



## DINNER

### APPETIZERS

<b>Smoked Salmon Spread</b> House smoked Alaskan salmon spread served with our grilled sourdough bread	\$16
<b>Crab, Spinach, and Artichoke Dip</b> Served warm with crab meat and grilled sourdough bread	\$18
<b>Fry Basket</b> Crispy fries tossed with garlic, rosemary and parmesan. Served with house dipping sauce.	\$12
<b>Crispy Fried Cauliflower</b> Pickled Onions and chili garlic aioli	\$16
<b>Backcountry Bruschetta</b> House made grilled sourdough, pesto, greens, tomato, cucumber, topped with goat cheese and balsamic reduction.	\$15
<b>Mediterranean Platter</b> Hummus, warm pita, goat cheese, olives, sliced cucumber, cherry tomato, pickled onions	\$15
<b>Pacific Northwest Clams</b> White wine, lemon, garlic, shallots, spinach with grilled sourdough	\$18

### SOUP & SALAD

<b>Seafood Chowder Cup / Bowl</b> Served with a sourdough roll	\$8/\$12
<b>Soup of the Day Cup / Bowl</b> Served with a sourdough roll	\$8/\$12
<b>Blackened Halibut Salad</b> Blackened Alaskan Halibut, mixed greens, shredded cabbage, carrot ribbons, bell pepper, roasted corn, house made Cajun dressing	\$28
<b>Mountain Waldorf Salad</b> Mixed Greens, walnuts, raisins, apples with goat cheese crumbles. Served with homemade strawberry rhubarb dressing.	\$16

### BURGERS & SUCH

<b>Bleu Bison Burger</b> Toasted potato bun, bison patty, house bacon jam, melted bleu cheese, lettuce, tomato, onion, and pickle. Served with crispy fries.	\$22
<b>Sheep Mountain Burger</b> Hand packed sirloin, toasted potato bun, lettuce, tomato, onion, and pickle. Served with crispy fries.	\$17
Add cheese \$1.50      Add bacon \$1.50 Sub Beyond Burger \$3      Sub Bison Patty \$3	

<b>Alaskan Fish and Chips</b> Alaskan Amber battered rockfish, served with crispy fries, coleslaw, lemon and tartar sauce	\$24
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### ENTREE

<i>Add soup or side salad</i>	\$4
<b>AK Seafood Fettuccini</b> Halibut, salmon, shrimp, clams, tomatoes, spinach, white wine garlic cream sauce and parmesan. Served with pesto garlic toast.	\$40
<b>Sesame Salmon</b> Pan seared copper river salmon, sesame ponzu sauce, toasted sesame seeds. Served with rice pilaf and seasonal veggies	\$35
<b>Walnut Crusted Salmon</b> Copper river salmon, toasted walnut crust, honey dill butter. Served with rice pilaf and seasonal veggies.	\$35
<b>Halibut Beurre Blanc</b> Grilled Alaskan Halibut and lemon caper sauce. Served with rice pilaf and seasonal veggies.	\$38
<b>Halibut Olympia Cakes (3)</b> Carmelized onions, bell peppers, capers, parmesan, dill, lemon and chili aioli. Served with rice pilaf and seasonal veggies.	\$38
<b>Apple Rosemary Pork</b> Brined pork tenderloin wrapped in prosciutto, smoked apple rosemary chutney. Served with roasted potatoes and seasonal veggies.	\$36
<b>Spinach and Artichoke Chicken</b> Pan roasted chicken breast smothered in spinach and artichoke. Served with roasted potatoes and seasonal veggies	\$35

### SIDES

<b>Side Roasted Potatoes</b>	\$4
<b>Side of Rice Pilaf</b>	\$4
<b>Housemade Sourdough Roll</b>	\$3
<b>Side of Pesto Garlic Toast</b>	\$3

### DESSERTS

<b>Cinnamon Roll</b>	\$7
<b>Glacier Cookie</b>	\$8.5
<b>Carrot Cake</b>	\$7.5
<b>Blondie Brownie</b>	\$6
<b>Triple Berry Crisp*</b>	\$8
<b>Slice of Pie*</b> <i>(Strawberry Rhubarb, Blueberry or Apple)</i>	\$7.5
<b>*Add a scoop of Ice Cream</b> <i>(Vanilla or Moose Tracks)</i>	\$1.5

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