



Dinner Winter Room Service Menu (5:30pm - 8pm daily)

Backcountry Bruschetta	\$15
house made grilled sourdough, pesto, goat cheese, greens, tomato, cucumber, balsamic reduction	
Mediterranean Platter	\$15
hummus, pita, goat cheese, olives, cucumber, tomato	
Sheep Mountain Salad	\$11
greens, tomatoes, cucumbers, carrot ribbons	
Blackened Halibut Salad	\$28
Alaskan halibut, greens, carrot ribbons, cabbage, bell pepper, roasted corn, house-made cajun dressing	
Sheep Mountain Burger	\$15
hand packed sirloin, artisan bun, lettuce, tomato, onion, pickle	
Add cheese or bacon	\$1.50
Sub crispy fries	\$2
Sub beyond burger	\$2
Bacon Jam Blue Burger	\$17
Hand packed sirloin burger, homemade bacon jam, blue cheese crumbles sandwiched between an artisan bun with lettuce, tomato onion and pickles. Served with kettle chips.	
Alaskan Fish Tacos	\$28
corn tortilla, cajun halibut, cabbage, chili garlic aioli, lime, cilantro, chips, smoked salsa	
Blackened Halibut	\$36
grilled halibut, sauteed potatoes, seasonal vegetables	
Alaskan Halibut Fish & Chips	\$26
Alaskan Amber beer battered Alaskan halibut, coleslaw, tartar sauce	
Sesame Salmon	\$32
Pan-seared copper river red salmon, sesame ponzu, sauteed potatoes, seasonal vegetables	



Dessert

Cinnamon Roll	\$7
homemade, loaded with cinnamon and topped with cream cheese frosting	
Triple Berry Crisp	\$8
Strawberries, raspberries and blueberries; topped with a golden cinnamon oat crunch Voted " <i>best baked dessert in Alaska</i> " by Food Network	
Carrot Cake (<i>contains nuts</i>)	\$7.50

Beer & Wine

Local Draft Beer - subject to change; see online menu for current offerings

Alaskan Amber	\$7
Arctic Warrior (Pilsner)	\$7
King Street IPA	\$7
Glacier Brew House Blonde	\$7
King Street Irish Stout	\$7

Wine

by the bottle

J. LHOHR Merlot Los Osos	\$32
J. LHOHR Pinot Noir	\$32
J. LHOHR Cabernet Sauvignon	\$32
Kendall Jackson Cabernet Sauvignon	\$26
Pend D'Oreille Cabernet Sauvignon	\$44
Pend D'Oreille Cabernet Franc	\$44
J. LHOHR Chardonnay	\$32
Harken Chardonnay	\$32
Kendall Jackson Sauvignon Blanc	\$26
Bear Creek Strawberry Rhubarb Dessert Wine (local)	\$32

Wine

by the glass

House Red (Red Blend or Cabernet Sauvignon)	\$7
House White (Chardonnay, Sauv. Blanc or Pinot Grigio)	\$7
Mi-moosa (OJ, homemade strawberry rhubarb puree & sparkling wine)	\$10
Strawberry Rhubarb Margarita	\$10
Alaskan Brew Co. Cherry Grapefruit hard seltzer	\$7
Double Shovel Cider Co. Avalanche semi-dry hard cider	\$9