

# Shared Plates and Starters

## COCONUT CRAB CAKES

THREE OF OUR CLASSIC COCONUT CRAB CAKES  
ON A BED OF HOUSE MADE SRIRACHA SLAW. 12

## JUMBO PRAWN COCKTAIL

SEASONED SWEET WHITE PRAWNS WITH A HOUSE MADE COCKTAIL SAUCE. 14

## FRIED PORTOBELLO MUSHROOMS

TEMPURA BREADED, BALSAMIC MARINATED PORTOBELLO MUSHROOM SLICES,  
SERVED WITH A LEMON GARLIC AIOLI. 13

## NORTHWEST PLOUGHMAN'S PLATTER

ALASKA CARIBOU SAUSAGE, HARD SALAMI, HERB ENCRUSTED GOAT CHEESE, DUBLINER CHEESE,  
AND A ROTATING SPECIALTY CHEESE, SERVED WITH SPICED PECANS, STONE GROUND MUSTARD, AND TOASTED CROSTINI. 14

## SALMON DIP

SMOKED SALMON IN A SMOOTH AND CREAMY DIP,  
SERVED HOT WITH TOASTED CROSTINI. 12

## BLACK AND BLEU BITES

BLACKENED PRIME RIB BITES, SAUTÉED MUSHROOMS, AND ONIONS IN A RICH AU JUS,  
TOPPED WITH BLEU CHEESE AND SERVED WITH CROSTINI. 13

# Salad and Soup

## SOUP OF THE DAY

HOUSE MADE DAILY.

CUP - 6 ♦ BOWL - 8

## WILD ALASKA SMOKED SALMON CHOWDER

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

CUP - 6 ♦ BOWL - 8

## CLASSIC CAESAR SALAD

ROMAINE, PARMESAN, AND GARLIC CROUTONS, TOSSED WITH CAESAR DRESSING. 7

ADD GRILLED CHICKEN - 6 ♦ ADD SMOKED SALMON - 6 ♦ ADD GRILLED SALMON - 10

## THE COPPER SPIKE

MIXED SEASONAL GREENS, TOMATOES, CUCUMBERS, AND CARROTS,  
TOSSED WITH A RASPBERRY VINAIGRETTE DRESSING. 7

ADD GRILLED CHICKEN - 6 ♦ ADD SMOKED SALMON - 6 ♦ ADD GRILLED SALMON - 10

## SESAME CHICKEN SALAD

FRESH MIXED GREENS, GRILLED CHICKEN BREAST, CHERRY TOMATOES, PEPPERS, ORANGE SEGMENTS, CARROTS, SNOW PEAS,  
CABBAGE, AND CRISPY RICE NOODLES, TOSSED WITH SESAME VINAIGRETTE

AND PRESENTED IN A CRISPY SHELL. 18

# Entrées

## SIRLOIN OSCAR

EIGHT OUNCE TOP SIRLOIN, CHAR-GRILLED TO PERFECTION AND TOPPED WITH BÉARNAISE SAUCE AND A SNOW CRAB, SHRIMP, AND ROCKFISH MEDLEY, SERVED WITH YUKON GOLD MASHED POTATOES AND FRESH VEGETABLE. 32

## SALMON EN PAPILOTE

LIGHTLY SEASONED ALASKA SALMON BAKED IN PARCHMENT WITH SEASONAL VEGETABLES, SERVED WITH YUKON GOLD MASHED POTATOES AND FRESH VEGETABLE. 28

PAIR WITH SEVEN FALLS CELLARS MERLOT - 49

## HERB ENCRUSTED ROCKFISH

PAN SEARED, SUSTAINABLE KODIAK ROCKFISH ENCRUSTED WITH AN HERB BREADING AND TOPPED WITH A LIGHT LEMON HERB SAUCE, SERVED ON A BED OF SEASONED RICE PILAF WITH FRESH VEGETABLE. 29

PAIR WITH MONTINORE ESTATE BOREALIS WHITE - 9.5/35

## WRANGELL NEW YORK STRIP

FIRE GRILLED, CERTIFIED ANGUS BEEF TOPPED WITH A ROASTED GARLIC AND BLUE CHEESE COMPOUND BUTTER, SERVED WITH HERB ROASTED POTATOES AND FRESH VEGETABLE. 38

PAIR WITH CHATEAU STE. MICHELLE SYRAH - 9.5/35

## BERING SEA CRAB TRIO

EXPERIENCE THE DIFFERENCE. SAVOR THREE STYLES OF WILD CRAB ALL FROM THE BEARING SEA. JUMBO KING, DUNGENESS, AND OPILIO SERVED WITH DRAWN BUTTER, HERB ROASTED POTATOES, AND FRESH VEGETABLE. 52

## ST. ELIAS GAME HEN

HALF CORNISH GAME HEN, BAKED THEN SEARED AND TOPPED WITH A RHUBARB THYME COMPOTE, SERVED ON A BED OF GINGER MUSHROOM WILD RICE AND FRESH VEGETABLE. 26

## CHARRED VEGETABLE WELLINGTON

HOUSE MADE, BALSAMIC MARINATED MUSHROOMS, ONIONS, YELLOW SQUASH, ZUCCHINI, AND ROASTED RED PEPPERS BAKED IN PUFF PASTRY DOUGH, SERVED WITH GINGER MUSHROOM WILD RICE AND FRESH VEGETABLE. 26

## SEAFOOD PASTA

FETTUCCHINI NOODLES IN A RICH PARMESAN GARLIC SAUCE WITH JUMBO WHITE PRAWNS, ROCKFISH, AND OPILIO CRAB, TOPPED WITH PARMESAN CHEESE, SERVED WITH TOASTED GARLIC BREAD. 26

## HERB MUSTARD PORK CHOP

12 OUNCE BONE-IN PORK CHOP WITH OUR HOUSE MADE HERB MUSTARD RUB, TOPPED WITH GLAZED APPLE RELISH AND SERVED WITH YUKON GOLD MASHED POTATOES AND FRESH VEGETABLE. 32

PAIR WITH ESTANCIA PINOT NOIR - 9/34

## ROASTED ANGUS PRIME RIB

THE COPPER RIVER VALLEY'S BEST PRIME RIB. SLOW-COOKED DAILY IN OUR OVEN AND ACCOMPANIED BY HORSE RADISH CREAM SAUCE, AU JUS, HERB ROASTED POTATOES, AND FRESH VEGETABLE.

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

'MC CARTHY' CUT (12oz.) - 29 ♦ 'KENNECOTT' CUT (8oz.) - 25