

BEVERAGES

Bloody Mary

- Our guests' favorite...morning, noon and night!* \$9
 Non-Alcoholic Option \$6⁵⁰

Mimosa - Prosecco and Orange Juice \$9

Coffee Cocktails \$8

- Moose Kiss – *Kahlua, Irish Cream and coffee*
 Arctic Circle – *Amaretto, Irish Cream and coffee*
 Sourdough Jack – *Jack Daniels, Irish Cream and coffee*

Other Beverages

- Coffee, Tea or Alaskan Glacial Bottled Water..... \$3
 Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea \$3
 Moose's Tooth Root Beer (a locally brewed favorite) \$4
 Milk or Chocolate Milk \$4
 Juice – *Orange, Apple, Cranberry, Tomato* \$5

SIDES & EXTRAS

- | | |
|------------------------------|-----------------------------|
| Country-Style Bacon..... \$5 | Roasted Potatoes..... \$4 |
| Reindeer Sausage..... \$5 | Blueberry Pancake..... \$4 |
| Two Eggs Scrambled..... \$4 | Buttermilk Biscuit..... \$2 |

BREAKFAST

ALASKAN SEAFOOD SPECIAL ^(gf)\$16

Crab, shrimp, green onions and havarti cheese scrambled with three eggs, served with roasted potatoes and a buttermilk biscuit

MOUNTAIN BLUEBERRY PANCAKES\$15

Three buttermilk pancakes bursting with blueberries, served with organic Alaskan birch or maple syrup and choice of bacon or Alaskan reindeer sausage

DENALI SCRAMBLE ^(gf)\$15

Alaskan reindeer sausage, bacon and cheddar cheese scrambled with three eggs, served with roasted potatoes and a buttermilk biscuit

HEARTY MINER'S BREAKFAST ^(gf)\$15

Three scrambled eggs served with roasted potatoes, buttermilk biscuit and choice of country-style bacon or Alaskan reindeer sausage

GARDEN SCRAMBLE ^(gf)\$14

Spinach, tomatoes, green onions and cheddar cheese scrambled with three eggs, served with roasted potatoes and a buttermilk biscuit

WILDERNESS CREAM OF BARLEY\$10

Alaska Flour Co. stone-ground barley served with sides of blueberries, milk, toasted almonds and choice organic Alaskan birch syrup or brown sugar

^(gf) *Gluten free option available*

SOUP

Alaskan Smoked Salmon Chowder – Wild Alaskan smoked salmon with potatoes and vegetables in a rich and creamy chowder

Reindeer Chili – Our signature recipe with reindeer meat, black beans, tomatoes and green chilies, topped with cheddar cheese and green onions

Cup or Bowl.....\$6/10

BEVERAGES

Red Wine

(Glass/Bottle)

Erath Pinot Noir – *Willamette Valley, OR*..... \$9/42

H3 Les Chevaux Red Blend – *Columbia Crest, WA*..... \$8/38

Clos Du Bois Cabernet Sauvignon – *North Coast, CA*..... \$8/38

White Wine

(Glass/Bottle)

A to Z Pinot Gris – *Willamette Valley, OR*.....\$9/42

Nobilo Sauvignon Blanc – *Marlborough, New Zealand*..... \$8/38

J Lohr Chardonnay – *Monterrey, CA*..... \$8/38

Lunetta Prosecco (187ml Bottle) – *Trentino, Italy*\$10

Alaskan Beers and Cider

Alaskan Amber – *Alaskan Brewing Co., Juneau AK*.....\$6⁵⁰

Wolf Pack Pilsner – *Midnight Sun Brewing, Anchorage AK*.....\$6⁵⁰

Twister Creek IPA – *Denali Brewing Co., Talkeetna AK*.....\$6⁵⁰

Forget-Me-Hopped Cider – *Double Shovel, Anchorage AK*...\$8⁵⁰

Other Beverages

Coffee, Tea or Alaskan Glacial Bottled Water..... \$3

Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea.....\$3

Moose's Tooth Root Beer (a locally brewed favorite!)..... \$4

Juice – *Orange, Apple, Cranberry, Tomato*..... \$5

LUNCH

FRENCH DIP SANDWICH.....\$16

Slow-roasted, thinly sliced beef on a ciabatta bun with a side of au jus, served with Alaska Potato Chips**, made from locally sourced potatoes

Add havarti cheese\$1

ALEUTIAN SEAFOOD PASTA SALAD..... \$17

Chilled penne pasta, crab, shrimp, spinach, red peppers & water chestnuts, tossed with Asian dressing, topped with green onion and toasted almonds

TURKEY MELT..... \$15

Thinly sliced grilled turkey breast, melted havarti cheese and roasted red pepper aioli on a ciabatta bun. Served with Alaska Potato Chips**

HALIBUT CAESAR WRAP *(gf)* \$17

Alaskan halibut with lettuce, parmesan cheese and creamy Caesar dressing wrapped in a spinach tortilla with Alaska Potato Chips**

CHICKEN WRAP *(gf)* \$15

Chicken breast, bacon, lettuce, tomatoes, cheddar cheese wrapped in a spinach tortilla, served with ranch dressing and Alaska Potato Chips**

GARDEN VEGGIE WRAP *(gf)* \$14

Grilled black bean patty, lettuce, tomatoes, red peppers & carrots in a spinach tortilla, served with balsamic dressing and Alaska Potato Chips**

CLASSIC CAESAR SALAD *(gf)* \$11

Crisp romaine lettuce, parmesan cheese and seasoned croutons

With Grilled Chicken Breast or Shrimp..... \$15

Sub soup for chips with entrée add \$4

(gf) *Gluten free option available*

Vegetarian Menu Available, ask your server

Alaska Potato Chips are made using peanut oil

STARTERS

- Alaskan Smoked Salmon Chowder** – Wild Alaskan smoked salmon with potatoes and vegetables in a rich and creamy chowder (Cup)..... **\$6**
- Side Green Salad**..... **\$6**

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DINNER

PRIME RIB ^(gf) **\$30**

A generous cut of slow-roasted prime rib cooked to order, served with garlic mashed potatoes and green beans

HALIBUT SUPREME ^(gf) **\$30**

Baked Alaskan halibut fillet with lemon cream and breadcrumb topping, served with wild rice and green beans

HERB ROASTED CHICKEN ^(gf) **\$24**

Baked chicken breast topped with herb butter sauce, served with wild rice and green beans

REINDEER SAUSAGE PASTA..... **\$24**

Alaskan reindeer sausage sautéed with garlic, spinach, tomatoes, red bell peppers, marinara sauce, penne pasta and parmesan cheese

WILD RICE AND VEGETABLES..... **\$19**

Sautéed spinach, tomatoes, carrots, red bell peppers, garlic and white beans served on a bed of wild rice, topped with toasted almonds and parmesan cheese

Vegan option available

CLASSIC CAESAR SALAD ^(gf) **\$17**

Grilled chicken breast or shrimp, crisp romaine lettuce, parmesan cheese and seasoned croutons tossed in Caesar dressing

^(gf) *Gluten free option available*

Vegetarian Menu Available, ask your server

DESSERT

FRUITS OF THE FOREST PIE..... \$8

Warm flaky crust filled with apples, rhubarb, blackberries, raspberries and strawberries, served with vanilla ice cream and whipped cream

BROWNIE EXTRAORDINAIRE..... \$8

Rich triple chocolate brownie served warm with vanilla ice cream, chocolate sauce and whipped cream

ALASKAN BIRCH SUNDAE (one or two scoops)..... \$5/7

Old fashioned vanilla ice cream topped with organic Alaskan birch syrup and birch almond brittle crumble

MOOSE'S TOOTH ROOT BEER FLOAT..... \$6

Vanilla ice cream with locally brewed Moose's Tooth Root Beer

VANILLA ICE CREAM (one or two scoops)..... \$3/5

Light and refreshing, old fashioned vanilla ice cream

COFFEE COCKTAILS \$8

Moose Kiss – *Kahlua, Irish Cream and coffee*

Arctic Circle – *Amaretto, Irish Cream and coffee*

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