



APPETIZERS

Firecracker Shrimp

Won ton wrapped and deep fried shrimp, served with pickled red onions and soy-sesame dipping sauce. 14

Layered Mediterranean Hummus Dip

Housemade garlic hummus, yogurt tzatziki, feta cheese, grape tomatoes, Kalamata olives, red onion, green bell pepper and toasted pine nuts, topped with cracked black pepper, olive oil. Served with house baked flat bread. 12

Alaskan Halibut Morsels

Deep fried golden brown in our signature Denali Gold beer batter, served with tartar sauce and lemon. 19

Stone Oven Baked Oysters Rockefeller

Kachemak bay oysters, spinach, garlic butter and bread crumbs, Aardvark cocktail sauce. 14

Bacon Wrapped Scallops

Kodiak Weathervane scallops and Béarnaise. 14

Sliced Braised Pork Belly

Seasoned with coriander and cinnamon, served with pickled grapes, and a housemade BBQ sauce. 9

Dungeness and King Crab Stack

Lightly dressed Bering Sea crab layered with tomato, cucumber and avocado. 16

Buttermilk Fried Calamari

Crisp calamari and artichoke hearts and tossed with a gremolata, served with a spicy rémoulade sauce. 11

SOUPS

Crab Bisque

8

Steakhouse Onion Soup

With herb crouton and melted gruyere cheese. 8

SALADS

Troublesome Creek Wedge Salad

McKinley Chalet signature salad. 9

Panquinque House Salad

Crisp greens, fried chevre round, Granny Smith apple, candied pecans and apple cider vinaigrette. 10

Broad Pass Chopped Steak Salad

Grilled skirt steak, romaine, snap peas, cucumbers, carrots, red onions and grape tomatoes, with honey mustard dressing. 21

CANYON

STEAKHOUSE

STEAKS

Sauce add on: Demi-Glace, Green Peppercorn, Béarnaise, Blue Cheese Walnut Butter. 3

House Cut Beef Tenderloin 6 oz

Stone oven roasted, Lyonnaise potatoes, asparagus, Béarnaise sauce. 31

Dry Aged Porterhouse 16 oz

Grilled, Yukon Gold mashed potatoes, asparagus. 42

Prime Bone In Ribeye 14 oz

Grilled, Yukon Gold mashed potatoes, asparagus, maitre d'hôtel butter. 49

Angus New York 12 oz

Stone oven roasted, Lyonnaise potatoes, asparagus. 39

Angus Top Sirloin 8 oz

Grilled, Yukon Gold mashed potatoes, asparagus, green peppercorn sauce. 28

Double Cut Pork Chop 12-14 oz

Stone oven roasted, Lyonnaise potatoes, asparagus. 29

ENTREES

Alaska Seafood Cioppino

Alaska cod, King crab, shrimp and clams, white wine seasoned tomato broth served with house baked flat bread. 32

Veal Piccata

White wine, lemon, butter, capers, served with potato gnocchi and oven roasted asparagus. 29

Surf and Turf

Grilled skirt steak, Alaska King crab, green chimichurri, buerre blanc, pico de gallo and shoe string fries. 48

Alaskan Jig Caught Rockfish - Chefs daily preparation

Jig Caught Rockfish is our boat to table program, promoting a sustainable-low impact fishery. 29

Fresh Alaska Salmon - Chefs daily preparation

Cedar Plank Tofu

Hoisin glazed Alaska tofu and vegetables, oven roasted. 21

Stone Baked Oven Chicken

Supreme chicken breast with a Dijon mushroom sauce, served with orzo pasta pilaf and asparagus. 27

Skookum Burger

Seasoned reindeer and ground beef patty, served with butterleaf lettuce, tomatoes, white onion and mayonnaise on a brioche bun. 15

Toppings: sautéed mushroom, bacon, cheddar, Swiss, blue cheese, or provolone. 2