

LOCAL

DINNER APPETIZERS
SMALL PLATES

FAVORITES

OYSTERS** gf _____ 21.95

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

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 Snow Crab clusters, peel and eat shrimp, oysters on the half shell, steamed clams and house-smoked salmon.**

MAPLE SYRUP-GLAZED BACON-
WRAPPED SCALLOPS** gf _____ 21.95

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

LAVELLE'S BOURBON
STREET SHRIMP** _____ 21.95

Blackened coldwater Tiger Shrimp in Lavelle's lobster cream sauce.

COCONUT FRIED SHRIMP** _____ 19.95

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

FRIED CALAMARI** _____ 18.95

Tender rings and tentacles deep fried, served with fresh herb aioli.

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 _____ 8.00
Bowl _____ 12.00

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.

BLACK & BLEU BURGER** _____ 21.95
Freshly ground beef, house blackening seasoning, bleu cheese crumble, smoked applewood bacon, crispy onion straws, mayonnaise, and topped with lettuce, tomato and onion on a buttered Brioche bun. Served with fries.

OSSO BUCCO** _____ 45.95
Braised and slow roasted bone in short rib, smoked gouda polenta, au jus, zesty gremolata, served with chef's vegetables.

GRILL SPECS

RARE:
Red and cool in the middle

MEDRARE:
Red and warm in the middle

MEDIUM:
Pink in the middle

GRILLED RIB EYE (12 oz.)** _____ 48.95
Fresh cut, grilled to perfection, served with whipped potatoes, chef's vegetables, topped with demi-glaze and Pump House butter.

FILET MIGNON** _____ 42.95
8 oz. beef tenderloin with whipped potatoes, chef's vegetables and served with demi-glaze.

SENATOR'S STEAK** _____ 37.95
12 oz. Grilled NY Strip, champagne roasted herb and chive butter demi-glaze, parmesan roasted potatoes and asparagus.

GAME

LAMB CHOPS**  _____ 42.95
Marinated in mustard rub served with whipped potatoes, a garlic demi sauce and grilled asparagus.

ELK 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.



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-ONS & STYLES

GRILLED SALMON**  _____ 14.00

GRILLED CHICKEN**  _____ 11.00

GRILLED ASPARAGUS  _____ 7.00

GRILLED SHRIMP**  _____ 13.00

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

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

 Indicates Gluten Free

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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 Vinaigrette, Bleu Cheese, Ranch,
Thousand Island, Honey Dijon, 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 beef skewers, mixed greens, grape
tomatoes, red onions, cucumbers, crisp apples,
Bleu 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} _____ 34.95

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 ALFREDO** _____ 33.95

Black Tiger shrimp, Bay scallops and mussels,
sautéed with fresh herbs, garlic, and shallots Parmesan
alfredo fettuccine.

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 STUFFED SHRIMP** _____ 33.95

Jumbo shrimp stuffed with King Crab,
peppers, herbs and Parmesan cheese.
Served with lemon bur blanc, saffron rice
and chef 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.

CHENA RIDGE CHICKEN** _____ 30.95

Crispy skin chicken, sun dried tomatoes, King Crab, fresh spinach and mushrooms, White Wine cream sauce, served with whipped potatoes and chef's vegetables.

ROASTED DUCK** _____ 36.95

Half roasted crispy skin duck, orange marmalade, whipped potatoes and chef's vegetables.

VEGETARIAN

MARINATED VEGETABLE PLATTER  22.50

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

ROASTED PEPPER _____ 21.95 

Served with savory herb rice and tasty tofu, red sauce.

DESSERT

Prepared by our in-house baker.

BEVERAGES

FLAVORED ESPRESSO DRINKS & CAPPUCINO

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



SOFT DRINKS & SUCH

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

DRAUGHT BEERS

- Alaskan Amber
- Black Spruce Brewing Aroma Dome IPA
- Guinness
- HooDoo Kolsch
- 49th State Golden Eagle Blonde
- Glacier Brewhouse Hefeweizen
- Matanuska Deep Powder Porter
- Michelob Ultra
- Midnight Sun Wolfpack Pilsner
- Elysian Space Dust IPA

Ask about our featured keg beer.

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