

TWO RIVERS

Skillets

SERVED WITH CHOICE OF TOAST

MINER'S SKILLET

Reindeer sausage, bacon, and cubed ham, sautéed with a mix of potatoes, bell peppers, and onions, scrambled with eggs and topped with melted cheese. 🌾 \$22

GARDEN FRESH

A colorful medley of potatoes, bell peppers, onions, mushrooms, tomatoes, and fresh spinach, scrambled with eggs and topped with melted cheese. 🌿🌾 \$20

TRAILBLAZER

Reindeer sausage sautéed with a mix of potatoes, bell peppers, and onion, scrambled with eggs and topped with melted cheese. 🌾 \$22

ALASKA PRIME

Tender prime rib, sautéed with a mix of potatoes, bell peppers, and onions, scrambled with eggs and topped with cheddar cheese. 🌾 \$24

Classics

FRENCH TOAST SOUFFLE

An indulgent French toast bake, filled with custard and served warm. Topped with a buttery streusel crumble and baked to golden perfection. Accompanied with mixed berries and whipped butter. \$16

AVOCADO TOAST

The classic: Creamy avocado, topped with cherry tomatoes, tangy feta cheese, and finished with a drizzle of rich balsamic glaze. Served with homestyle potatoes. 🌿🌾 \$18

OR Alaska style: Creamy avocado, bacon, and a sliced hard-boiled egg. Served with homestyle potatoes. \$18

LAST FRONTIER BREAKFAST

Fuel up with a true Alaskan breakfast featuring your choice of bacon or reindeer sausage, paired with two eggs any style. Served with homestyle potatoes, toast, and fresh fruit.** 🌾 \$21

FISHERMAN'S BAGEL

A toasted bagel accompanied by house-made Alaskan smoked salmon cream cheese spread. Served with fresh fruit. \$15

MIDNIGHT SUN BURRITO

Scrambled eggs, crispy bacon, homestyle potatoes, and melted cheese wrapped in a warm flour tortilla. Served with sour cream and salsa. \$16

A la Carte

Bacon \$7

Pork Sausage \$7

Reindeer Sausage \$7

2 Eggs** \$5

Pancake \$6

Steel Cut Oats \$9

Homestyle Potatoes \$5

Fruit \$5

Yogurt Berry Parfait \$12

** CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SHELLFISH, AND EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



Can accommodate vegetarian diet



Can accommodate gluten intolerance



STARTERS

DEEP FRIED CAULIFLOWER

Crispy battered florets, tossed with spicy buffalo sauce, served with celery and carrot sticks, and a side of blue cheese dressing. \$17

SMOKED SALMON SPREAD

Alaska smoked salmon cream cheese spread, served with Sourdough baguette slices and garnished with dill. \$18


ALASKAN BREAD PLATE

Sourdough baguette served with balsamic and olive oil dipping sauce. \$8

CRAB CAKES

Two crispy panko coated king crab cakes served with house made spicy remoulade sauce. \$20

SHRIMP COCKTAIL

Five poached shrimp served with cocktail sauce and lemon.  \$18

SOUP & SALAD


SMOKED SALMON CHOWDER

Alder-smoked Alaskan salmon, blended with tender potatoes and vegetables in a rich and creamy chowder.
Cup \$10 | Bowl \$14

CLASSIC CAESAR SALAD

Crisp romaine lettuce topped, parmesan cheese and garlic croutons, tossed in Caesar dressing.
Half \$10 | Full \$14
Add chicken \$8 | Add salmon \$13

TUNDRA BERRY SALAD

Mixed green salad topped with fresh mixed berries, native to the Alaskan tundra, crumbled feta and spiced pecans. Served with birch syrup vinaigrette. 
Half \$14 | Full \$18
Add Chicken \$8 | Add Salmon \$13

SOUP OF THE DAY

House made soup of the day.
Cup \$9 | Bowl \$12



This entree has been carefully curated leveraging local ingredients and proudly included in our North to Alaska program.



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Gluten intolerance can be accommodated



Recipe made using local Alaskan ingredients



The MSC label is only applied to wild fish or seafood from fisheries that have been certified to the MSC Fisheries Standard, a set of requirements for sustainable fishing




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



ENTRÉES


COPPER RIVER SALMON

Pan-seared with an herb and citrus gremolata butter, served with seasonal vegetables and a wild rice blend.  \$36

SAFFRON ROCKFISH


Pan-seared and drizzled with orange-saffron cream sauce, served with seasonal vegetables and a wild rice blend. \$37

ROASTED ANGUS PRIME RIB

Slow-cooked daily, served with au jus and horseradish cream sauce, served with mashed potato and seasonal vegetables. 

Kennecott Cut (10oz) \$36 | McCarthy Cut (14oz) \$44 To ensure quality of our slow-cooked prime rib, quantities are limited

MUSHROOM RAVIOLI


Drizzled in a brown butter sauce, sautéed exotic mushrooms garnished with toasted hazelnut topping, parsley and pea sprouts.  \$26

Add Chicken \$8 | Add Salmon \$13

CHICKEN, ALASKA

Named for the village of Chicken Alaska, tender grilled breast served with spruce tip beurre blanc, atop a mound of fluffy Yukon Gold mashed potatoes, with seasonal vegetables. \$28

PICADILLO FIREBOX

Fire-roasted red pepper stuffed with a vegan picadillo filling of roasted corn, black beans, golden raisins, green olives, tomatoes, fresh herbs, and spices, served on a bed of grain and kale blend with fried plantains.  \$37



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