

LOCAL

DINNER APPETIZERS
SMALL PLATES

FAVORITES

OYSTERS** gf _____ 20.95

On the half shell, 6 each
Served with lemon, cocktail sauce and champagne mignonette sauce.

FRESH STEAMED CLAMS
WITH REINDEER SAUSAGE** _____ 28.95

Steamed in garlic butter, white wine, fresh tomatoes, fresh basil, Alaskan reindeer sausage and served with garlic baguette.

ALASKAN SEAFOOD SAMPLER**
for Two _____ Market Price
for Four _____ Market Price

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

MAPLE SYRUP-GLAZED BACON-
WRAPPED SCALLOPS** gf _____ 20.95

Grilled Alaskan scallops brushed with maple syrup-blueberry glaze served with chef's rice and coleslaw.

COCONUT FRIED SHRIMP** _____ 17.95

Three hand-breaded jumbo shrimp served with coleslaw and spicy orange marmalade.

FRIED ALASKAN BARLEY-
COATED CALAMARI** _____ 17.95

Tender calamari strips coated in Alaskan barley served with lemon beurre blanc.

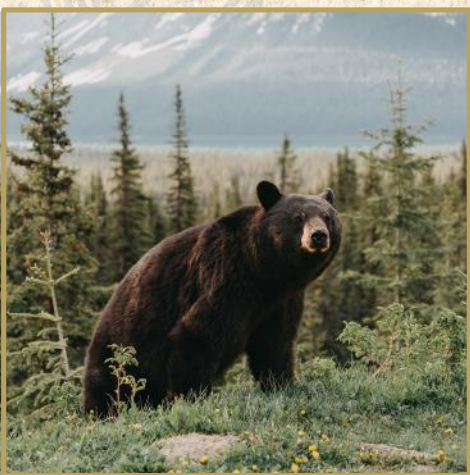
SHRIMP AND CRAB
RANGOONS** _____ 18.95

Apple-smoked bacon, shrimp and crab, garlic and herb cream cheese blend, green onions served on charred lemon curry aoli with tomato basil salad.

PARMESAN CRUSTED
ZUCCHINI STICKS _____ 15.95

Served with ranch dressing.

STEAMED KING CRAB** gf
1/2 lb. _____ MP
1 lb. _____ MP
1 1/2 lbs. _____ MP



SOUP

"WORLD FAMOUS
FOR OVER THIRTY YEARS"

SEAFOOD CHOWDER**
Cup _____ 7.00
Bowl _____ 11.00

gf Indicates Gluten Free

**NOTE: Consuming raw or under cooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of food-borne illness.

FRESH

BEEF

CUTS

We use the highest quality beef cut daily in-house. Ask your server about a GF option.

PUMP HOUSE

PREMIUM BURGER** _____ 21.95

Freshly ground beef with apple bacon, crisp onion straws, roasted garlic aioli, choice of swiss or cheddar cheeses, served on brioche bun with fries.

GRILLED RIB EYE

(14 oz.)** _____ 48.95

Fresh cut, grilled to perfection, served with whipped potatoes, chef's vegetables, topped with demi-glaze and Pump House butter.

GRILL SPECS

RARE:
Red and cool in the middle

MEDRARE:
Red and warm in the middle

MEDIUM:
Pink in the middle

FILET MIGNON** _____ 42.95

8 oz. beef tenderloin with whipped potatoes, chef's vegetables and served with demi-glaze.

SENATOR'S STEAK** _____ 33.95

Grilled Choice flat iron, champagne roasted shallots with herbs and chive compound butter. Served with whipped potatoes and chef's vegetables.

GAME

LAMB CHOPS gf** _____ 41.95

Marinated in mustard rub served with whipped potatoes, a mint garlic demi sauce and grilled asparagus.

REINDEER MEDALLIONS** _____ 38.95

Grilled, wrapped in bacon and served with berry demi-glaze, with Parmesan roasted potatoes and chef's vegetables.

ELK MEATLOAF WRAPPED IN BACON** _____ 28.95

Served with whipped potatoes, chef's vegetables and demi-glaze.

ADD-ONS & STYLES

SEAFOOD RISOTTO gf** _____ 16.00

GRILLED SALMON gf** _____ 14.00

GRILLED CHICKEN gf** _____ 10.00

GRILLED ASPARAGUS gf _____ 10.00

GRILLED SHRIMP gf** _____ 12.00



We proudly promote our partnership with local Alaskan farmers and producers in helping to develop a sustainable farm to table community; bring you the freshest products and ingredients available in season.



Add a Side Salad or our World-Famous Seafood Chowder for an additional charge.

Please note for parties of eight or more, the check should include an 18% gratuity.

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FRESH

SALADS

TASTY

HOUSE MIXED GREENS SALAD ^{gf}

Small _____ 9.00
Large _____ 12.50

Grape tomatoes, carrots, red onions,
and choice of dressing.

Dressing Choices

Balsamic Walnut Vinaigrette, Bleu Cheese,
Thousand Island, Honey Dijon, Ranch or Italian

PUMP HOUSE SPINACH SALAD ^{gf}

Small _____ 12.50
Large _____ 19.50

Served with choice of dressing, sliced
strawberries, candied pecans and goat cheese.

CAESAR SALAD

Small _____ 11.50
Large _____ 14.50

Chopped romaine lettuce, shaved Parmesan,
Caesar dressing and garlic croutons.

BLACK & BLEU SALAD** ^{gf} _____ 28.50

Grilled flat iron, mixed greens, grape
tomatoes, red onions, cucumbers, crisp apples,
gorgonzola cheese crumbles and served with
balsamic walnut vinaigrette.

BUTTERMILK CHICKEN SALAD** _____ 21.50

Fried buttermilk-marinated chicken breast served
on mixed greens, cucumbers, chopped bacon, grape
tomatoes, shredded havarti cheese and served with
creamy ranch dressing.

CRAB COBB SALAD** ^{gf} _____ 29.50

Rows of delicate crab meat, grape tomatoes, red
onion, gorgonzola cheese crumbles, sliced egg,
chopped bacon with mixed greens and served with
your choice of dressing.

SEAFOOD

SEAFOOD RISOTTO** ^{gf} _____ 35.95

Sautéed shrimp, crab, and scallops in a creamy
Parmesan sauce tossed with risotto and garnished
with diced red peppers.

GRILLED ALASKAN SALMON** ^{gf} _____ 29.95

Grilled Alaskan salmon fillet with maple
syrup-blackberry glaze served with chef's
vegetable and Parmesan roasted potatoes.

PAN-SEARED CRAB CAKES _____ 27.95

Crab cakes served with chef's vegetables,
Parmesan roasted potatoes and tiger sauce.

SEAFOOD PASTA** _____ 33.95

Sautéed shrimp, scallops, clams, roasted
tomatoes, jalapeno bacon, served with angel
hair pasta and lemon butter sauce.

ALASKAN AMBER BEER BATTER FRIED SEAFOOD COMBINATION** _____ 32.95

Alaskan halibut, shrimp, scallops, served
with fries and coleslaw.

GRILLED ALASKAN HALIBUT** ^{gf} _____ 35.95

Halibut served with Parmesan roasted potatoes,
chef's vegetables and Pump House butter.

KING CRAB MAC AND CHEESE** _____ 33.95

Traditional mac and cheese with King
crab tidbits and served with garlic crostini
and chef's vegetables..

MAPLE SYRUP GLAZED BACON- WRAPPED SCALLOPS** _____ 42.95

Grilled and served with chef's rice, coleslaw
and chef's vegetables.

BLACKENED ALASKAN HALIBUT** ^{gf} _____ 36.95

Halibut served on roasted tomatoes, shaved fennel,
baby arugula salad, sweet corn and truffle risotto,
strained pesto, and balsamic brown butter.

ALASKAN FISH AND CHIPS _____ 28.95

Deep-fried, Alaskan Amber beer-battered
Alaskan halibut served with our house remoulade
sauce, coleslaw and fries.

KING CRAB DINNER** _____ MP

1 lb. of King Crab served with chef's rice,
coleslaw and chef's vegetables.

*In season, we use only fresh Alaskan salmon for our salmon dishes.
We bread all of our deep-fried items by hand.*

^{gf} Indicates Gluten Free

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POULTRY

BUTTERMILK FRIED CHICKEN

MAC AND CHEESE** _____ 29.95

Crisp-fried chicken breast with spicy chili honey, bacon, grape tomatoes and smoked gouda cheese sauce over fusilli pasta.

CHICKEN DENALI gf** _____ 28.95

Boneless breast of chicken topped with artichoke hearts, mushrooms, crab meat in a madeira cream sauce, served with whipped potatoes and chef's vegetables.

VEGETARIAN

MARINATED VEGETABLE PLATTER gf _____ 22.50

Grilled portobellini mushrooms, asparagus, zucchini, grilled tomato, saffron rice and served with roasted red pepper hummus.

DESSERT

Prepared by our in-house baker.

BEVERAGES

FLAVORED ESPRESSO DRINKS & CAPPUCCINO

We proudly serve organically grown coffee from our local friends at North Pole Coffee.



SOFT DRINKS AND SUCH

- Perrier
- Acqua Panna
- San Pellegrino
- Lemonade
- Sweet Ice Tea
- Henry Weinhard's Root Beer
- Draft Glacier Brewhouse Root Beer

DRAUGHT BEERS

- Alaskan Amber
- Denali Twister Creek IPA
- Guinness
- HooDoo Kolsch
- 49th State Golden Eagle Blonde
- Widmer Hefeweien
- Matanuska Deep Powder Porter
- 10 Barrels Pub Lager
- Midnight Sun Wolfpack Pilsner
- Space Dust IPA

Ask about our featured keg beer.

PUMPHOUSE | ALASKAN BREWERY BEER GLASS

We'll fill it up and you keep the glass!

Glass of Alaskan Beer _____ 11.50
Glass only _____ 6.00

Please note for parties of eight or more, the check should include an 18% gratuity.

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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.*

Wine by the glass

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|----------------------------|-------|-------------------------------|-------|
| 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

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|-----------------------------|----|
| 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

by the bottle

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| 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 | 2017 | 130 |
| 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. | 2019 | 110 |
| 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. | 2017 | 90 |
| 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. | 2019 | 90 |
| 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. | 2019 | 85 |
| 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. | 2019 | 85 |
| 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. | 2021 | 70 |
| 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. | 2021 | 60 |
| 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. | 2020 | 85 |
| Chateau Montelena Chardonnay, Napa Valley CA Great elegance and freshness on the palate. Bright crisp apples, white peach, crushed stone minerality and nutmeg notes. | 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

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

Zinfandel-Malbec

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|--|----|
| Kinker 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

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

Classic Varietals

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| Zaccagnini Montepuciano d'Abbruzzo, 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

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

Sauvignon Blanc

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

Pinot Grigio/ Pinot Gris

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

Light and Refreshing Whites

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

Sweet and Fruity Whites

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

Champagne-Sparkling

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

Special Selections

Specialty Bourbons

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

Rye

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|---------------------------|
| Mastersons 10 Yr 90 Proof |
| Bulliet 90 Proof |

Specialty Scotch

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| 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

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| Courvoisier VS |
| Hennessy VS |
| Hennessy XO |
| Remy Martin VSOP |

Special Tequila

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

Port

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|------------------------|
| Grahams Six Grapes |
| Sandeman Reserve |
| Warres Otima 10 |
| Cockburns Spcl Reserve |