad topped with Tuxedo Sesame Seeds  
\$35

10oz Aged Sirloin with a Mushroom Compound Butter, Roasted Potatoes & Seasonal Vegetables  
\$30

Chugach Cioppino  
Alaskan Caught Salmon & Cod with Mussels, Clams & Shrimp in a Savory Tomato Fennel Broth  
\$42

Roasted Game Hen in a Lemon Herb Butter Jus with Seasonal Vegetables & Roasted Potato  
\$26

Pan Seared Cod over Purple Cauliflower Puree, Braised Kale & Charred Cipollini Onions  
with Garlic Herb Cream Sauce \$28 (Vegetarian Tofu) \$24

Fresh Caught Salmon in a Balsamic Birch Glaze with Our Glacier Blue Jasmine Rice & Braised Kale  
\$36

Maple Garlic Marinated Pork Loin, Stuffed with Spinach, Asiago & Sausage, Served with Roasted Baby Potatoes  
\$29

Fresh Seasonal Vegetable Stir fry with Ginger, Garlic, Soy & Tuxedo Sesame Seeds with Our Glacier Blue Rice  
\$24

Alaskan Bison Burger  
with Cheddar, Lettuce,  
Tomato, Onion, Pickle  
& Mayonnaise  
on a Focaccia Bun  
\$19

Chicken Caprese Sandwich  
with Spinach, Mozzarella,  
Tomato, Balsamic Glaze &  
Basil Aioli  
on a Focaccia Bun  
\$16

Ravens Perch Mac & Cheese  
Loaded with Chicken, Bacon  
& Scallions  
in a Beer Cheese Sauce  
\$22

Pulled Pork Sandwich  
with Apple Fennel Slaw,  
Caramelized Onion &  
Smoked Gouda  
on a Cornbread Bun  
\$16