



# WHISTLE STOP BAR & GRILL



## Starters

**Smoked Salmon Spread** Copper River smoked salmon, cream cheese, red onion and capers make this a spread worth swimming upstream for. *10.00*

**Flatbread Pizza** A 10" crust grilled over an open flame, brushed with basil pesto, topped with smoked mozzarella and oven roasted tomato sauce. *9.99* Add pepperoni or Genoa salami *.99*

**Caprese** Fresh mozzarella, olive oil, basil, tomato and balsamic vinegar reduction served with Pita bread. *9.00*

**Alaska Crab Cakes** Our coconut cakes combine the popular sweet taste of Alaskan crab with a tropical favorite. Topped with lemon and garlic herb aioli. *9.00*

**Rail Car Nachos** Tortilla chips piled high and topped with jack and cheddar cheeses, chunky avocado salsa, jalapenos and green onions. Full *10.99* Half *6.99* Add chicken *3.99*

## Soups & Salads

**Caesar Salad** Fresh romaine, imported parmesan cheese and garlic croutons tossed with Caesar dressing. Side *6.00* Entrée *10.00* Add grilled chicken *3.99* Add grilled salmon *4.99*

**The Copper Spike** Mixed seasonal greens with fresh tomatoes, cucumbers and carrots, drizzled with a champagne vinaigrette dressing. Side *7.00* Entrée *12.00*

**Prince William's Seafood Salad** Sautéed shrimp and scallops over spring mix with mango vinaigrette, strawberries and a jicama-red pepper gorgonzola slaw. *19.00*

**Wild Alaskan Smoked Salmon Chowder** Roasted red pepper and cream with potatoes, garlic, onion, celery and wild Alaskan salmon, smoked in a traditional Northwest style over native hardwood. Cup *5.00* Bowl *6.00*

**Daily Soup** Ask your server about our Chef's daily creation.  
Cup *5.00* Bowl *6.00*

**Soup and Salad** This is a lighter combination of a cup of soup and a small Copper Spike or Caesar salad. *9.99*

### **Copper River and Northwestern Railroad**

The Copper River and Northwestern, or C.R. and N.W., Railway was constructed along the Copper River from 1906-1911 to provide access from Cordova to the Kennecott copper mine.

The railway stretched 200 miles inland to the Kennecott coal deposits. Building the bridge across the Copper River from the Miles to the Childs Glaciers required rapid construction to take advantage of the winter months, before chunks of ice floated downstream during heavy spring run-off. The Miles Glacier Bridge, with four spans and five million tons of steel, was touted as the "million-dollar" bridge, completed in 1910 at the price of \$1.4 million.

Despite early claims that C.R. and N.W stood for "Can't Run and Never Will," the final 'copper' spike of the railway was driven into the ground at the town of Kennicott on March 29, 1911 (the mine and company are spelled "Kennecott," while the town is spelled "Kennicott"). The final cost of the railway, which took a peak crew of 6,000 men nearly five years to construct, was \$23,500,000. A week after its completion, the first train of ore moved toward Cordova. The deposit was so rich that the ore averaged 70 percent pure copper. The Alaska Syndicate enjoyed handsome profits for copper during the World War I years, but by 1938, the mine was depleted and the Copper River and Northwestern Railway abandoned.

Reference: Geophysical Institute, U of A Fairbanks, U of W Archives—Eric A. Hegg collection, Cultural Resource Management N.P.S.—Geoffrey Bleakley

## Sandwiches

All sandwiches are served with French fries. Substitute yam fries, soup or salad for *2.00*

**Copper River Salmon BLT** Fresh salmon filet rubbed with seasoned cornmeal, grilled and topped with chipotle pepper aioli, bacon, lettuce and tomato on focaccia bread. *13.99* *Alaskan Summer Ale or Pinot Noir*

**Conductor's Cheeseburger** Juicy 1/2lb flame broiled burger topped with cheddar cheese, lettuce, tomato and thousand island dressing. Available with a veggie burger. *10.99* Add bacon *.99* *Alaskan Amber or Cabernet*

**Rail Belt Turkey Rueben** Slow-roasted turkey, topped with Swiss cheese and sauerkraut. Served on sourdough bread with a sun-dried tomato aioli. *10.99* *Alaskan White or Pinot Grigio*

**Buffalo Burger** Flame broiled 1/2lb free-range bison burger topped with a smoked gouda cheese, lettuce, tomato, grilled onions and BBQ sauce. *13.99* Add bacon *.99* *Denali Red or Zinfandel*

**The Caboose** Roasted red peppers, grilled portabella mushroom, basil pesto spread and fresh mozzarella served on seven grain wheat. *10.99* *Alaskan Amber or Sauvignon Blanc*

**Miners Game Loaf Sandwich** Alaskan buffalo and reindeer blended with bacon, bell peppers and onions served open face on ciabatta bread and topped with BBQ sauce and cheddar cheese. *12.99* *Alaskan Summer Ale or Cabernet*

**Vagabond Chicken Sandwich** Juicy chicken breast topped with Swiss cheese, lettuce, tomato and honey mustard dressing. *10.99* Add bacon *.99* *Alaskan White or Chardonnay*

## Entrees

**Hobo Grilled Salmon** Petit filet of Copper River salmon brushed with house BBQ sauce and grilled. Served with choice of red potato salad or house salad. *13.99* *Denali Red or Chardonnay*

**Southern Style Baby Back Ribs** Served with our own ranch style baked beans and homemade buttery corn bread. Full Rack *26.00* Half Rack *17.00* *Alaskan White or Zinfandel*

**Beer Battered Fish and Chips** A Princess signature recipe. Alaskan cod hand dipped in Alaskan Amber batter, then fried to a golden brown. Served with French fries and tartar sauce. *13.99* *Alaskan White, Pinot Grigio or Sparkling Wine*

## Beverages

**Drinks** Coca Cola, Diet Coke, Dr. Pepper, Sprite, root beer, coffee, ice tea *2.00*

**Cold 16oz Draughts** Alaskan White, Alaskan Amber, Alaskan Summer Ale, Glacier Brewhouse Denali Red *5.50*  
Budweiser, Bud Light *4.50*

**Bottled Beer** Alaskan IPA, Heineken, Corona, Guinness, Miller Lite, St. Pauli Girl NA *4.50*

**House Wines by the Glass** Sutter Home Cabernet, Merlot, White Zinfandel, Chardonnay, Sauvignon Blanc *6.00*

### **Pairing Food, Wine, and Beer**

For centuries, beer, wine and food have been enjoyed together as a part of the good life. The grain-based nature of beer and the grapes in wine make both beverages food in and of themselves. The wide range of flavors, aromas and textures that make these items unique also make them the perfect match for nearly any kind of food. Here at the Copper River Princess Lodge, our menu items are made from scratch to take advantage of the abundant natural ingredients available in Alaska, from Copper River Salmon, halibut and scallops to bison and reindeer — to even our ice cream, which is made at the Matanuska Creamery in Wasilla. During the cold winter months of an Alaskan winter, we have spent many hours finding the best pairings of food with wine and beer. We have added our suggestions to the menu and hope you will enjoy. Cheers!

*Consuming raw or undercooked meats, poultry and seafood may increase your risk of food borne illness.  
For your convenience, a 15% gratuity will be added to parties of 8 or more*