

Starters

Baked Pioneer Parmesan Fries

Hand cut Vanderweele Farms potatoes topped with parmesan cheese.
Chipotle mayonnaise + Ketchup for dipping.
\$12

A-Star Wings

10 baked chicken wings, tossed in Alaska Seasoning Company's Goldrush Blend spice mix & homemade buffalo sauce.
\$14

Salad

Alaska Grown Salad

Local greens, onions, tomatoes & cucumbers.
Side - \$8, Full - \$12
Add grilled chicken \$7/salmon \$12

Burl'd Arch Salad

Local greens, pears, blue cheese & toasted almonds. Tangy apple dijon dressing.
Choice of grilled chicken or salmon.
\$19/Chicken
\$24/Salmon

Entrées

Knik Burger

½ lb. beef patty, cheese, lettuce & tomato on a fresh brioche roll. Served with hand cut fries.
\$18 (Add bacon, egg \$1.50 each)

Loaded Macaroni & Cheese

Grilled chicken, bacon & scallions, bound together with our house beer cheese sauce. A local favorite!
\$18

Skinny Raven Bowl

Grilled vegetables, black beans, chickpeas & rice.
Choice of grilled chicken or tofu, and tahini or peanut sauce.
\$23

Fresh Pan Seared Scallops

Fresh Scallops, seared at ultra-high heat.
Served with wild mushroom risotto, pesto & fresh local vegetable sourced daily.
\$36

Alaskan Wildberry Salmon

Fresh Alaskan caught wild Salmon, pan- seared & drizzled with Alaska wildberry sauce.
Plated with rice & fresh local vegetable sourced daily.
\$36

Coffee Crusted Ribeye

14 oz ribeye coated in locally roasted Steam Dot Coffee. Seared to medium rare in seasoned cast iron.
Whipped local Vanderweele Farms potatoes, fresh local vegetable sourced daily & Chef Eric's secret zip sauce.
\$44

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

Groups of 6 or more will have an automatic 20% gratuity added to the final bill.

Our Motto: **Fresh, Authentic Alaskan**

Palmer, Alaska is one of the only Alaskan communities to stem from an agricultural lifestyle. Established in 1916 for the Alaska Railroad's branch line to the Chickaloon coal mines, little development occurred until 1935 when 203 families reeling from the Great Depression relocated to Alaska with the promise of a better life.

The Matanuska Colony was one of more than 100 New Deal projects created by President Franklin D. Roosevelt to end nationwide unemployment and help Americans rebuild their lives. Although it began as an experiment, the success of farming in the Mat-Su Valley turned this area into Alaska's agricultural heartland. Due to an extraordinary growing season (fertile soil and 19 hours of summer daylight), the giant size of some vegetables has become one of the area's trademarks. World record setting cabbages and pumpkins are weighed-in every August at the Alaska State Fair.

Many descendants of the original colonists have remained in Alaska and are operating colony farms that grew much the food you're enjoying today! At the Raven's Perch, we find inspiration in the dedication and commitment of the hard workers of Alaska's farms.

This is where we source our food!

Knik River Lodge and the Raven's Perch make every possible effort to use local ingredients. We believe in supporting farmers, our community and buying local. We are proud to work with these local businesses:

Seeds and Soil Organic Farms – Lazy Mountain, Alaska

VanderWeele Farms – Palmer, Alaska

Pyrah's Pioneer Peak Farm – Butte, Alaska

Bushes Bunches Farm Stand – Butte, Alaska

Bleeding Heart Brewing – Palmer, Alaska

Matanuska Brewing Company – Palmer, Alaska

Sagaya Wholesale Fish Market – Anchorage, Alaska

RK Ranch – Pt. McKenzie, Alaska



On social media? Follow us on Facebook and Instagram for updates on fun events and specials! @knikriverlodge