SANDWICHES

All sandwiches are served with Alaska chips and our house-made cilantro lime coleslaw

Seafood Salad Sandwich

Crab, cod and bay shrimp combined with celery, green onions and our signature seasonings to make a light and refreshing salad. Served on a buttery square croissant. 14.95

Cubano

A classic pressed sandwich on toasted sourdough with smoked ham, pulled pork, sliced dill pickles, melted provolone, yellow mustard and tomato. 14.95

Cheeseburger

A Black Angus hamburger topped with Tillamook cheddar, crisp romaine lettuce, tomato and sweet white onion. Served on a soft potato roll with house-made pesto aioli. 13.95

Add hickory smoked bacon 3.50

Turkey Club

Oven roasted turkey breast, hickory smoked bacon, Tillamook cheddar, crisp romaine lettuce, tomato & sweet white onion. Served on a soft potato roll with house-made pesto aioli. 15.45

Garden Melt

A garden sandwich grilled on sourdough with a mix of baby arugula, spinach, tomato, sweet white onion and provolone cheese. Served with cream cheese and house-made pesto aioli. 12.95

Add turkey, ham or hickory smoked bacon 3.50

DESSERTS

Salted Caramel Brownie Sundae

A gourmet brownie drizzled with salted caramel and dark chocolate sitting on a chocolate covered pretzel crust. Served warm and topped with vanilla ice cream and chocolate sauce. 8.45
**Gluten Free Fudge Brownie Available

Fruits of The Forest Pie

One of our staff's favorite, a medley of strawberry, apple, raspberry, blackberry and rhubarb. The flavors of this best seller are as enticing as its name. 7.00 *À la mode* 2.25

Carrot Cake

Two layers of old fashion carrot cake with traditional spices, walnuts and a rich cream cheese frosting. 8.75

Triple Vanilla Bean Cheesecake

A decadent, rich and creamy vanilla bean cheesecake on a vanilla cookie crust, topped with warm house-made blueberry sauce. 9.75

BEVERAGES

Coffee/Hot Tea 3.50

Hot Chocolate 3.50

Juice 3.50

Orange, Pineapple, Cranberry, Grapefruit

Soft Drinks 2.00

Coke, Diet Coke, Sprite, Iced Tea

Moose Mary 8.75

Our version of the classic Bloody Mary; Anchorage Distillery Vodka with our signature spicy mix.

Hand Crafted Alaskan Beer 8.75

Alaskan Brewing Co. Amber & Kölsch Ales Denali Brewing Co. Mother Ale & Twister Creek IPA Midnight Sun Brewing Co. Kodiak Brown Ale

House Wine Glass 7.75 / bottle 24.00

Trinity Oaks Wine Pinot Grigio, Chardonnay, Cabernet Sauvignon **Sutter Home** White Zinfandel

SIGNATURE ALASKA CUISINE

Alaska Fish Tacos**

Try this traditional Mexican dish with a twist from our Alaska seas. Bering Sea cod, topped with cilantro lime coleslaw and a drizzle of fresh lemon-garlic aioli, served on white corn tortillas. 15.45

Seared Wild Salmon with Quinoa Summer Salad**

Alaska salmon meets the Mediterranean with our quinoa salad. A blend of Kalamata olives, English cucumber, sweet white onions, sun-dried tomatoes, feta cheese and arugula; finished with a house-made tahini garlic dressing. 16.45

Award Winning Reindeer Chili

"People's Choice Award at the Alaska State Fair Chili Cook-Off"

Alaska reindeer combined with tomatoes, Alaskan Amber and our own special seasonings, garnished with cheddar cheese and green onions. Served with a slice of cornbread. 11.50

THE SIMPLE SIDE

Chef Salad**

Crisp romaine lettuce, cherry tomatoes, English cucumber, oven roasted turkey breast smoked ham, Tillamook cheddar, provolone, hard boiled egg and your choice of housemade dressing. 13.45

Side Salad**

A small garden salad with your choice of house-made dressing. 6.45 *House-made dressing choices - Blue Cheese, Italian, Ranch and Tahini Garlic*

Wild Alaskan Smoked Salmon Chowder

A slightly spicy chowder with Alaskan smoked salmon, garlic, onion, celery and roasted red pepper puree. 6.95/9.95

Soup Du Jour**

Fresh selection prepared daily. 6.95/9.95

Light Fare

Your choice of any two items; cup of soup, side salad, half sandwich on sourdough dressed with lettuce, tomato, onion, with mustard & mayonnaise.

(Your choice: oven roasted turkey breast or smoked ham with provolone). 11.95