



BAR

Copper River
Princess Wilderness Lodge

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.



STARTERS

HOMESTEAD WINGS

Traditional chicken wings and drumettes served with celery, carrots, and bleu cheese dressing. Your choice of traditional buffalo style or garlic parmesan. 14

COPPER RIVER AUGER

Spiral cut potatoes, bacon, and molten cheese sauce, topped with candied jalapenos, green onions, sour cream, and crumbled bacon. 13

NW PLOUGHMAN'S PLATTER

Alaska caribou sausage, hard salami, herb encrusted goat cheese, Dubliner cheese, and a specialty cheese, served with spiced pecans, stone ground mustard, and toasted crostini. 14

JUMBO PRAWN COCKTAIL

Seasoned sweet white prawns served with our house made cocktail sauce. 14

CHITINA CHEESE CURDS

Alaska style deep fried cheese curds and seasoned artichoke hearts served with pesto ranch. 13

SOUP & SALAD

SOUP OF THE DAY

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, garlic croutons, and Caesar dressing.

Side - 7 ♦ Entree - 11

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.

Side - 7 ♦ Entree - 11

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

SANDWICHES

CONDUCTOR'S CHEESEBURGER ⚡

Half pound beef patty with cheddar cheese, lettuce, tomato, onion, and house sauce on a toasted parmesan black pepper bun, served with french fries.

14

GOLD RUSH BURGER ⚡

Handmade reindeer and beef patty, cheddar cheese, bacon jam, frizzled onions, pesto mayo, tomato, onion, and lettuce on a parmesan black pepper bun, served with french fries.

19

MOUNT DRUM DIP

Slow cooked prime rib and provolone cheese on a toasted french roll, served with french fries and au jus.

16

Add peppers and grilled onions - 1

KLUTINA CHICKEN CLUB

Lemon herb grilled chicken breast, Swiss cheese, cucumbers, tomatoes, bacon, arugula, and guacamole on a telera roll, served with french fries.

15

THE CABOOSE

Balsamic mushrooms, mozzarella, basil, tomatoes, arugula, and olive tapenade on a telera roll, served with a side salad.

14

SALMON BST ⚡

Grilled salmon filet with tomato, bacon, and apple slaw on a telera roll, served with french fries.

16

BUFFALO CHICKEN WRAP

Buffalo tossed breaded chicken tenders, romaine, celery, and bleu cheese dressing wrapped in a garlic herb tortilla, served with french fries.

14

COPPER RIVER SPECIAL

Chef's choice sandwich of the day served with a cup of soup.

15

CLASSICS

MINER'S RIBS

A half rack of hickory smoked pork spare ribs smothered in a spiced bbq sauce, served with french fries and coleslaw.

26

FISH AND CHIPS

Beer battered pacific cod with french fries, lemon wedge, and tartar sauce.

Two pieces - 14 ♦ Three pieces - 16

5 PM-9 PM

**SALMON
EN PAPILLOTE ⚡**

*Lightly seasoned Alaska salmon
baked in parchment with seasonal vegetables,
served with Yukon gold mashed potatoes
and fresh vegetable.*

28

**HERB ENCRUSTED
ROCKFISH**

*Pan seared rockfish with an herb breading
and topped with a light lemon herb sauce,
served on a bed of seasoned rice pilaf with fresh vegetable.*

29

**ST. ELIAS
GAME HEN**

*Half cornish game hen with a rhubarb thyme compote,
served with 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

DESSERT

**WHITE CHOCOLATE
RASPBERRY CHEESECAKE**

*Silky smooth white chocolate cheesecake,
swirled with vibrant red raspberries.*

8.5

**CHOCOLATE TOFFEE
MOUSSE CAKE**

*Rich and creamy dark chocolate mousse with toffee bits in a
chocolate cookie crust, served with whipped cream.*

8.5

GLUTEN FREE CHOCOLATE TORTE

Rich, dense chocolate layer cake, served with whipped cream.

8.5

TILLAMOOK ICE CREAM

*A scoop of Pacific NW made mountain huckleberry
or vanilla bean.*

4

**⚡ Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.**