**DINNER APPETIZERS/SMALL PLATES**

**Oysters**
Your choice of preparation

*On the half shell, 6 ea.***
Served with lemon, cocktail sauce and champagne mignonette sauce.  **17.50**

*Oysters Rockefeller, 4 ea.***
Baked and topped with a creamy spinach & bacon stuffing.  **17.50**

**Shrimp & Crab Rangoons**  **15.50**
Stuffed with boursin and cream cheese blend, apple smoked bacon, served with lemon curry aioli, charred cherry tomato, leek relish, and scallion oil.

**Artichoke and Spinach Dip**  **11.50**
Baked creamy spinach, artichoke hearts and parmesan, served with garlic crostini.

**Birch Syrup-Glazed Bacon-Wrapped Alaskan Scallops***  **15.50**
Grilled Alaskan scallops brushed with Alaskan birch syrup-blueberry glaze served on sweet potato bacon hash.

**Crab Mac and Cheese**  **16.75**
Traditional mac and cheese with crab chunks and served with garlic crostini.

**Coconut Fried Shrimp**  **13.95**
Three hand-breaded jumbo shrimp served on orange horseradish marmalade.

**Flash Fried Alaskan Barley-Coated Calamari**  **15.95**
Tender calamari strips coated in Alaskan barley. Served with lemon butter sauce.

**Alaskan Reindeer and Gorgonzola Meatballs**  **15.50**
Flash fried ground reindeer mixed with green chiles, gorgonzola cheese and fresh thyme with a mint jalapeno dipping sauce.

**Parmesan Crusted Zucchini Sticks**  **11.95**
Served with ranch dressing.

**Steamed Alaskan King Crab**  MP 1/2 lb.  MP 1 lb.  MP 1 1/2 lb.

**SOUP**

"World Famous for over Thirty Years"

**Seafod Chowder**  cup 6.50  bread bowl 12.95

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*Indicates Gluten Free

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

**House Mixed Greens Salad**  
Grape tomatoes, carrots, red onion, and choice of dressing.  
*Small 6.00  Large 10.50*  
*Dressing choices*  
Balsamic Vinaigrette, Bleu Cheese, Ranch, Thousand Island or Italian

**Caesar Salad**  
Chopped romaine lettuce, shaved parmesan, caesar dressing and garlic croutons.  
*Small 7.50  Large 10.50*

**Black & Bleu Salad**  
Marinated grilled sirloin, mixed greens, grape tomatoes, red onions, cucumbers, crisp apples, gorgonzola cheese crumbles. Served with balsamic vinaigrette.  
*25.50*

**Buttermilk Chicken Salad**  
Fried buttermilk-marinated chicken breast served on mixed greens, cucumbers, chopped bacon, grape tomatoes, shredded havarti cheese served with creamy ranch dressing.  
*19.95*

**SEAFOOD**

**Seafood Risotto**  
Sauteed shrimp, crab, and scallops in a creamy parmesan sauce tossed with risotto.  
*26.95*

**Grilled Alaskan Salmon**  
Grilled Alaskan salmon fillet with Alaskan birch syrup-blackberry glaze served with chef’s vegetable and mashed potatoes.  
*24.95*

**Seafood Pasta Scampi Style**  
Pan-seared shrimp, scallops, jalapeno bacon, cherry tomatoes, angel hair pasta with white wine lemon sauce.  
*32.95*

**Grilled or Alaskan Amber Beer Batter Fried Seafood Combination**  
Alaskan halibut, shrimp, scallops served with fries and asian slaw.  
*29.95*

**Birch Syrup Glazed Bacon-Wrapped Alaskan Scallops**  
Served with sweet potato bacon hash, asian slaw and chef’s vegetables.  
*29.95*

**Alaskan Halibut**  
Grilled halibut topped with braised fennel, baby arugula, oven-dried tomato, served with creme fraiche and leek whipped potato, balsamic brown butter sauce and potato strings.  
*33.95*

**Alaskan Fish and Chips**  
Deep-fried, Alaskan Amber beer-battered Alaskan halibut. Served with our house remoulade sauce, asian slaw and fries.  
*23.95*

**King Crab Dinner**  
1 lb. of Alaskan King Crab served with saffron rice pilaf, asian slaw and chef’s vegetables.  
*MP*

In season, we use only fresh King or Silver Salmon for our Salmon dishes.  
We bread all of our deep-fried items by hand.

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◊ BEEF ◊

We serve FRESH cut Certified Angus Beef. 
Ask your served about a GF option.

Pump House Premium Burger**
Fresh ground certified Angus beef, apple-smoked bacon, sauteed mushrooms, 
crisp onion straws, roasted garlic aioli, choice of swiss or cheddar, 
toasted house-made brioche bun, french fries.  17.95

Grilled Garlic-Peppercorn Rub Rib Eye (16 oz.)**
Certified Angus beef, served with mashed potatoes, chef’s vegetables 
and topped with a demi-glaze.  38.95

Filet Mignon**
(6 oz.) 26.95
(10 oz.) 38.00
Certified Angus beef tenderloin, served with mashed potatoes, 
chef’s vegetables and served on demi-glaze.

Senator’s Sirloin Steak (8 oz.)**
Certified Angus sirloin marinated and grilled. Served with 
port wine balsamic reduction, sweet potato bacon hash and chef’s vegetables.

26.50

◊ GAME ◊

Alaskan Reindeer Medallion**
Bacon-wrapped reindeer medallions, butter-glazed carrots and asparagus, 
caramelized onion, marsala risotto, honey and blueberry demi glaze.  36.95

Elk Meatloaf Wrapped in Bacon
Served with mashed potatoes, chef’s vegetables and demi-glaze.  23.95

◊ ADD-ONS & STYLES ◊

<table>
<thead>
<tr>
<th>Add-On</th>
<th>Price</th>
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<tbody>
<tr>
<td>Seafood Risotto</td>
<td>14.00</td>
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<tr>
<td>Grilled Asparagus</td>
<td>10.00</td>
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<tr>
<td>Grilled Shrimp</td>
<td>10.00</td>
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<tr>
<td>Sauteed Wild Mushrooms</td>
<td>7.00</td>
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<tr>
<td>Grilled Salmon</td>
<td>12.00</td>
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<tr>
<td>Grilled Chicken</td>
<td>8.00</td>
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</tbody>
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Add on a Side Salad or our World-Famous Seafood Chowder for an additional charge.

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

◊ Indicates Gluten Free

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Rate us on TripAdvisor
POULTRY

Chicken Broccolini Alfredo**
Sautéed chicken breast tossed with broccolini florets in a creamy alfredo sauce over fettuccine.

Buttermilk Fried Chicken Mac & Cheese**
Crisp-fried chicken breast, spicy chili honey, Alaskan Amber beer, bacon and smoked gouda mac n cheese, chef’s vegetables.

Chicken Denali @**
Boneless breast of chicken topped with artichoke hearts, mushrooms, crab meat in a madeira cream sauce. Served with mashed potatoes and chef’s vegetables.

VEGETARIAN

Vegetable Lasagna
Layers of zucchini, yellow squash, red bell peppers, caramelized onions, eggless lasagna noodles with a sundried tomato cream alfredo sauce.

DESSERTS

Prepared by our in-house baker.

BEVERAGES

Flavored Espresso Drinks and Cappuccino

We proudly serve organically grown coffee shipped directly to us from our friends at Café Cristina in Costa Rica.

Soft Drinks and Such
- Perrier
- San Pellegrino
- Henry Weinhard’s Root Beer
- Lemonade
- Sweet Ice Tea
- Draft Glacier Brewhouse Root Beer

Draught Beers Try a taste of 4 for 7.25
- Alaskan Amber
- Denali Twister Creek IPA
- Guinness
- HooDoo Kolsch
- Kassik’s Beaver Tail Blonde
- King Street Hefeweizen
- Matanuska Deep Powder Porter
- Miller Light
- Pilsner Urquell
- Smash Galaxy IPA

Ask about our featured keg beer

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