



## LUNCH MENU

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### MAIN COURSE


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#### FISH & CHIPS

Battered Alaskan Cod fried to a golden brown served with tartar sauce, coleslaw, and French fries.

Three Piece \$22


#### TOMATO PESTO GRILLED CHEESE

White cheddar, havarti pepper jack cheese with tomato and pesto on parmesan crusted sourdough. Served with a tomato soup dipper and coleslaw or French fries.  \$20


#### SWEET CHILI CHICKEN SANDWICH

Fried chicken breast, topped with gochujang sweet chili sauce, coleslaw, and roasted garlic aioli on a brioche bun with house-made potato chips or French fries.  \$22

#### STERNWHEELER BURGER\*

Wagyu beef patty topped with white cheddar, applewood-smoked bacon, bibb lettuce, tomato, and roasted garlic aioli on a brioche bun. Served with coleslaw or French fries.  \$24


#### PARMESAN BLT

Iceberg lettuce, tomato, bacon, and roasted garlic aioli grilled on parmesan-crusted sourdough served with coleslaw or French fries.  \$20

#### TURKEY PESTO WRAP

Roasted turkey, bacon and Havarti cheese, topped with bibb lettuce, tomato, basil pesto wrapped in a spinach tortilla served with coleslaw or French fries. \$22

#### PULLED PORK SANDWICH

House-smoked pulled pork topped with bourbon BBQ sauce, coleslaw, and crispy onion straws served on a brioche bun. Served with coleslaw or house-made potato chips.  \$20

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### STARTER

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#### CALAMARI

Golden fried calamari strips served with a house-made cilantro jalapeno lime aioli. \$16

#### CHENA NACHOS

Ground bison served over fresh tortilla chips with beer cheese sauce, olives, jalapenos, cilantro and Pico de Gallo. Served with a side of guacamole and sour cream.  \$18

#### PARMESAN TRUFFLE FRIES

Crispy, fried, and topped with black truffle oil, shaved parmesan, and parsley. Served with a roasted garlic aioli.  \$14


#### PRETZEL STICKS & BEER CHEESE

Soft pretzel sticks with warm beer cheese made with Alaskan Lager. \$14

#### SPINACH & ARTICHOKE DIP

A blend of artichokes, spinach, and parmesan cheese served with tortilla chips.  \$14

#### TANANA POTATO CHIPS

House-made russet potato chips served with a roasted garlic, shallot, and chive dip.  \$8

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### SOUP AND SALAD

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TOMATO BASIL SOUP  \$9/12


SMOKED SALMON CHOWDER \$10/14

#### CAESAR SALAD

Fresh romaine and radish from our Chef's garden, tossed with house-made croutons, parmesan cheese, and Caesar dressing.  \$10/14

Add Chicken \$8 Add Salmon\* \$13

#### STRAWBERRY BALSAMIC SALAD

Seasonal greens with strawberries, feta, applewood-smoked bacon, dried cranberries, candied pecans and balsamic dressing.  \$10/15

Add Chicken \$8 Add Salmon\* \$13

#### GLACIER SALAD

Seasonal greens with granny smith apples, raisins, gorgonzola crumbles, candied pecans, with a raspberry vinaigrette.  \$18

Add Chicken \$8 Add Salmon\* \$13

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### DESSERT

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BAKED ALASKA WITH HUCKLEBERRY ICE CREAM \$13

STRAWBERRY RHUBARB CRUMBLE SERVED WITH VANILLA ICE CREAM \$12

CRÈME BRÛLÉE  \$12

 APPLE CRISP SERVED WITH VANILLA ICE CREAM \$12

PEANUT BUTTER PIE IN A JAR \$12

TRIPLE BERRY CHEESECAKE \$12

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 Can accommodate gluten intolerance, please specify.

\*Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk to food borne illness.

 This seafood comes from a fishery that has been independently certified to the MSC's environmental standard for fishing.msc.org\*MSC-C-65865

 Celebrating 250 years of America.



## DINNER MENU

### MAIN COURSE

#### PARMESAN HALIBUT

ALASKAN HALIBUT ENCRUSTED WITH PANKO & PARMESAN CHEESE WITH A COCONUT CURRY SAUCE. SERVED WITH HERB OIL COUSCOUS & SEASONAL VEGETABLES. \$45

#### ALASKA SOCKEYE SALMON\*

GRILLED SOCKEYE SALMON GLAZED WITH OUR GOCHUJANG SWEET CHILI SAUCE. SERVED WITH HERB OIL COUSCOUS & SAUTEED SPINACH. \$36

#### FISH & CHIPS

BEER-BATTERED ALASKAN COD FRIED TO A GOLDEN BROWN. SERVED WITH TARTAR SAUCE, COLESLAW, & FRENCH FRIES. \$22

#### STERNWHEELER BURGER\*

WAGYU BEEF PATTY TOPPED WITH WHITE CHEDDAR, APPLEWOOD-SMOKED BACON, BIBB LETTUCE, TOMATO & ROASTED GARLIC AIOLI ON A BRIOCHE BUN. SERVED WITH COLESLAW OR FRENCH FRIES. \$24

#### SMOKED BBQ PORK SANDWICH

HOUSE-SMOKED PULLED PORK TOPPED WITH BOURBON BBQ SAUCE, COLESLAW & CRISPY ONION STRAWS SERVED ON A BRIOCHE BUN. SERVED WITH FRENCH FRIES OR HOUSE-MADE POTATO CHIPS. \$20

#### SMOKED BRISKET SANDWICH

HOUSE-SMOKED CHOPPED BEEF BRISKET TOPPED WITH BOURBON BBQ SAUCE, COLESLAW & CRISPY ONION STRAWS SERVED ON A BRIOCHE BUN. SERVED WITH FRENCH FRIES OR HOUSE-MADE POTATO CHIPS. \$24

#### BACON WRAPPED MEATLOAF

A BLEND OF SEASONED BISON, BEEF & PORK WRAPPED IN BACON THEN FINISHED WITH A RED WINE MUSHROOM DEMI-GLACE. SERVED WITH CREAMY MASHED POTATOES & SEASONAL VEGETABLES. \$34

#### WHITE TUSCAN GNOCCHI

POTATO GNOCCHI TOSSED IN A TUSCAN GARLIC CREAM SAUCE WITH SUN-DRIED TOMATOES, SPINACH & GRILLED CHICKEN SERVED WITH GARLIC BREAD. \$30

#### TOFU & VEGETABLE BOWL

TEMPURA BATTERED TOFU FLASH FRIED THEN TOSSED IN A GOCHUJANG SWEET CHILI SAUCE SERVED ATOP JASMINE RICE WITH SEASONAL VEGETABLE. \$22

#### POLENTA & VEGETABLE BOWL

CREAMY POLENTA TOPPED WITH ROASTED SEASONAL VEGETABLES, DRIZZLED WITH BASIL-INFUSED OLIVE OIL & TOPPED WITH FETA. \$22

### STARTER

#### SALMON CAKES

ALASKAN SOCKEYE SALMON CAKES SERVED WITH ROASTED RED PEPPER AIOLI. \$16

#### CRAB & BRIE DIP

A BLEND OF CLAW, ARM & LEG MEAT WITH CREAMY BRIE, FRESH HERBS & SPICES SERVED WITH TORTILLA CHIPS. \$20

#### CALAMARI

GOLDEN FRIED CALAMARI STRIPS SERVED WITH A HOUSE-MADE CILANTRO JALAPENO LIME AIOLI. \$16

#### COCONUT SHRIMP

COCONUT CRUSTED SHRIMP WITH A MANGO CITRUS BEURRE BLANC, CHARRED PINEAPPLE SALSA & HOT HONEY. \$19

#### CHEDDAR JACK PIEROGI'S

HOUSE-MADE PIEROGI'S STUFFED WITH ROASTED GARLIC POTATOES & CHEDDAR JACK CHEESE. SERVED WITH CARAMELIZED ONIONS & HORSERADISH SOUR CREAM. \$16

#### PARMESAN TRUFFLE FRIES

CRISPY, FRIED & TOPPED WITH BLACK TRUFFLE OIL SHAVED PARMESAN & PARSLEY. SERVED WITH A ROASTED GARLIC AIOLI. \$14

#### TANANA POTATO CHIPS

HOUSE-MADE RUSSET POTATO CHIPS SERVED WITH A ROASTED GARLIC, SHALLOT & CHIVE DIP. \$8

### SOUP AND SALAD

TOMATO BASIL SOUP \$9/12

SMOKED SALMON CHOWDER \$10/14

#### CAESAR SALAD

FRESH ROMAINE & RADISH FROM OUR CHEF'S GARDEN, TOSSED WITH HOUSE-MADE CROUTONS, PARMESAN CHEESE & CAESAR DRESSING. \$10/14  
ADD CHICKEN \$8 ADD SALMON\* \$13

#### STRAWBERRY BALSAMIC SALAD

SEASONAL GREENS WITH STRAWBERRIES, FETA, APPLEWOOD-SMOKED BACON, DRIED CRANBERRIES, CANDIED PECANS & BALSAMIC DRESSING. \$10/15  
ADD CHICKEN \$8 ADD SALMON\* \$13

#### GLACIER SALAD

SEASONAL GREENS WITH GRANNY SMITH APPLES, CRAISINS, GORGONZOLA CRUMBLES, CANDIED PECANS & RASPBERRY VINAIGRETTE. \$18  
ADD CHICKEN \$8 ADD SALMON\* \$13



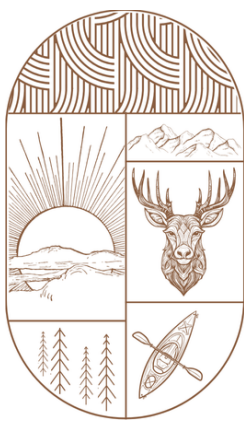
Can accommodate gluten intolerance, please specify.

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



## DESSERTS

### BAKED ALASKA

*Dense yellow cake layered with huckleberry ice cream, finished with toasted Swiss meringue and served alongside a tart berry coulis. \$13*

### STRAWBERRY RHUBARB CRUMBLE

*Chef's garden Alaskan rhubarb and strawberries baked beneath a cinnamon-brown sugar crumble, finished with vanilla bean ice cream. \$12*


### PEANUT BUTTER PIE JAR

*Peanut butter mousse layered atop a buttery Oreo cookie crumble and finished with a decadent chocolate ganache. \$12*

### APPLE CRISP

*Warm Fuji apples baked beneath a nutmeg-cinnamon brown sugar crumble, finished with a scoop of vanilla bean ice cream. \$12*

### CRÈME BRÛLÉE

*Silky vanilla crème brûlée infused with real vanilla bean, finished with a perfectly caramelized sugar crust.  \$12*

### TRIPLE BERRY CHEESECAKE

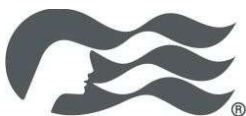
*Classic New York-style cheesecake finished with a vibrant triple-berry sauce. \$12*



*Can accommodate gluten intolerance, please specify*



*Celebrating 250 years of America.*





## DESSERTS

### BAKED ALASKA

*DENSE YELLOW CAKE LAYERED WITH HUCKLEBERRY ICE CREAM, FINISHED WITH TOASTED SWISS MERINGUE AND SERVED ALONGSIDE A TART BERRY COULIS. \$13*

### STRAWBERRY RHUBARB CRUMBLE

*CHEF'S GARDEN ALASKAN RHUBARB AND STRAWBERRIES BAKED BENEATH A CINNAMON-BROWN SUGAR CRUMBLE, FINISHED WITH VANILLA BEAN ICE CREAM. \$12*

### PEANUT BUTTER PIE JAR

*PEANUT BUTTER MOUSSE LAYERED ATOP A BUTTERY OREO COOKIE CRUMBLE AND FINISHED WITH A DECADENT CHOCOLATE GANACHE. \$12*

### APPLE CRISP

*WARM FUJI APPLES BAKED BENEATH A NUTMEG-CINNAMON BROWN SUGAR CRUMBLE, FINISHED WITH A SCOOP OF VANILLA BEAN ICE CREAM. \$12*

### CRÈME BRÛLÉE

*SILKY VANILLA CRÈME BRÛLÉE INFUSED WITH REAL VANILLA BEAN, FINISHED WITH A PERFECTLY CARAMELIZED SUGAR CRUST.  \$12*

### TRIPLE BERRY CHEESECAKE

*CLASSIC NEW YORK-STYLE CHEESECAKE FINISHED WITH A VIBRANT TRIPLE-BERRY SAUCE. \$12*

 *Can accommodate gluten intolerance, please specify*

 *Celebrating 250 years of America.*

