



STARTER

BISON MEATBALL SLIDERS

Mini brioche buns with house-made bison meatballs topped with marinara, mozzarella cheese and pesto. \$18

COCONUT SHRIMP

Coconut crusted shrimp with mango citrus beurre blanc, pineapple salsa and hot honey. \$19

PULL APART ROLLS

Fresh baked garlic rosemary rolls served with whipped butter. \$9

CRAB CAKES

Alaskan crab cakes with lemon dill aioli. \$20

SPINACH AND ARTICHOKE DIP

A blend of artichokes, spinach and parmesan cheese with tortilla chips. \$13

SOUP AND SALAD

SMOKED SALMON CHOWDER \$9/12

TOMATO BASIL SOUP \$8/11

CAESAR SALAD

Fresh romaine and radish from our Chef's garden, tossed with house-made croutons, parmesan cheese and Caesar dressing. \$9/12
Add Chicken \$7 Add Salmon \$12

STRAWBERRY BALSAMIC SALAD

Seasonal greens with strawberries, feta, hickory-smoked bacon, dried cranberries, candied pecans and balsamic dressing. \$10/15
Add Chicken \$7 Add Salmon \$12

KALE SESAME SALAD

A fresh mix of kale, red cabbage, edamame, bell pepper, carrot, green onion, cilantro and peanuts with a sesame ginger vinaigrette. \$15
Add Chicken \$7 Add Salmon \$12

DINNER MENU

MAIN COURSE



PARMESAN ENCRUSTED HALIBUT



Alaskan halibut encrusted with panko and parmesan cheese with a coconut curry sauce. Served with herbed butter couscous and mixed vegetables. \$44



BLUEBERRY GLAZED SALMON

Grilled salmon glazed with our blueberry bourbon sauce. Served with herbed butter couscous and sautéed spinach. \$36

REINDEER HOT DOG

Alaska reindeer sausage on a toasted bun, topped with caramelized onions and peppers. Served with French fries or coleslaw. \$15

FISH TACOS

Three corn tortillas with seared cod, cilantro lime slaw and avocado crema. Served with tortilla chips and salsa. \$21

BACON WRAPPED MEATLOAF

A blend of seasoned bison, beef and pork wrapped in bacon and finished with a red wine pan sauce. Served with creamy mashed potatoes and seasonal vegetables. \$32

STERNWHEEL BURGER

Beef patty topped with our Denali Lager sautéed mushrooms, caramelized onions, white cheddar cheese, tomato, lettuce and garlic Dijon aioli on a potato bun. Served with coleslaw or French fries. \$19

FISH AND CHIPS

Battered Alaskan cod fried to a golden brown served with tartar sauce, coleslaw, and French fries .
Three Piece \$22

WHITE TUSCAN GNOCCHI

Potato gnocchi tossed in a Tuscan garlic cream sauce with sun-dried tomatoes, spinach and grilled chicken served with garlic bread. \$29

POLENTA & VEGETABLE BOWL

Creamy polenta topped with roasted seasonal vegetables, drizzled with basil-infused olive oil and topped with feta. \$21

DESSERT

BAKED ALASKA WITH HUCKLEBERRY ICE CREAM \$13

STRAWBERRY RHUBARB CRUMBLE WITH VANILLA ICE CREAM \$ 12

PEANUT BUTTER PIE JAR \$ 12

CREME BRULEE \$12

BERRY CHEESECAKE \$12



*Can accommodate gluten intolerance, please specify.

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



This seafood comes from a fishery that has been independently certified to the MSC's environmental standard for fishing. [msc.org](https://www.msc.org). MSC-C - 65865

Consuming raw or undecooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness



DRAUGHT BEER \$9

- Denali Brewing Permafrost Lager
- Alaskan Brewing Amber
- Alaskan Brewing White
- Midnight Sun Brewing Pleasure Town IPA
- Matanuska Backcountry Blueberry Ale

BOTTLED BEER \$8

- Denali Brewing Up the Tracks IPA, Non-Alcoholic
- Corona
- Budweiser 16 oz
- Bud Light 16 oz
- Denali Brewing Chuli Stout
- Denali Brewing Cider Works Northwind Cider

CANNED COCKTAILS

- Denali Blueberry Mojito, Talkeetna, AK \$12
- Alaskan Brewing Hard Seltzer Lemon Lime, Juneau, AK \$8
- Betty Booze Sparking Tequila with Oak Smoked Lemonade \$12
- Betty Booze Tequila Smoky Pineapple Cocktail \$12
- Betty Booze Tequila with Lime Shiso \$12

LOCAL CANNED SODA \$6

- Broken Tooth Root Beer
- Broken Tooth Brewery, Anchorage, AK
- Frontier Wild Blueberry Cream Soda
- 49th State Brewing, Healy, AK

WINE

- Kendall Jackson Reserve Chardonnay \$11
- Sutter Home White Zinfandel \$9
- Kim Crawford Sauvignon Blanc \$15
- La Bella Pinot Grigio \$11
- Bear Creek Strawberry Rhubarb \$14
- Sea Sun by Caymus Pinot Noir \$15
- Aurora Cabernet Sauvignon \$12
- Milbrandt Merlot \$13

COCKTAILS

68 BELOW PRINCESS MULE



Fairbanks 68 Below potato vodka is produced from our very own Chef's garden potatoes in the Golden Heart City. A mixture of 68 Below vodka, cucumber, blueberries, lime juice, mint, simple syrup, ginger beer \$17

24K GOLD MARGARITA

1800 Tequila, Cointreau, Grand Marnier, margarita mix \$18

SPRUCE COLLINS

Denali Spirits Spruce Tip gin, house-made sweet and sour mix, seltzer, marinated cherry \$14

ALASKA BERRY PUNCH

Anchorage Distillery Blueberry vodka, Anchorage Distillery Raspberry vodka, fresh strawberries, lemonade \$18

ALASKA WINE SPRITZER

Bear Creek Winery's Strawberry Rhubarb wine, Sprite \$14

BLACKBERRY SMASH

Maker's Mark bourbon, fresh blackberries, honey, lemon juice \$17

CRIMSON LIMEADE

Denali 907 Vodka, cherry liqueur, fresh lime juice, simple syrup, Sprite \$17

ALPENGLOW MOJITO

Fairbanks Hoarfrost Rhubarb liqueur, Bacardi, strawberry, mint, lime, seltzer \$16



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