

## ◆ DINNER APPETIZERS/SMALL PLATES ◆

ALL SHELLS FLOWN IN FRESH ON ALASKA AIRLINES

<b>Oysters</b>	Try a Shooter!	<b>\$3.25</b>
Your choice of preparation		
<i>On the half shell</i>	served with lemon and cocktail sauce	<b>\$12.95</b>
<i>Oysters Rockefeller</i>	baked and topped with spinach and bacon	<b>\$14.95</b>
<b>Fresh Steamed Clams</b>		<b>\$14.95</b>
Steamed in garlic butter, white wine sauce & served with sourdough bread		
<b>Alaskan Seafood Sampler for Two</b>		<b>\$39.95</b>
A platter of succulent Dungeness crab, shrimp, oysters on the half shell, smoked salmon and seafood salad		
<b>Ahi Poke Poke</b>		<b>\$14.95</b>
This Hawaiian tuna staple is served with Asian seasonings on a won-ton chip with cucumber and mango drizzle.		
<b>Prawns Cocktail</b>		<b>\$12.50</b>
Large prawns on a bed of baby shrimp.		
<b>Potato Wrapped Crab Cakes</b>		<b>\$13.95</b>
Wrapped in angel hair potato, fried & served with citrus ginger aioli.		
<b>Prosciutto Wrapped Skewered Scallops</b>		<b>\$12.95</b>
Grilled and topped with a spiced honey/orange glaze.		
<b>Artichoke &amp; Spinach Dip</b>		<b>\$9.95</b>
Baked au gratin with imported parmesan, served with crostini		
<b>Alaskan Crab Mac &amp; Cheese</b>		<b>\$13.50</b>
Alaskan crab & pasta blended with a cheese sauce.		
<b>Bucket of Alaskan King Crab.....</b>	1/2lb.    1lb.    1+half lb.    2lb.	
	<b>\$17.95    \$35.95    \$51.95    \$68.95</b>	

## ◆ SALADS ◆

<b>Spinach Salad</b>	<b>\$7.50</b>
Mixed with mango, red onion, tomato, served with a sherry mango vinaigrette, and topped with prosciutto crisps.	
<b>Caesar Salad</b>	<i>Large</i> <b>\$9.75</b>
Crisp romaine lettuce, parmesan cheese, and house-made croutons, tossed in our Caesar dressing served with parmesan chards	
	<i>with grilled chicken</i> <b>\$15.95</b>
	<i>with grilled salmon or halibut</i> <b>\$20.95</b>
<b>Salad Nicoise</b>	<b>\$14.50</b>
A classic French dinner salad with marinated green beans, chopped egg, Yukon Gold potato, tomato, onion and kalamata olives & tossed with Balsamic vinaigrette.	
	<b>Add Ahi Tuna \$21.50</b>

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*All of our items are made "in-house." We use the freshest ingredients possible.*

## ◆ SOUP ◆

"WORLD FAMOUS FOR THIRTY YEARS"

<b>Seafood Chowder</b>	cup \$5.75	bread bowl \$9.50
<b>Soup du Jour</b>	cup \$4.50	bowl \$5.95

## ◆ SEAFOOD ◆

**King Crab Dinner** **\$38.95**  
1 lb. of crab with chef's rice and fresh vegetables

**Fresh Alaskan Salmon** **\$24.95**  
Your choice of preparation  
*Grilled*    Lemon beurre blanc  
*Blackened*    With mango vinaigrette

**Fresh Alaskan Halibut** **\$24.95**  
Your choice of preparation  
*Grilled*    With mango vinaigrette  
*Baked*    **Halibut Florentine**  
              Topped with spinach & a cream sauce

*Fish filet entrees served with fresh vegetables and chef's rice*

**Potato-Wrapped Crab Cake Dinner** **\$23.95**  
On a bed of Chef's rice & vegetables, served with citrus ginger aioli

**Tempura Fried Seafood Combination** **\$25.95**  
Halibut, shrimp, scallops,  
served with French fries & House slaw

**Prosciutto-Wrapped Skewered Scallops** **\$23.50**  
Grilled & topped with spiced Honey/orange glaze and  
served over Chef's rice & vegetables.

**Alaskan Bouillabaisse** **\$22.50**  
Whatever we have fresh that day —  
usually includes clams, fish, crab, shrimp & oyster

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*In season, we use only fresh King or Silver Salmon for our Salmon dishes. These delicacies come from the Copper River or may even be flown in by float plane to our dock from the mighty Yukon River. In winter, we use fresh farm-raised Atlantic Salmon or fresh frozen King Salmon.*

*We bread all of our deep fried dinner items by hand using tempura batter and fry them in unsaturated vegetable oil.*

*Most entrees are served with fresh-baked Sourdough bread.*



**Sides of salad, baked potato, or our world-famous Seafood Chowder are extra.**

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

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## ◆ BEEF ◆

*We serve FRESH cut "Choice" Grade Steaks.*

*All beef entrees are served with Yukon Gold au gratin potatoes (except as noted) and fresh vegetable.*

*1lb. baked potato can be ordered as a side dish*

### GRILL SPECS

**RARE:**  
RED & COOL IN  
THE MIDDLE

**MED RARE:**  
RED & HOT IN  
THE MIDDLE

**MEDIUM:**  
PINK IN THE  
MIDDLE

**Prime Rib** (10 oz) **\$23.50**  
Slow-roasted and tender; served with smashed red potatoes & au jus

**Alder Smoked Bone In Rib Eye Steak** (16 oz.) **\$28.95**  
Smoked in-house in our custom-built smoker

**Filet Mignon** (10 oz) **\$34.00**  
Choice tenderloin of beef grilled to your preference,  
served with herb steak butter

**Medallion of Beef  
& Prosciutto-Wrapped Skewered Scallops** **\$29.95**  
Choice tenderloin of beef cooked to your specification.

*Add a side of King crab, skewered scallops, crab cake, salmon, or halibut.*

*WE ARE NOT RESPONSIBLE FOR STEAKS COOKED PAST MEDIUM.*

## ◆ PORK ◆

**Alder-Smoked St. Louis Ribs** (1 lb) **\$19.95** (2 lb) **\$30.50**  
Slow-smoked in our backyard and served with Whiskey / Mustard BBQ sauce,  
French fries & House slaw

**Osso Bucco (Pork shank)** **\$24.95**  
This comfort dish is served in its own braising juices and accompanied  
with smashed red potatoes and House vegetables.

## ◆ WILD GAME ◆

*Alaskan Reindeer are similar to caribou and raised in Western Alaska  
where they are harvested by the Native people.*

**Reindeer Tenderloin** **\$30.50**  
Grilled and served with raspberry orange Cumberland sauce,  
braised red cabbage, Yukon Gold au gratin potatoes

**Elk Meatloaf** **\$19.95**  
This tender and juicy portion is made with Delta Raised Elk,  
bacon-wrapped, and served with smashed red potatoes and house vegetables.

## ◆ CHICKEN ◆

**1/2 Rotisserie Chicken** **\$17.95**  
Slow roasted and lightly smoked in our smoker, served with  
smashed red potatoes, sauce & vegetables.

**Chicken Denali** **\$23.50**  
Boneless breast of chicken, topped with King crab & stacked high with artichokes  
& mushrooms, served on top of Yukon Gold au gratin potatoes.

*NOTE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,  
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS*

*Most entrees are served with our own fresh-baked Alaskan Sourdough bread.*

**Sides of salad, baked potato, or our  
world-famous Seafood Chowder are extra.**

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



## ◆ PASTA/VEGETARIAN ◆

**Seafood Pasta** **\$24.50**  
 Sautéed halibut, prawns, scallops, oven roasted tomatoes, blistered garlic and vermouth, served over penne pasta in a spicy Creole sauce

**Vegetarian Lasagna** **\$17.95**  
 Napoleon-style Lasagna layered with grilled vegetables, fresh mozzarella and marinara sauce, topped with parmesan, fresh basil and balsamic syrup.

## ◆ ADD-ONS ◆

*Designed to be served with a dinner entree.*

Alaskan King Crab	(8 oz) <b>\$17.95</b>
Crab Cake	(1 each) <b>\$8.50</b>
Prosciutto-Wrapped Skewered Scallops	<b>\$10.50</b>
Halibut	<b>\$17.00</b>
Salmon	<b>\$13.50</b>
One-Pound Baked Idaho Potato with sour cream, bacon bits, butter, and green onion	<b>\$4.50</b>

## ◆ DESSERTS ◆

*Prepared by our in-house baker. Ask your server to show the dessert tray.*

## ◆ BEVERAGES ◆

WE PROUDLY SERVE ORGANICALLY GROWN COFFEE  
 SHIPPED DIRECTLY TO US FROM OUR FRIENDS  
 AT CAFE CRISTINA IN COSTA RICA.



### Soft Drinks & Such

- Clearly Canadian Flavored Waters
- Perrier
- San Pellegrino
- Henry Weinhard's Root Beer
- Lemonade
- Ice Tea
- Raspberry Tea

### Flavored Espresso Drinks & Cappuccino

#### Draught Beers *Try a taste of 4 for \$5.25*

- Alaskan Amber
- Alaskan Seasonal Beer
- Glacier IPA
- Red Hook ESB
- Pyramid Hefeweizen
- Glacier Blonde
- Guinness
- Stella Artois
- Silver Gulch Pick Ax Porter
- Miller Light

### Pump House/Alaskan Brewery Collection Beer Glass

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

Glass of Margarita	<b>\$9.50</b>
Glass of Alaskan Beer	<b>\$9.50</b>
Glass only	<b>\$5.50</b>

## CIGARS

*Please check out our humidor for a cigar of your choice to be enjoyed in the saloon with a Special Selection Beverage.*

*Our cigar prices include a 75% state tax.*

*Please note: for parties of eight or more, the check should include an 18% gratuity.  
 Parties of twenty or more will order off the limited menu.*