



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*

Flatbread Pizza A 10" crust grilled over an open flame, brushed with basil pesto, topped fresh ovaline mozzarella and oven-roasted tomato sauce. *10* Add pepperoni or Genoa salami *1*

Buffalo Wings Spicy breaded chicken wings, served with celery and carrot sticks and our house made buffalo-bleu cheese dressing. *9*

Copper Auger Uniquely cut fried potatoes topped with melted cheddar and jack cheeses, jalapeños and green onions. Served with a side of salsa and sour cream. *9* Add chicken *4*

Soups & Salads

Caesar Salad Fresh romaine, imported parmesan cheese and garlic croutons tossed with Caesar dressing. Side *6* Entrée *10* Add grilled chicken *4* Add grilled salmon *6*

The Copper Spike 🍏 Mixed seasonal greens with fresh tomatoes, cucumbers and carrots, drizzled with a raspberry vinaigrette dressing. Side *6* Entrée *11*

Copper River Cobb 🍏 Smoked salmon with red onions, hard boiled eggs, dried cranberries and goat cheese on top of fresh spring greens and garnished with capers. Served with a sweet paprika vinaigrette. *16*

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* Bowl *7*

Daily Soup Our chef's fresh, daily creation. Cup *5* Bowl *7*

Soup and Salad A lighter combination of a cup of soup and a small Copper Spike or Caesar salad. *11*

🍏 *Indicates Healthier Menu Option*

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 ore 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.

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 total 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 started on its long journey toward Cordova. The Alaska Syndicate enjoyed handsome profits during the World War I years, with rich deposits averaging 70 percent pure copper. Despite early claims that C.R. and N.W. stood for "Can't Run and Never Will," by 1938, the mine was depleted and the Copper River and Northwestern Railway were 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 sweet potato fries, soup or salad. 2

Salmon BLT Fresh salmon filet with pesto aioli, lettuce and tomato and bacon on grilled focaccia bread. 14
Alaskan Summer Ale or Pinot Noir

Conductors Cheeseburger Juicy half-pound, flame-broiled beef patty topped with cheddar cheese and our house sauce, built on a parmesan black pepper bun with lettuce, tomato and onion.
Available with a veggie burger. 13.50 Add bacon 1 *Alaskan Amber or Cabernet*

Rail Belt Turkey Reuben Slow-roasted turkey, topped with Swiss cheese and sauerkraut. Served on sourdough bread with a chipotle aioli. 12.50 *Alaskan White or Pinot Grigio*

Mount Drum Dip Sliced slow cooked prime rib stacked high on a toasted French roll with provolone cheese. Served warm with au jus. 14.50 Add grilled onions .50 *Denali Red or Zinfandel*

The Caboose Sautéed mushrooms, peppers, onions, broccoli, and spinach topped with swiss cheese and roasted red peppers, served on a French roll 12.50 *Alaskan Amber or Sauvignon Blanc*

The Big Game Sandwich The Alaskan take on a home-style meatloaf sandwich! Reindeer and Buffalo come together with, bell peppers and onions to create this open-faced sandwich, topped with sautéed onions and gravy atop a French roll 14.50 *Alaskan Summer Ale or Cabernet*

Vagabond Chicken Sandwich Juicy chicken breast topped with Provolone cheese, bacon, ranch, lettuce and tomato served on ciabatta bread. 13.50 *Alaskan White or Chardonnay*

Entrées

Angus Steak & Frets 8 oz Angus sirloin grilled to your liking served with French fries and ice water coleslaw. 22.00 *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. 15 *Alaskan White, Pinot Grigio or Sparkling Wine*

Beverages

Soft Drinks Coca Cola, Diet Coke, Dr. Pepper, Sprite, coffee, iced tea 2.50

16oz Draughts Alaskan White, Alaskan Amber, Alaskan Summer Ale, Denali Brewing "Denali Gold" 5.50
Budweiser, Bud Light 4.75

Bottled Beer Alaskan IPA, Alaskan Stout, Heineken, Corona, Buckler NA 5.50

House Wines by the Glass Sutter Home Cabernet, Merlot, White Zinfandel, Chardonnay, Sauvignon Blanc 6.50

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 foods in and of themselves. Nuances of flavors, aromas and textures make one or more of these unique drinks into the perfect compliment to your favorite appetizer or entrée. 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, dark months of Alaskan winters, we spend 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*