

◇ APPETIZERS ◇

- | | | | |
|--|-------|--|-------|
| Fried Alaskan | 17.95 | Soft Bavarian Pretzel Sticks | 13.95 |
| Barley-coated Calamari** | | Served with queso and spicy mustard. | |
| Tender calamari strips in Alaskan barley, served with lemon butter sauce | | | |
| Parmesan-Crusted Zucchini Sticks | 15.95 | White Cheddar Cheese Curds | 17.95 |
| House breaded and served with ranch dressing. | | Garlic and herb crusted white cheddar cheese curds, served with marinara & Alaskan Amber BBQ sauce | |
| Tomato and Basil Flatbread | 15.95 | Jumbo Chicken Wings | 18.95 |
| Topped with pesto, fresh mozzarella shaved parmesan, sliced tomatoes, olive oil, & balsamic syrup. | | Fried to perfection, served with choice of sauces. | |
| One Pound of Sweet Potato Fries | 12.50 | Oysters <i>on the Half Shell</i> (6) ** | 20.95 |
| Served with ranch dressing. | | Served with lemon, cocktail sauce, and champagne mignonette sauce | |

◇ SALADS ◇

- | | | | |
|---|---------------------------------------|--|--------------------|
| Pump House Spinach Salad | <i>Lg 19.50 GF</i>
<i>Sm 12.50</i> | Alaskan Salmon Salad | <i>GF ** 28.95</i> |
| Served with honey dijon dressing, sliced strawberries, candied pecans, and goat cheese. | | Grilled salmon fillet, kalamata olives sun-dried tomatoes, artichoke hearts marinated red onions, spinach, cucumber and feta cheese. Served with choice of dressing. | |
| Caesar Salad | <i>Lg 14.50</i>
<i>Sm 11.50</i> | Black & Bleu Salad ** | 28.50 |
| Chopped romaine lettuce, shaved parmesan, Caesar dressing and sliced garlic croutons. | | Grilled flat iron, mixed greens, grape tomatoes, red onions cucumbers, crisp apples, Gorgonzola cheese crumbles. Served with choice of dressing. | |
| Add-ons to all Salads | | Buttermilk Chicken Salad** | 21.50 |
| Add Calamari** | 12.00 | Fried buttermilk-marinated chicken breast on mix greens, cucumbers, chopped bacon, grape tomatoes, shredded Harvarti cheese, and served with creamy ranch dressing. | |
| <i>GF</i> Add Chicken** | 10.00 | | |
| <i>GF</i> Add Salmon** | 14.00 | | |
| <i>GF</i> Add Shrimp** | 12.00 | | |

Dressing Choices:

balsamic walnut vinaigrette, bleu cheese, ranch, honey dijon, thousand island or Italian.

◇ SOUP ◇

Our "World Famous" Seafood Chowder

Cup 7.00

Bowl 11.00

GF Indicates Gluten Free ** Indicates raw or undercooked seafood. **NOTE: Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

◇ BURGERS & SANDWICHES ◇

Side of French fries 3.75

McKinley Burger** 18.95
Fresh ground burger with cheddar cheese and served with fries.
Add Bacon 1.50

Prime Rib Cheese Steak 24.95
Shaved Prime Rib with caramelized onions and mushrooms, and topped with Gruyere cheese and a peppercorn aioli in a butter toasted hoagie, and served with fries.

Four Cheese Grilled Cheese 17.95
Melted cheddar, Swiss, smoked Gouda, and goat cheese on garlic Texas toast. Served with fries.

Side of sweet potato fries 4.50

Elk Burger** 20.95
Elk burger topped with smoked Gouda spicy mayo, and an onion ring. Served with fries.

Fried Chicken BLT Sandwich 18.50
Sweet onion bacon jam, thick sliced tomato, crisp lettuce, and served with fries.

Alaskan Cuban Style Panini 23.95
House made elk meatloaf topped with sliced ham, smoked bacon, Swiss cheese, pickles and mustard in a pressed hoagie roll. Served with fries.

◇ HEARTY FARE ◇

Additional sides are charged extra.

Coleslaw may be substituted for fries

Amber Beer-Battered

Alaskan Halibut Nuggets 27.95
Served with fries, coleslaw, and remoulade.

Steak Bites 28.95
Tender beef ribeye and filet tips sauteed with sweet onions, wild mushrooms, red wine and demi-glace. Served with butter whipped potatoes and garlic bread.
**Dining room hours only*

Nachos 15.95
Black olives, diced tomatoes, mixed cheese, jalapenos, salsa, sour cream and queso.

*With chicken or beef*** 18.00

Steamed King Crab

Served with drawn butter 1/2 lb. **MP**
Dining room hours only* 1 lb. **MP
1 1/2 lb. **MP**

Alaskan Seafood Sampler GF**

A platter of succulent crab, peel-and-eat shrimp, oysters on-the-half shell, steamed clams, and house smoked salmon.

Dining room hours only* for Two: **MP
for Four: **MP**

Blackened Halibut Cheek Tacos 28.95
Halibut cheeks and coleslaw served in corn tortillas with salsa, remoulade, and tortilla chips.

Like us on Facebook



Rate us on Tripadvisor



◇ WINES ◇

Our philosophy is to provide you the very best wine value in each price category. The more expensive the wine, the more complex the aroma and flavor. The premium wines will be the best value for the price.

Milbrandt Cabernet	9.50	Kenwood Yulupa Chardonnay	8.50
Joel Gott Cabernet	12.00	J. Lohr Riverstone Chardonnay	10.00
Hahn Merlot	9.50	Kim Crawford Sauvignon Blanc	12.00
Firesteed Pinot Noir	10.50	Bella Sera Pinot Grigio	8.00
Meiomi Pinot Noir	12.00	Hogue Riesling	8.00
Terrazas Malbec	8.50	Cupcake Moscato Di Asti	8.50
Marietta Old Vine	9.50	Charles & Charles Rosé	8.50
Bogle Essentials Red	9.00	Beringer White Zinfandel	7.00
Michael David Petite/Petit	10.00	J. Roget Brut Sparkling	7.00

Wine Flight Tasters

3 oz. pours of three selections, Red & White

Please ask your server for Details

Half Bottles

Dry Creek Cabernet, CA	30
Kings Estate Pinot Noir, OR	30
Sonoma-Cutrer Chardonnay Russian River Valley, CA	26

PREMIUM WINES

Senator's Selection

All wines within this section score 90 plus points on a regular basis and are exceptional representations of their style

Silver Oak Cabernet, Alexander Valley, CA

A benchmark California Cabernet with aromas of vanilla, mocha, cassis and blueberry. The palate offers dark berry and cherry notes, with smooth yet firm tannins

Joseph Phelps Cabernet, Napa Valley, CA

Aromas of blackberry jam, cassis and balsamic followed by a layering complexity Throughout the mouthfeel of supple, sweet tannins with expressive ripe plum, vanilla And rich black fruit.

Caparzo Brunello di Montalcino, Italy

Deep garnet color with full and penetrating aromas of wild berries. The Palate is dry, warm, and full-bodied while harmonious, delicate and austere at the same time.

Duckhorn Merlot, Napa Valley, CA

Aromas of lush cherry, raspberry, and cocoa. Cherry and raspberry notes are echoed on the silky palate, where fine-grained tannins and flavors of ripe plum, blueberry and licorice lead to a long, elegant finish.

The Prisoner, Napa Valley, CA

A blend of Zinfandel, Cabernet, Syrah, Petite Sirah, Chardboro and Grenache. Rich and ripe with aromas of black cherry, boysenberry and smoky pepper.

Goldeneye Pinot Noir, Anderson Valley, CA

Flavors of wild strawberry and cherry on the palate, with terroir-driven hints of leather, anise, pennyroyal and mushrooms, and notes of baking spices and vanilla from aging in French Oak.

Ken Wright Pinot Noir, Willamette Valley, OR

Light and satiny with modest tannins around a delicate core of cherry, raspberry and coffee flavors, fleshing out more on the long finish.

Twomey Sauvignon Blanc, CA

Juicy and tropical with a lively minerality on the palate. Aromas of kiwi, guava and passionfruit with a dense bouquet of pithy citrus and green mango and a refreshing and balanced finish.

Kistler les Noisetiers Chardonnay, Sonoma, CA

White flowers and stone fruit aromatics leading to a full-bodied, juicy core loaded with flavors of peach, apricot, pineapple and pear.

Chateau Montelena Chardonnay, Napa Valley CA

Great elegance and freshness on the palate. Bright crisp apples, white peach, crushed stone minerality and nutmeg notes.

by the bottle

2017 130

2019 110

2017 90

2019 90

2019 85

2019 85

2021 70

2021 60

2020 85

2019 100

Vintages subject to change.

◇ RED WINES ◇

Cabernet

Sterling, Napa Valley, CA	70
Joel Gott, CA	46
J. Lohr, Paso Robles, CA	44
Millbrandt, Columbia Valley, WA	36

Merlot-Shiraz

Michael David Sixth Sense Syrah Lodi, CA	40
Hahn Merlot, Central Coast, CA	36

Zinfandek-Malbec

Klinker Brick Old Vine Lodi, CA	55
Marietta Old Vine Zinfandel Blend, CA	36
Dona Paula Malbec, Mendoza, Argentina	40
Terrazas Altos Del Plata Malbec, Mendoza, Argentina	32

Pinot Noir

Elk Cove, Willamette Valley, OR	62
Meiomi, CA	46
Firesteed, Willamette Valley, OR	40

Classic Varietals

Zaccagnini Montepuciano d'Abruzzo, Italy	48
Campo Viejo Rioja Reserva, Spain	44
Michael David Petite/ Petit, Lodi, CA	38
Root 1 Carmenere, Chile	34
Bogle Essentials Red, CA	34
Castillo De Monseran Garnacha, Spain	30

◇ WHITE WINES ◇

Chardonnay

Jordan, Russian River, CA	75
Sonoma Cutrer, Russia River, CA	52
Chateau Ste. Michelle Columbia Valley, WA	40
J. Lohr Riverstone, Monterey, CA	38
Kenwood Yulupa, CA	32

Sauvignon Blanc

Nobilo Icon, Marlborough, NZ	52
Kim Crawford, Marlborough, NZ	46

Pinot Grigio/ Pinot Gris

Ponzi Pinot Gris, Willamette Valley, OR	46
Bella Sera Pinot Grigio, Italy	32

Light and Refreshing Whites

Pine Ridge Chenin Blanc, Viognier, CA	38
Ruffino Orvietto Classico, Italy	32
Charles & Charles Rose, Columbus Valley, WA	32

Sweet and Fruity Whites

Cupcake Moscato d'Asti, Italy	32
Hogue Riesling, Columbia Valley, WA	30
Beringer White Zinfandel, CA	28

Champagne-Sparkling

Veuve Clicquot Yellow Label Brut, France	130
Zardetto Prosecco, Italy	40
J. Roget Brut, CA	28

Special Selections

Specialty Bourbons

Knob Creek 100 Proof
Basil Hayden 80 Proof
Blantons 93 Proof
Makers Mark 90 Proof
Bulleit 90 Proof

Rye

Mastersons 10 Yr 90 Proof
Bulliet 90 Proof

Specialty Scotch

Cragganmore 12 Yr
Oban 14 Yr
Lagavulin 16 Yr
Glenkinchie 12 Yr
Talisker 10 Yr
Dalwhinnie 15 Yr
Chivas 12 Yr
Glenlivet 12 Yr
Glenfiddich 12 Yr
Glenfiddich 14 Yr
Bourbon Barrel Reserve
Laphoroaig 10 Yr
Macallan 12 Yr

Cognac

Courvoisier VS
Hennessy VS
Hennessy XO
Remy Martin VSOP

Special Tequila

Patron Anejo
Patron Reposado
Patron Silver
Don Julio Anjeo
Don Julio Blanco
Herradura Anejo
Herradura Reposado
Herradura Silver

Port

Grahams Six Grapes
Sandeman Reserve
Warres Otima 10
Cockburns Spcl Reserve