

## STARTERS

### PULLED PORK NACHOS 🍷

Tortilla chips topped with pulled pork, cheddar & Monterey jack, pickled red onions, jalapenos, & diced tomato. Served with salsa, sour cream and guacamole 15

### MATSU WINGS

Hot sauce, BBQ or Sweet Chili...we make them your way! Served with celery and carrots sticks and your choice of blue cheese or ranch dipping sauce. 12

### ALASKA SEAFOOD CAKES

Pan-seared, house-made Alaska salmon cakes and coconut crab cakes. Served with chili lime aioli. 11

### REINDEER POUTINE

Crispy fries smothered with a savory peppercorn gravy and breaded cheese curds topped with bits of crispy reindeer sausage. 10

### CRAB ARTICHOKE DIP 🍷

You can eat the bowl! A creamy blend of crab, spinach and artichoke hearts served in a sourdough bread bowl. Perfect for sharing! 11

### FRIED CHEESE CURDS

Cheese curds lightly fried to a golden brown served with a house made marinara sauce. 8

## SOUPS & SALADS

### CLASSIC CAESAR SALAD 🍷

The classic salad served with seasoned croutons and a parmesan crisp. side 6 entrée 10 (add grilled chicken 6, add grilled salmon 10)

### CHICKEN SALAD LETTUCE CUPS

A delicious blend of all white meat chicken breast, celery, and red onion, topped with dried cranberries. Served with a wedge of fresh iceberg lettuce. 9

### STARTER SIDE SALAD

Fresh lettuce topped with tomatoes, cucumbers and croutons with your choice of dressing. 5

### SOUP OF THE DAY

Prepared daily with the freshest ingredients. cup 5 bowl 7

### 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

## FLATBREAD PIZZAS

### THE ATHABASCAN

Reindeer sausage, mushroom and onion garnished with fresh basil. 12

### CHICKEN CAPRESE FLATBREAD

Grilled herbed chicken, fresh mozzarella cheese, tomatoes, basil topped with balsamic reduction. 12

### BUILD YOUR OWN

You be the chef! 10  
+ 2.00 for each topping.

### ADDITIONAL TOPPINGS

PEPPERONI  
SAUSAGE  
GRILLED CHICKEN  
PEPPERS  
MUSHROOMS  
ONIONS  
TOMATOES  
OLIVES  
BANANA PEPPERS  
JALAPENOS

The mountain is regularly climbed today, with just over **50%** of the expeditions successful. Up to date Denali climbing statistics are available for your review at the host stand



A **thermometer** left exposed at an elevation of 15,000 feet (4,600 m) on Mt. McKinley **over 19 years** recorded a temperature of \_\_\_\_\_?

(ask your server for the answer)



## SPECIALTIES

### SLOW ROASTED PRIME RIB SANDWICH

Slow roasted Angus prime rib, pickled red onions & provolone accented with horseradish aioli & herbed au jus. Served on a soft Italian roll with fries. 16

### MCKINLEY MAC

A mountainous helping of white cheddar mac and cheese with your choice of additions. 10

**ADD** Crab +5.00 Reindeer, Bacon, Chicken, Mushrooms, Onions or Jalapenos +2.00

### TURKEY TUNDRA

Served warm on a parmesan black pepper bun with Swiss cheese, bacon, avocado spread, lettuce and tomato. Served with fries. 12

### GOURMET GRILLED CHEESE

Havarti, American and provolone cheese with hardwood smoked bacon and apples between toasted parmesan crusted sourdough bread. Served with house made chips. 12

### GRILLED SALMON SANDWICH

Sweet Thai chili slaw, fresh avocado and wasabi aioli. Served with house made chips 15

### THE BIG ALASKAN BURGER

Our half pound flame-broiled beef patty topped with cheddar cheese and our house sauce, built on a parmesan black pepper bun with lettuce, tomato and onion. Served with fries 14

\*Black bean veggie burger can be substituted. Add smoked bacon 1.00

### HALIBUT FISH N' CHIPS

Alaskan IPA beer battered halibut filets served with fries, lemon and tartar sauce. Two pieces 15/Three pieces 22



The 20320 Alaskan Grill is located 40 miles from Denali, the **tallest mountain** in North America



**FIVE** large glaciers flow off the slopes of Denali  
The Peters Glacier  
The Muldrow Glacier  
The Traleika Glacier  
The Ruth Glacier  
The Kahiltna Glacier

## DINNER ENTREES

Available from  
4:30pm - 9:00pm

### REINDEER MEATLOAF

Bacon wrapped meatloaf made from Alaska reindeer and ground beef served with mashed potatoes, vegetables and our creamy wild mushroom ragu. 21.99

### 20320 CRAB DINNER

Wild Alaska Opilio crab served with green beans almandine and wild rice. 29

### BLUEBERRY SALMON

Grilled fresh Alaska salmon brushed with the Chef's blueberry and locally harvested Birch syrup glaze. Served with rice pilaf and vegetables. 24

### BRAISED BBQ RIBS

Home-style ribs broiled and slathered with a smoky BBQ sauce. Served with garlic mashed potatoes and vegetables. 22

### SLOW ROASTED PRIME RIB

12oz cut of Choice Angus, house seasoned prime rib. Served with garlic mashed potatoes and vegetables. 25

## DESSERTS

Add vanilla or huckleberry  
ice cream 4

### MEYER LEMON CAKE

Delicious Meyer lemon cake layered with sweet cream and lemon curd 8

### BLUEBERRY PIE

Plump delicious blueberries baked in a buttery flaky crust 6

### S'MORES CHOCOLATE MOUSSE

Delicate layers of rich chocolate mousse, graham crackers and toasted marshmallows 7

### TILLAMOOK ICE CREAM

A scoop of Pacific NW made Mtn. Huckleberry or Vanilla Bean 4

No Sugar Added Caramel Praline 4



On August 28th, 2015, the U.S. Board on Geographic Names officially recognized the name of the mountain as Denali. Prior to that, the official name was Mt. McKinley. Both names are still commonly used to reference North America's highest peak.



Can accommodate gluten intolerance

\*Consuming raw or under cooked meat, poultry, shellfish and eggs may increase your risk of food borne illness.