

BEVERAGES

Bloody Mary

Our guests' favorite...morning, noon and night!\$12

Non-Alcoholic Option \$6

Mimosa - Prosecco and Orange Juice\$12

Coffee Cocktails\$12

Moose Kiss – *Kahlua, Irish Cream and coffee*

Arctic Circle – *Amaretto, Irish Cream and coffee*

Sourdough Jack – *Jack Daniel's, Irish Cream and coffee*

Other Beverages

Coffee, Tea or Alaskan Glacial Bottled Water..... \$4

Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea \$4

Moose's Tooth Root Beer Or 49th State Blueberry Cream Soda.....

(Both locally brewed favorites)\$5

Milk or Chocolate Milk \$5

Juice – *Orange, Apple, Cranberry, Tomato* \$6

SIDES & EXTRAS

Country-Style Bacon..... \$6 Roasted Potatoes..... \$5

Reindeer Sausage..... \$6 Blueberry Pancake..... \$5

Two Eggs Scrambled.....\$5 Buttermilk Biscuit..... \$3

BREAKFAST

MOUNTAIN BLUEBERRY PANCAKES\$16

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)\$16

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

HEARTY MINER'S BREAKFAST ^(gf)\$16

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

GARDEN SCRAMBLE ^(gf)\$15

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

WILDERNESS CREAM OF BARLEY\$12

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

GLACIER YOGURT PARFAIT.....\$11

Vanilla greek yogurt, blueberries, honey oat granola with berry sauce

^(gf) *Gluten free option available – ask your server*

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.....\$7/11

BEVERAGES

Red Wine

(Glass/Bottle)

Hahn Pinot Noir – *Monterey County, CA* \$12/46

Beringer Bourbon Barrel Aged Red Blend *Napa Valley, CA*

Twenty Acres Cabernet Sauvignon – *Clarksberg CA*

White Wine

(Glass/Bottle)

A to Z Pinot Gris – *Willamette Valley, OR* \$12/46

Yealands Sauv Blanc – *Malborough, New Zealand*

J Lohr Chardonnay – *Monterey County, CA*

Sparkling Wine

Lunetta Prosecco (187ml Bottle) – *Trentino, Italy*\$12

Alaskan Beers..... \$8

Alaskan Amber – *Alaskan Brewing Co., Juneau AK*

Arctic Warrior American Ale – *Matanuska Brewing, Anchorage AK*

Solstice IPA – *49th State Brewing, Healy AK*

Bavarian Hefeweizen – *Glacier Brewhouse, Anchorage AK*

Alaskan Hard Seltzer..... \$8

Spruce-Tip Cherry Grapefruit – *Alaskan Brewing Co., Juneau AK*

Other Beverages

Coffee, Tea or Alaskan Glacial Bottled Water..... \$4

Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea.....\$4

Moose's Tooth Root Beer Or 49th State Blueberry Cream Soda.....

(Both locally brewed favorites)\$5

Juice – *Orange, Apple, Cranberry, Tomato*..... \$6

LUNCH

FRENCH DIP SANDWICH..... \$19

Slow-roasted, thinly sliced beef and havarti cheese on a ciabatta bun with a side of au jus. Served with Alaska Potato Chips, made from locally sourced potatoes

TURKEY MELT..... \$17

Thinly sliced grilled turkey breast, melted havarti cheese and roasted red pepper aioli on sourdough bread. Served with Alaska Potato Chips

HALIBUT CAESAR WRAP ^(gf) \$21

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

Also available as a salad!

CHICKEN WRAP ^(gf) \$18

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

Also available as a salad!

GARDEN VEGGIE WRAP ^(gf) \$16

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

Also available as a salad!

CLASSIC CAESAR SALAD ^(gf) \$13

Crisp romaine lettuce, parmesan cheese and seasoned croutons

With Grilled Chicken Breast \$16

Sub soup for chips with entrée add \$4

^(gf) *Gluten free option available – ask your server*

Vegetarian menu available – ask your server

STARTERS

- Alaskan Smoked Salmon Chowder** – Wild Alaskan smoked salmon with potatoes and vegetables in a rich and creamy chowder (Cup).....\$7
- Side Green or Caesar Salad**.....\$7

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- Arctic Warrior American Ale – *Matanuska Brewing, Anchorage AK*
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- Bavarian Hefeweizen – *Glacier Brewhouse, Anchorage AK*

Alaskan Hard Seltzer..... \$8

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- Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea.....\$4
- Moose's Tooth Root Beer Or 49th State Blueberry Cream Soda.....
- (Both locally brewed favorites)\$5
- Juice – *Orange, Apple, Cranberry, Tomato*..... \$6

DINNER

PRIME RIB ^(gf) \$34

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

HALIBUT SUPREME ^(gf) \$34

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

ALASKA REINDEER SAUSAGE RAVIOLI..... \$28

Freshly made Alaska Pasta Co. ravioli with a house made Alaskan reindeer sausage and ricotta filling, tomato cream sauce, spinach, and parmesan cheese

HERB ROASTED CHICKEN ^(gf) \$26

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

WILD RICE AND VEGETABLES..... \$20

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) \$18

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

^(gf) *Gluten free option available – ask your server*

Vegetarian menu available – ask your server

DESSERT

FRUITS OF THE FOREST PIE..... \$7

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

A la Mode \$10

BROWNIE EXTRAORDINAIRE..... \$7

Rich triple chocolate brownie served warm with chocolate sauce and whipped cream

A la Mode \$10

ALASKAN BIRCH SUNDAE (one or two scoops)..... \$6/8

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

BLUEBERRY CREAM OR ROOT BEER FLOAT..... \$8

Vanilla ice cream with locally brewed 49TH State Blueberry Cream
Soda or Moose's Tooth Root Beer

VANILLA ICE CREAM (one or two scoops)..... \$4/6

Light and refreshing, old fashioned vanilla ice cream

COFFEE COCKTAILS \$12

Moose Kiss – *Kahlua, Irish Cream and coffee*

Arctic Circle – *Amaretto, Irish Cream and coffee*

Sourdough Jack – *Jack Daniel's, Irish Cream and coffee*

