

# CANYON

STEAKHOUSE

## APPETIZERS

### Firecracker Shrimp

Wonton wrapped and deep fried shrimp, served with pickled red onions and sweet and sour 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 and 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

### Ketchikan's Hump Island Oysters

Oysters from the cold, pristine waters of Clover Passage

Choose between Rockefeller Style or Raw

Rockefeller style is stone oven-baked with spinach, garlic butter, bread crumbs and Aardvark cocktail sauce. Raw oysters are served on the half shell with a shallot mignonette sauce. Half dozen or three of each. 19

### Bacon Wrapped Scallops

Kodiak Weathervane scallops and Béarnaise. 14

### 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

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## SOUPS

### Crab Bisque

8

### Steakhouse Onion Soup

With herb crouton and melted gruyere cheese. 8

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## SALADS

### Troublesome Creek Wedge Salad

McKinley Chalet signature salad. 9

### 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

*All steaks may be prepared Gluten Friendly, please specify.  
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. 34

#### Dry Aged Porterhouse 16 oz

Grilled, Yukon Gold mashed potatoes, asparagus. 42

#### Prime Bone In Ribeye 16 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. 36

#### Veal Piccata

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

#### Surf and Turf

Grilled skirt steak, Red 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 cheddar cheese, butterleaf lettuce, tomatoes, white onion and mayonnaise on a brioche bun. 17

*Toppings: sautéed mushroom, grilled onions, jalapenos or bacon. 2*

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



*Gluten friendly preparation available, please specify.*