



STARTERS

Bubbling Hot King Crab Seafood Dip

Packed with King crab and shrimp, this fresh chive and herb-infused dip comes to the table bubbly hot. Served with tortilla chips. 14

Blackened Prime Rib and Chimichurri Flatbread

Tender strips of prime rib, bleu and asiago cheeses, drizzled with our Chef's Chimichurri glaze and spread over crispy flatbread. 12

Seafood Margarita

Perfect for those warm Alaskan summer days! This chilled appetizer combines King Crab, shrimp, mango and Patron Silver Tequila. Tossed with crisp Napa cabbage, fresh lime and cilantro. Accented with pink Hawaiian sea salt and served with tortilla chips. 11

Homemade BBQ Potato Chips

Yukon Gold potatoes are sliced, fried crisp and sprinkled with our blend of BBQ seasonings. Served with our zesty chipotle birch mayonnaise. 3

FRESH SOUPS, SALADS & SANDWICHES

All sandwiches served with our signature BBQ Yukon chips!

Field & Stream

Half of a turkey club, a cup of smoked wild Alaskan salmon chowder and a generous handful of our signature BBQ seasoned Yukon Gold potato chips! 15

Home-style Chicken & Vegetable Soup

A classic chicken soup. Celery, onions, carrots, mushrooms, peas and pasta in a savory stock.

Cup 5 Bowl 7

Crispy Chicken Caesar Salad

Romaine hearts tossed with Asiago cheese, Caesar dressing, house made croutons and your choice of grilled or crispy fried chicken. 14

Substitute a grilled salmon fillet for an additional 4

Smoked 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 5 Bowl 7

Riley Creek Chop

Fresh hearts of romaine topped with chopped tomatoes, crisp bacon, hard cooked eggs, King crab and shrimp. Garnished with black olives and lemon. 19

Denali Salmon Salad Wrap

Our fresh salmon salad wrapped in a spinach tortilla with fresh spinach, tomatoes and our Sriracha-citrus sour cream. 13

Slow-Roasted Prime Rib Au Jus

Tender slow-roasted sliced prime rib of beef, sautéed onions and provolone. Accented with horseradish aioli and served on toasted ciabatta bread and herbed au jus for dipping. 15

Knife and Fork BLT

Served open face on thick multi-grain bread, this twist on the old favorite features thick mesquite smoked bacon and a zesty herbed mayonnaise. So hearty you'll need a knife and fork to finish it.... 12

Mt. Healy Chicken Sandwich

Grilled chicken breast, provolone cheese, sliced ham and honey mustard aioli with lettuce, tomato, and onion on our parmesan black pepper bun. 13



LAST FRONTIER BURGERS

All burgers served with our signature BBQ Yukon Potato Chips!

Classic Cheddar Cheese Burger

*Our flame-broiled beef patty topped with cheddar cheese and our house sauce, built on a parmesan black pepper bun with lettuce, tomato and onion. 13.50
Add Hickory Smoked Bacon. 1.00*

Crispy Alaskan Pacific Cod Burger

Panko battered Pacific cod, fried until golden brown. Topped with lettuce, tomato, pickle and lemon aioli. Served on a parmesan black pepper bun. 14

Tanana Valley Harvest Burger

Our house-made quinoa and lentil veggie burger topped with lettuce and Tomato. Accented with our lemon aioli on a parmesan black pepper bun. 13

Alaskan King Crab Cake Burger

Packed with chunks of Alaskan King and snow crab, these crab cakes are flash-fried to a golden brown. Topped with lettuce, tomato and tartar sauce. 16

SPECIALTIES

Crispy Fish and Chips

Panko battered Pacific cod, fried until golden brown. Served with French fries, lemon and tartar sauce. Two piece 14/Three piece 16

Petite Sirloin Steak and Onion Rings

Our 5 oz petite sirloin steak marinated in a garlic balsamic vinaigrette and charbroiled to your liking. Topped with onion rings and served with Caesar salad and French fries. 17

Seafood Mac & Cheese

A creamy, homemade classic filled with King crab, shrimp and parmesan, asiago and cheddar cheeses. Baked until golden brown and served with a Caesar salad. 17

DESSERTS

Blueberry Bread Pudding with Crème Anglaise 7

Apple Crisp with Vanilla Bean Ice Cream 8

20,308 Chocolate Fudge Cake à la mode 10

Birch Praline and Salted Caramel Parfait (Gluten free) 7

Tillamook Vanilla Bean or Mountain Huckleberry Ice Cream 4

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness.

 Indicates Healthier Menu Item

