



DINNER

APPETIZERS

Smoked Salmon Spread	\$16
House smoked Alaskan salmon spread served with our grilled sourdough bread	
<i>Extra grilled sourdough toast</i>	\$2.5
Fry Basket	\$13
Crispy fries tossed with truffle oil, herbs, parmesan, with house dipping sauce	
Spinach, and Artichoke Dip	\$15
Served warm with grilled sourdough bread	
<i>Add crab</i>	\$4
<i>Extra grilled sourdough toast</i>	\$2.5
Crispy Fried Cauliflower	\$16
Pickled Onions and chili garlic aioli	
Backcountry Bruschetta	\$15
House made grilled sourdough, pesto, greens, tomato, cucumber, topped with goat cheese and balsamic reduction.	
Mediterranean Platter	\$15
Hummus, warm pita, goat cheese, olives, sliced cucumber, cherry tomato, pickled onions	
Pacific Northwest Clams	\$18
White wine, lemon, garlic, shallots, spinach with grilled sourdough	

SOUP & SALAD

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

BURGERS & SUCH

Bleu Bison Burger	\$22
Toasted potato bun, bison patty, house bacon jam, melted bleu cheese, pickled onions, lettuce, tomato, and onion. French fries.	
Sheep Mountain Burger	\$19
Hand packed sirloin, toasted potato bun, lettuce, tomato, onion, and pickle. French fries.	
<i>Add cheese \$1.50</i>	<i>Add bacon \$1.50</i>
<i>Sub Beyond Burger \$3</i>	<i>Sub Bison Patty \$3</i>
Alaskan Fish and Chips	\$28
Alaskan amber battered rockfish, served with crispy potatoes, coleslaw, lemon and tartar sauce	

ENTREE

<i>Add soup or side salad</i>	\$4
Halibut Olympia Cakes (3)	\$38
Caramelized onions, bell peppers, capers, parmesan, dill, lemon and chili aioli. Served with rice pilaf and seasonal veggies.	
AK Seafood Fettuccini	\$40
Halibut, salmon, shrimp, clams, tomatoes, spinach, white wine garlic cream sauce and parmesan. Served with pesto garlic toast.	
Walnut Crusted Salmon	\$35
Copper river salmon, toasted walnut crust, honey dill butter. Served with rice pilaf and seasonal veggies.	
Halibut Beurre Blanc	\$38
Grilled Alaskan Halibut and lemon caper sauce. Served with rice pilaf and seasonal veggies.	
Sesame Salmon	\$35
Pan seared copper river salmon, sesame ponzu sauce, toasted sesame seeds. Served with rice pilaf and seasonal veggies	
Chugach Mountain Filet Mignon	\$55
8 oz seared filet with Gorgonzola butter. Served with roasted potatoes and seasonal veggies.	
Spinach and Artichoke Chicken	\$35
Pan roasted chicken breast smothered in spinach and artichoke. Served with roasted potatoes and seasonal veggies	

SIDES

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

DESSERTS

Cinnamon Roll	\$8
Glacier Cookie	\$8.5
Carrot Cake	\$7.5
Triple Berry Crisp*	\$8
Slice of Pie*	\$8
<i>(Strawberry Rhubarb, Blueberry or Apple)</i>	
*Add a scoop of Ice Cream	\$2
<i>(Vanilla or Moose Tracks)</i>	

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

SHEEP MOUNTAIN SPECIALTIES

Sheep Mountain Margarita - \$11

Margarita mixed with homemade strawberry rhubarb puree.

Mi-Moosa - \$11

Champagne, orange juice topped with a dollop of strawberry rhubarb puree.

Sheep Mountain Hard Lemonade - \$11

Delicious and refreshing Strawberry Rhubarb Lemonade, with a kick. (8%)

CIDERS & SELTZERS

Cherry Grapefruit Hard Seltzer - \$7

Alaskan Brewing Co

Appalanche Semi-Dry Cider - \$9

Double Shovel Cider Co

BEER ON TAP

Arctic Warrior American Ale - Matanuska Brewing Co (4.6%) **\$7**

Alaskan Amber - Alaskan Brewing Co (5.3%) **\$7**

King Street IPA - King Street Brewing Co (5.9%) **\$7**

King Street Stout - King Street Brewing Co (4.9%) **\$7**

Panty Peeler Belgian Tripel - Midnight Sun Brewing Co (8.5%) **\$8**

Rotating Tap - Ask about our rotating drafts! **\$7**

BOTTLED BEER

Bud Lite - \$6

Budweiser - \$6

NON-ALCOHOLIC BEVERAGES

Non-Alcoholic Cosmic Crisp - \$6

2 Towns Ciderhouse

WINE

CHAMPAGNE & SPARKLING

Francis Coppola Prosecco Rose- Italy **\$34** 750 ml

Francis Coppola Prosecco- Italy **\$34** 750 ml

Lunetta Prosecco- Italy **\$9/glass**

SWEET WINE

2022 Willamette Valley Vineyards Riesling **\$32** 750 ml

2022 Fetzer Gewürztraminer - California **\$29** 750 ml

2021 Ceretto Moscato- Italy **\$18** 375 ml

Bear Creek Strawberry Rhubarb- Alaska **\$19** 375 ml | **\$29** 750 ml

WHITE WINE

2023 La Crema Sauvignon Blanc- Sonoma **\$39** 750 ml

2022 Joel Gott Sauvignon Blanc- California **\$32** 750 ml | **\$29** 750 ml

2022 Bogle Sauvignon Blanc- California **\$8/glass**

2021 Harken Barrel Fermented Chardonnay **\$29** 750 ml

2021 J Lohr Chardonnay - California **\$25** 750 ml

2021 Kendall Jackson Chardonnay - California **\$18** 375 ml | **\$29** 750 ml

2021 Zenato Pinot Grigio **\$8/glass** | **\$29** 750 ml

2022 Kings Estate Pinot Gris - Willamette Valley **\$19** 375 ml

RED WINE

2022 Angeline Pinot Noir - California **\$8/glass** | **\$29** 750 ml

2020 La Crema Pinot Noir - Sonoma **\$24** 375 ml

2021 Elk Cove Pinot Noir - Willamette Valley **\$44** 750 ml

2019 J Lohr Merlot - California **\$34** 375 ml

2020 Pend d'Oreille Cabernet Franc - Washington **\$44** 750 ml

2018 Silver Oak Cabernet Sauvignon - Alexander Valley **\$140** 750 ml

2020 Pend d'Oreille Cabernet Sauvignon - Washington **\$44** 750 ml

2021 Joel Gott Cabernet Sauvignon - California **\$19** 375 ml | **\$35** 750 ml

2021 Beringer Cabernet Sauvignon - Knights Valley **\$54** 750 ml

2018 Beringer Cabernet Sauvignon - Knights Valley **\$32** 375 ml

2020 J Lohr Cabernet Sauvignon - California **\$34** 750 ml

2021 Kendall-Jackson Cabernet Sauvignon - Sonoma **\$29** 750 ml

HOUSE WINE - \$7/GLASS

Riesling Cabernet Sauvignon

Chardonnay Malbec

Dry Rosé Heritage Red Blend