



STARTERS

Blackened Prime Rib & Chimichurri Flatbread

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

Roasted Pear & Goat Cheese Flatbread

A delightful blend of sweet and savory with roasted pear, dates, crumbled bacon, brushed with a hint of olive oil and topped with arugula, asiago and goat cheese 12

Sriracha Seafood Cocktail

An irresistible mix of crab, shrimp and cod tossed with our creamy Sriracha sauce, topped with Asian pickled vegetables and sprinkled with sea salt 11

FRESH SOUPS & SALADS

Chicken Caesar

Romaine hearts tossed with asiago cheese, Caesar dressing, home-style croutons & grilled chicken 14

Substitute grilled salmon add 4

Seafood Chop Salad

An Alaska twist on a classic Cobb salad. Fresh romaine topped with tomato, bacon, hard cooked egg, crab & shrimp. Garnished with black olives & lemon 19

Smoked Wild Alaskan Salmon Chowder

*Roasted red pepper & cream with potatoes, garlic, onion, celery and wild Alaskan salmon, smoked in the traditional Northwest style over native hardwood
Cup 6 Bowl 8*

Chicken & Vegetable Soup

*Celery, onions, carrots, mushrooms, peas & wide egg noodles
Cup 6 Bowl 8*

LAST FRONTIER BURGERS

Classic Cheddar Cheeseburger

*Flame-broiled beef patty with cheddar and house sauce topped with lettuce, tomato and onion on a Parmesan black peppercorn bun with our house Yukon Gold BBQ chips 14
Add hickory smoked bacon 1*

Tanana Valley Harvest Burger

*Hand pressed quinoa and lentil veggie patty topped with our zesty slaw with lettuce and tomato on a Parmesan black peppercorn bun.
Served with our housemade corn and quinoa salad 13*

Crunchy Crab Cake

*Irresistible crab cake flash-fried to a golden brown, topped with lettuce, tomato and tartar sauce on a Parmesan black peppercorn bun.
Served with our housemade corn and quinoa salad 16*

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



SANDWICHES & SPECIALTIES

Field & Stream

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

Slow-Roasted Prime Rib Sandwich

Tender sliced prime rib, sautéed onion and provolone accented with horseradish aioli. Served on a toasted Italian roll with herbed au jus and our Yukon Gold BBQ chips 15

Crispy Alaska Cod Po Boy

Denali Gold beer battered Pacific cod fried to perfection with lettuce, tomato, and Grizzly's housemade zesty mayo on a Italian roll with Yukon Gold BBQ chips 14

Crispy Fish & Chips

Alaska Pacific cod hand dipped in Denali Gold beer batter and fried golden brown. Served with French fries, lemon and tartar sauce

Two pieces 14 Three pieces 16

Salmon Salad Wrap

Our creamy salmon salad wrapped in a warm garlic and herb tortilla with crisp romaine and tomato. Served with our delicious corn and quinoa salad 13

DNP BLT

Crisp bacon, white and smoked cheddar cheeses, zesty herb mayonnaise, lettuce and tomato on fresh sourdough bread. Served with Yukon Gold BBQ chips 13

Bourbon Grilled Chicken Sandwich

Grilled chicken breast rubbed with bourbon and brown sugar seasoning, stacked with smoked cheddar, bacon, and balsamic onion jam. Topped with crunchy coleslaw on a Parmesan black peppercorn bun. Served with our signature corn and quinoa salad 14

Seafood Mac & Cheese

A creamy classic featuring parmesan, asiago and cheddar cheese, with crab, cod and shrimp baked to a golden brown. Served with crisp Caesar salad 18

 Can accommodate gluten intolerance

DESSERTS

Two Warm Chocolate Chip Cookies 6

 Tillamook Vanilla Bean or Mountain Huckleberry Ice Cream 4

 Birch Praline and Salted Caramel Parfait 8

