



Salads & Soup

Coconut Curry Steamed Mussels

With Toast Points
\$19

Korean Tacos

On a Boa Bun with Brisket, Apple Slaw & Hoisin Sauce
\$16

Beet Caprese

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

Margherita Flatbread

Mozzarella, House Marinara & Basil
\$17

Crostini

Beet with Goat Cheese, Pistachio & Honey
\$14

Bruschetta

Burrata, Prosciutto, Heirloom Tomato, Basil & Balsamic
\$17

Salads & Soup

French Onion Soup

\$11

Soup Du Jour

Market Price

House Salad

Spinach, Pistachios, Blueberries, Gorgonzola, Red Onion, Maple Balsamic Vinaigrette
\$10/\$13

Caesar

Crisp Romaine, Asiago, Croutons, Caesar Dressing
\$10/\$13

Arugula & Beet Salad

With Almonds, Goat Cheese, Slivered Onions, Lemon Vinaigrette
\$10/\$13

Add Chicken \$7 Salmon \$12 Shrimp \$12

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.



Entrées

Bacon Wrapped Caribou Medallions with House Potato & Vegetable

\$48

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

\$38

10oz Aged Sirloin with a Mushroom Compound Butter, House Potato & Seasonal Vegetable

\$33

Chugach Cioppino

Alaskan Caught Salmon & Cod with Mussels, Clams & Shrimp in a Savory Tomato Fennel Broth

\$44

Roasted Game Hen in a Lemon Herb Butter Jus with Seasonal Vegetable & House Potato

\$28

Pan Seared Cod over Purple Cauliflower Puree, Charred Cipollini Onions, Seasonal Vegetable with Garlic Herb Cream Sauce

\$28 (Vegetarian Tofu) \$24

Fresh Caught Salmon in a Balsamic Birch Glaze with our Glacier Blue Jasmine Rice & Vegetable

\$36

Maple Garlic Marinated Pork Loin, Stuffed with Spinach, Asiago & Sausage, Served with House Potato

\$29

Raven's Perch Mac & Cheese Loaded with Chicken, Bacon & Scallions in a Beer Cheese Sauce

\$22

Alaskan Bison Burger with Cheddar, lettuce, Tomato, Onion Pickle Mayonnaise on a Focaccia Bun

\$21

Mav's Blueberry Bacon Jam Bison Burger with Garlic Aioli, Sweet & Sour Onions, Shallots, Blueberry Bacon Jam, Goat Cheese, Balsamic & Arugula on a Focaccia Bun

\$24

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

\$18

Pulled Pork Sandwich with Apple Slaw, Caramelized Onion & Smoke Gouda on a Cornbread Bun

\$18



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 of the food you're enjoying today! At 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!

Alaska Glacier 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!
@akglacierlodge**