

S M A L L P L A T E S


SUN KISSED SCALLOPS

Alaska scallops caramelized in a golden sweet orange-honey glaze.
30


PORK SHANKS

Tender pork shanks glazed in a house-made Alaskan stout BBQ sauce and a crisp apple cider vinegar slaw.
17

SPANAKOPITA

Flaky layers of phyllo filled with a blend of spinach, fresh herbs, tangy feta cheese, served with creamy chimichurri. 
17


SALMON BITES

Delicate Alaska salmon morsels, crisped to perfection, served with a bold firecracker aioli. 
22

CRAB FRITTERS

Golden crab fritters made with sweet corn and bell peppers. Served with house-made remoulade.
13

SHRIMP COCKTAIL


Five chilled jumbo shrimp over crushed ice, served with house-made cocktail sauce. 
17

S O U P & S A L A D


SMOKED SALMON CHOWDER

Alder-smoked Alaska salmon, with tender potatoes and vegetables in a rich and creamy chowder.
14

WEDGE SALAD


A crisp iceberg wedge topped with halved cherry tomatoes, bacon, and bleu cheese crumbles. Dressed in rich bleu cheese. 
12

BLUEBERRY SPRING SALAD

Spring greens with fresh blueberries, candied pecans, and goat cheese. Tossed in a blueberry vinaigrette. 
12

S I G N A T U R E E N T R E E S


HONEY-GARLIC KING SALMON

Alaska King salmon over creamy risotto with mixed vegetables and finished with a honey-garlic glaze. 
38

CRAB RAVIOLI

Delicate blue crab ravioli in a bright silky lemon cream sauce.
32


AGAVE-GARLIC TOFU

Crispy tofu with edamame, cucumber, and rice, topped with agave-garlic glaze and a chili crisp. 
26

CRAB TOPPED FILET

Grilled filet mignon topped with delicate crab and a rich butter sauce. Served with asparagus and a crisp potato cake.
49


GRILLED HALIBUT

Flame-grilled, fresh Alaska halibut, served with a charred tomato vinaigrette and creamy esquites. 
44

PARMESAN-CRUSTED CHICKEN

Juicy chicken breast encrusted with golden parmesan and fresh herbs, pan-seared to a crisp finish. Served alongside roasted baby potatoes and creamed spinach.
30

 MSC Logo

 Local Alaska Ingredients in North to Alaska Program

 Accommodates a vegetarian diet

 Accommodates a gluten free diet

DENALI ALASKA

NORTH FORK
RESTAURANT & BAR
ESTD. 2017

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

L I G H T

AVOCADO TOAST

Toasted sourdough topped with avocado, cherry tomatoes, arugula, pickled red onion, crisp beet chips, and your choice of egg. 🌿 20

CONTINENTAL

A warm muffin with your choice of fresh fruit or Greek yogurt, served with juice, and coffee or tea. 🌿 15

YOGURT PARFAIT

Vanilla Greek yogurt with cinnamon granola, fresh berries, honey, and mint. 🌿 🌾 15

STEEL-CUT OATS

Steel-cut oats with milk, brown sugar, and dried cranberries. 🌿 🌾 9

Add Fresh Berries 4

C L A S S I C S

ALASKA BREAKFAST

Two eggs cooked to order, served with crispy hash browns, your choice of breakfast meat, and a buttermilk biscuit or toast. 21

CRAB CAKE BENEDICT

Crab cakes topped with fried green tomatoes, poached eggs, and a rich hollandaise, served alongside crispy hash browns. 28

BANANA BREAD FRENCH TOAST

Thick-cut house-baked banana bread dipped in spiced custard and griddled until golden. Served warm with maple syrup, whipped butter, and your choice of breakfast meat. 20

LOX BAGEL

Lemon dill cream cheese, spinach, fried capers, lox, cucumber, and red onion on a toasted bagel. Served with a fresh fruit cup. 26

S C R A M B L E S

Served with crispy hashbrowns and your choice of a buttermilk biscuit or toast.

IDITAROD

Scrambled eggs with diced ham, bell peppers, and onions, topped with cheddar cheese. 16

REINDEER

Scrambled eggs with reindeer sausage and cheddar cheese. 17

C O C K T A I L S

Full Bar Opens at 8am

MIMOSA FLIGHT

Sparkling wine served with orange, pineapple, cranberry, and passion-orange-guava juice. 13

MAULED MARY

Absolut Peppar vodka mixed with our signature Bloody Mary mix. Garnished with a salted rim, lemon wedge, bleu cheese-stuffed olive, a pickled green bean, and a strip of candied bacon. 17

MAPLE COLD BREW

Cold brew coffee with Boatwright bourbon, maple syrup, and topped with cream. 14



Can accommodate vegetarian diet



Can accommodate gluten intolerance

S I D E S

Egg (2) Over Easy, Over Medium, Over Hard, Scrambled, Poached 5

Reindeer Sausage (2) 7

Ham 7

Bacon (3) 7

Fresh Fruit Cup 5

Greek Yogurt 5

Crispy Hashbrowns 5

Muffin 4

Toast or Biscuit (2) 4



NORTH FORK
RESTAURANT & BAR

KEZO BOLT

DESSERTS

TRIPLE BERRY CRUMBLE

A warm, rustic blend of blueberries, strawberries, and raspberries baked beneath a golden, buttery crumble.

11.00

A la mode 3.00

ALASKAN STOUT CHOCOLATE MOUSSE TART

Lush chocolate mousse steeped in deep, malty Alaskan stout, presented in a crisp tart shell and topped with whipped cream.

14.00



AMERICAN JUBILEE CHEESECAKE

Rich and velvety New York cheesecake paired with a vibrant raspberry and blueberry coulis with whipped cream stars.

12.00

VANILLA BEAN CREME BRULEE

Creamy baked custard speckled with fragrant vanilla bean and crowned with a golden, crackling sugar crust.

12.00

MT. MCKINLEY BROWNIE

A towering chocolate fudge brownie, served with two scoops of Tillamook vanilla ice cream and topped generously with chocolate syrup and whipped cream.



12.00