

STARTERS

WINGS

Hot sauce, BBQ or Sweet Chili...we make them your way! Served with celery and carrots sticks and your choice of blue cheese or ranch dipping sauces. 8.99

ALASKA SALMON CAKES

Pan-seared, house-made Alaska salmon cakes. Served with a zesty lemon pepper aioli. 8.99

NOT POTATO SKINS

Skin-on potato wedges smothered in cheese, sour cream and green onion topped with chunks of hardwood smoked bacon. 7.99

CRAB ARTICHOKE DIP

You can eat the bowl! A creamy blend of crab and artichoke hearts served in a sourdough bread bowl. Perfect for sharing! 9.99

CRISPY RAVIOLI BITES

Filled with a blend of ricotta and parmesan cheese. Golden fried and served with tangy marinara. 6.99

SOUPS & SALADS

CLASSIC CAESAR SALAD 🍏

The classic salad served with grilled baguette slices and a parmesan crisp. side 5.99 entrée 9.99 (add grilled chicken 5.99, add grilled salmon 6.99)

ASIAN SEAFOOD SALAD WITH LETTUCE WRAPS 🍏

A delicious blend of deep sea delicacies, red crab, shrimp, green onion, daikon and bok choy tossed in a sesame oil garlic sauce and topped with black sesame seeds. 12.99

SIDE SALAD

Our starter salad. Fresh lettuce topped with tomatoes, cucumbers and croutons with your choice of dressing. 4.99

SOUP DU JOUR

Prepared daily with the freshest ingredients. cup 4.99 bowl 6.99

WILD ALASKAN SALMON CHOWDER

Roasted red pepper and cream with potatoes, garlic, onion, celery and wild Alaskan salmon, smoked in the traditional Northwest-style over native hardwood. cup 4.99 bowl 6.99

PIZZA

Our personal 7" pies are served with a side Caesar Salad.

THE ATHABASCAN

Reindeer sausage, mushroom and onion garnished with fresh basil. 8.99

THE SNOW SHOE

White sauce, grilled herbed chicken, minced garlic and bacon topped with an Italian 3 cheese blend. 8.99

BUILD YOUR OWN

You be the chef! 6.99
+ 1.49 for each topping.

ADDITIONAL TOPPINGS

PEPPERONI
SAUSAGE
GRILLED CHICKEN
PEPPERS
MUSHROOMS
ONIONS
TOMATOES
OLIVES
BANANA PEPPERS
JALAPENOS

The mountain is regularly climbed today, with just over **50%** of the expeditions successful. Up to date Mt. McKinley climbing statistics are available for your review at the host stand



A **thermometer** left exposed at an elevation of 15,000 feet (4,600 m) on Mt. McKinley **over 19 years** recorded a temperature of ____?
(ask your server for the answer)



SPECIALTIES

MCKINLEY MAC

A mountainous helping of cheesy creamy mac and cheese with your choice of additions. 7.99

ADD Crab 4.99 Reindeer Sausage, Chicken, Mushrooms, Onions or Jalapenos 1.49

TURKEY TUNDRA

Served warm on a parmesan black pepper bun with Swiss cheese, bacon, avocado spread, lettuce and tomato. Served with house-made potato chips. 11.99

GRILLED ALASKA SALMON WRAP

A spinach tortilla stuffed with fresh grilled Alaska salmon, cucumber, julienne tomato and bell pepper. Accented with roasted red pepper mayonnaise, capers and red onion. Served with our house-made potato chips. 13.99

VEGGIE PRESS

A Mediterranean-style sandwich with grilled eggplant, tomatoes, roasted red pepper, mozzarella and basil served hot off our Panini press on focaccia. Served with our house-made potato chips. 11.99

THE BIG ALASKAN BURGER

Our 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.

*Black bean veggie burger can be substituted. 13.49 add smoked bacon 1.00

CRISPY FISH N' CHIPS

Panko battered Pacific cod fried until golden brown. Served with french fries, lemon and tartar sauce. Two pieces 13.99/Three pieces 15.99



The 20320 Alaskan Grill is located 40 miles from Mt. McKinley, the **tallest mountain** in North America



FIVE large glaciers flow off the slopes of Mt. McKinley
The Peters Glacier
The Muldrow Glacier
The Traleika Glacier
The Ruth Glacier
The Kahiltna Glacier

DINNER ENTREES

Available from
4:30pm - 9:30pm

REINDEER MEATLOAF

Bacon wrapped meatloaf made from Alaska reindeer and ground beef served with mashed potatoes, vegetables and our creamy wild mushroom ragu. 20.99

SAVORY PORK MEDALLIONS

Tender pork medallions topped with our house-made mushroom ragu, mashed potatoes and vegetables. 21.99

BRAISED BBQ RIBS

Home-style ribs broiled and slathered with a smoky BBQ sauce. Served with garlic mashed potatoes and vegetables. 20.99

BLUEBERRY SALMON

Grilled fresh Alaskan salmon brushed with the Chef's blueberry and locally harvested Birch syrup glaze. Served with rice pilaf and vegetables. 23.99

SLOW ROASTED PRIME RIB

12oz Choice Angus, house seasoned. Served with garlic mashed potatoes and vegetables. 23.99



Mt. McKinley is commonly referred to by native Alaskans as Denali, which is the name currently recognized by the State of Alaska. The U.S. Board on Geographic Names maintains the name Mt. McKinley, ostensibly to help visitors avoid confusion between the mountain and the park. Use of the name "McKinley" remains common, particularly in the Lower 48.

DESSERTS

Add vanilla or huckleberry ice cream for 3.99

LEMON BUNDT CAKE

Delicious lemon cake drenched in an age old family pink lemonade icing recipe. 4.99

TUXEDO CHOCOLATE LAYER CAKE

A delicate layer cake with chocolate and vanilla mousse, topped with a semisweet chocolate ganache. 6.99

BLUEBERRY PIE

Plump delicious blueberries baked in a buttery flaky crust. 5.99

TILLAMOOK ICE CREAM

A scoop of Pacific NW made Mtn. Huckleberry or Vanilla Bean 3.99

Sugar Free Praline 3.99

 = **Healthier Menu Item**

*Consuming raw or under cooked meat, poultry, shellfish and eggs may increase your risk of food borne illness.