

Coconut Crab Cakes

Three of our classic coconut crab cakes on a bed of house made cilantro lime and pineapple slaw. 12

Jumbo Prawn Cocktail C:\Users\pt07394\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.Outlook\GMIWBZMF\Gold Wheat .15in (004).png

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 C:\Users\pt07394\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.Outlook\GMIWBZMF\Gold Wheat .15in (004).png

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

Pair with Ravenswood Old Vine Lodi Zinfandel- 32

Salmon Dip

Smoked salmon in a smooth and creamy dip, served chilled with toasted crostini. 12

Black and Bleu Bites C:\Users\pt07394\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.Outlook\GMIWBZMF\Gold Wheat .15in (004).png

Blackened prime rib bites, sautéed mushrooms, and onions in a rich au jus, topped with crumbled bleu cheese and served with crostini. 13

Soup of the Day

House made daily.

Cup - 6 Bowl - 8

Wild Alaska Smoked Salmon Chowder

Roasted red pepper and cream with potatoes, garlic, onion, celery and wild Alaska salmon, smoked in the traditional Northwest-style over native hardwood.

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 C:\Users\pt07394\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.Outlook\GMIWBZMF\Gold Wheat .15in (004).png

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 C:\Users\pt07394\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.Outlook\GMIWBZMF\Gold Wheat .15in (004).png

Fresh mixed greens, grilled chicken breast, cherry tomatoes, peppers, orange segments, carrots, snow peas, sesame seeds and crispy rice noodles, tossed with sesame vinaigrette and presented in a crispy shell. 18

Salad & Soup

Shared Plates & Starters



Sirloin Oscar C:\Users\pt07394\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.Outlook\GMIWBZMF\Gold Wheat .15in (004).png

8oz 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

Pair with Napa Cellars Cabernet Sauvignon - 49

Salmon En Papillote C:\Users\pt07394\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.Outlook\GMIWBZMF\Gold Wheat .15in (004).png

Lightly seasoned Alaska salmon baked in parchment with an herb & citrus gremolata butter over seasonal vegetables, served with rice pilaf. 28

Pair with Kendall Jackson Chardonnay-38

St. Elias Chicken C:\Users\pt07394\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.Outlook\GMIWBZMF\Gold Wheat .15in (004).png

10oz chicken breast spice rubbed, seared until crisp and topped with rhubarb thyme compote, served with herbed rice pilaf and fresh vegetable. 26

Pair with La Vielle Ferme Rose-8.5/32

Herb Encrusted Rockfish

Pan seared rockfish encrusted with an herb breading and topped with a light lemon herb sauce, served on a bed of seasoned wild rice pilaf with fresh vegetable. 29

Pair with Chateau Ste. Michelle Riesling – 7.5/26

Wrangell New York Strip C:\Users\pt07394\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.Outlook\GMIWBZMF\Gold Wheat .15in (004).png

Fire grilled, Certified Angus Beef topped with roasted garlic and herb compound butter, served with herb roasted potatoes and fresh vegetable. 38

Pair with Napa Cellars Cabernet Sauvignon-12.5/49

Bering Sea Crab Trio C:\Users\pt07394\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.Outlook\GMIWBZMF\Gold Wheat .15in (004).png

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

Pair with Wither Hills Sauvignon Blanc-9.5/35

Charred Vegetable Wellington

House made, with a marinated and charred mixture of Portobello mushroom, onions, yellow squash, zucchini and roasted red peppers baked in puff pastry dough, served with wild rice pilaf and fresh vegetable. 26

Shrimp Scampi Ravioli

Ravioli stuffed with shrimp, lobster, lemon butter and cheese in a light thyme cream sauce with crisp bacon and parsley, topped with parmesan cheese. Served with toasted garlic bread. 26

Herb Mustard Pork Chop C:\Users\pt07394\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.Outlook\GMIWBZMF\Gold Wheat .15in (004).png

12oz 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 Meiomi Pinot Noir-12/48

Roasted Angus Prime Rib C:\Users\pt07394\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.Outlook\GMIWBZMF\Gold Wheat .15in (004).png

The Copper River Valley’s best prime rib. Slow-cooked daily 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.

*‘McCarthy’ Cut (12oz.) - 29 ‘Kennecott’ Cut (8oz.) – 25*

Pair with Genesis Cabernet Sauvignon-8.5/32

Entrées

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