



## DINNER

### ALASKAN SEAFOOD

*served with garlic rice pilaf & seasonal vegetables*  
*add soup or side salad to any entrée +3*

**BLACKENED HALIBUT** 36  
 house-made Alaskan rub

**SESAME SALMON** 32  
 pan-seared Copper River red salmon, sesame ponzu

**SALMON BEURRE BLANC** 32  
 grilled Copper River red salmon, lemon caper sauce

**HALIBUT BEURRE BLANC** 36  
 grilled Alaskan halibut, lemon caper sauce

### ENTRÉES

*add soup or side salad to any entrée +3*

**BLACKENED HALIBUT SALAD** 28  
 Alaskan halibut, greens, carrot ribbons, cabbage, bell pepper, roasted corn, served with house-made Cajun dressing

**\*SHEEP MTN BURGER** 16  
 lodge ground sirloin, artisan bun, lettuce, tomato, onion, pickle, fries  
**add cheese or bacon +1**  
**sub BEYOND vegan burger +4**

**GRILLED PORK LOIN** 26  
 maple glaze, apple chutney, garlic mashed potatoes, seasonal vegetables


**HALIBUT TACOS** 24  
 corn tortilla, Cajun halibut, cabbage, chili garlic aioli, lime, cilantro, chips & smoked salsa

### APPETIZERS

**MEDITERRANEAN PLATTER**  11  
 hummus, pita, goat cheese, olives, cucumber, tomato

**CRISPY FRIED CAULIFLOWER**  14  
 chili garlic aioli, pickled onions

**SMOKED SALMON SPREAD** 12  
 house-smoked Alaskan salmon spread served with grilled sourdough bread

**BACKCOUNTRY BRUSCHETTA**  14  
 house-made grilled sourdough, pesto, goat cheese, greens, tomato, cucumber, balsamic reduction


**SOUP BOWL WITH ROLL** 12  
 house-made soups, fresh sourdough roll  
**Cup of soup & a roll**

10

**SEAFOOD CHOWDER & A ROLL** 12  
 house-smoked Alaskan salmon and fresh seafood chowder, fresh sourdough roll  
**Cup of chowder & a roll**

10

**SHEEP MOUNTAIN SALAD**  11  
 greens, roasted mushrooms, tomatoes, cucumbers, carrot ribbons

**WALDORF SALAD**  13  
 greens, candied nuts, dried cranberries, goat cheese, apple, strawberry-rhubarb vinaigrette (contains nuts)

*house-made dressings: ranch, blue cheese, strawberry-rhubarb vinaigrette, balsamic vinaigrette*