

# Shared Plates and Starters

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## **CRAB NAPOLEONS - \$11**

OUR CLASSIC COCONUT CRAB CAKES ON PUFF PASTRY  
TOPPED WITH FRESH PINEAPPLE CHUTNEY AND A SWEET CHILI GLAZE.

## **JUMBO PRAWN COCKTAIL - \$13**

SEASONED SWEET WHITE PRAWNS SERVED WITH OUR HOUSE MADE COCKTAIL SAUCE.

PAIR WITH ALASKAN BREWING CO., ALASKAN WHITE - \$5.75

## **FRIED PORTOBELLO MUSHROOMS - \$12**

TEMPURA BREADED PORTOBELLO MUSHROOM SLICES  
WITH A CITRUS REMOULADE.

## **PLOUGHMAN'S PLATTER - \$11**

WILD GAME MEAT SERVED WITH FRESH CHEESES,  
RED GRAPES, AND CROSTINI.

PAIR WITH ALASKAN BREWING CO., ALASKAN AMBER - \$5.75

## **SALMON DIP - \$11**

SMOKED SALMON IN A CREAMY DIP TOPPED WITH HERB PANKO  
AND BAKED TO A GOLDEN BROWN, SERVED WITH CROSTINI.

# Salad and Soup

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## **SOUP OF THE DAY**

HOUSE MADE DAILY.

CUP - \$5

BOWL - \$7

## **WILD ALASKA SMOKED SALMON CHOWDER**

WILD ALASKA SMOKED SALMON, ROASTED RED PEPPER, POTATOES,  
GARLIC, ONION, CELERY, AND CREAM.

CUP - \$5

BOWL - \$7

## **CLASSIC CAESAR SALAD - \$6**

ROMAINE, PARMESAN, AND GARLIC CROUTONS, TOSSED WITH CAESAR DRESSING.

ADD GRILLED CHICKEN - \$6

ADD SMOKED SALMON - \$6 ♦ ADD GRILLED SALMON - \$10

## **THE COPPER SPIKE - \$6**

MIXED SEASONAL GREENS, TOMATOES, CUCUMBERS, AND CARROTS,  
TOSSED WITH A RASPBERRY VINAIGRETTE DRESSING.

ADD GRILLED CHICKEN - \$6

ADD SMOKED SALMON - \$6 ♦ ADD GRILLED SALMON - \$10

# Entrées

## **SIRLOIN OSCAR - \$30**

EIGHT OUNCE TOP SIRLOIN, CHAR-GRILLED TO PERFECTION AND TOPPED WITH ALASKA CRAB AND BÉARNAISE SAUCE, SERVED WITH YUKON GOLD MASHED POTATOES AND FRESH VEGETABLE.

PAIR WITH LUNETTA PROSECCO - \$38

## **COPPER RIVER SALMON EN PAPILOTE - \$26**

LIGHTLY SEASONED ALASKA SALMON  
BAKED IN PARCHMENT WITH SEASONAL VEGETABLES,  
SERVED WITH YUKON GOLD MASHED POTATOES AND FRESH VEGETABLE.

PAIR WITH 14 HANDS HOT TO TROT WHITE BLEND - \$8.5/\$32

## **HERB ENCRUSTED ROCKFISH - \$27**

BAKED KODIAK ROCKFISH CRUSTED WITH AN HERB BREADING, TOPPED WITH RICH BEURRE BLANC SAUCE,  
SERVED ON A BED OF SEASONED RICE PILAF WITH FRESH VEGETABLE.

PAIR WITH ESTANCIA MERLOT - \$38

## **WRANGELL NEW YORK STRIP - \$36**

FIRE GRILLED, TWELVE OUNCE CERTIFIED ANGUS BEEF, TOPPED WITH BIRCH MARCHAND DE VIN AND FRIZZLED ONIONS,  
SERVED WITH HERB ROASTED POTATOES AND FRESH VEGETABLE.

PAIR WITH DISEÑO MALBEC - \$8.5/\$32

## **BERING SEA CRAB LEGS - \$52**

EXPERIENCE THE DIFFERENCE. SPLIT WILD ALASKA RED KING CRAB AND KODIAK BAIRDI CRAB,  
SERVED WITH DRAWN BUTTER, HERB ROASTED POTATOES, AND FRESH VEGETABLE.

## **ST. ELIAS CHICKEN - \$21**

CITRUS HONEY GLAZED CHICKEN BREAST,  
FLAME GRILLED AND SERVED WITH WILD RICE PILAF AND FRESH VEGETABLE.

## **EGGPLANT ROLLATINI - \$25**

GRILLED EGGPLANT STUFFED WITH A MIX OF MUSHROOMS, OLIVES AND PARMESAN CHEESE,  
BAKED IN A HOUSE MADE SPICY MARINARA AND SERVED WITH WILD RICE PILAF.

## **ROASTED ANGUS PRIME RIB**

WE PROUDLY PRESENT THE COPPER RIVER VALLEY'S BEST PRIME RIB,  
RUBBED WITH OUR OWN BLEND OF HERBS AND SEA SALT. SLOW-COOKED DAILY IN OUR OVEN  
AND ACCOMPANIED BY HORSERADISH CREAM SAUCE, AU JUS, HERB ROASTED POTATOES, AND FRESH VEGETABLE.

TO ENSURE THE QUALITY OF OUR SLOW-ROASTED PRIME RIB, QUANTITIES ARE LIMITED.

'MCARTHY' CUT (12OZ.) - \$28 ♦ 'KENNECOTT' CUT (8OZ.) - \$24