STARTERS AND SALADS

Sautéed Shrimp
A hotel specialty! Delicately pan fried prawns marinated with roasted garlic, fresh herbs and citrus served with garlic ciabatta 14

Bison and Feta Meatballs
House made ground bison meatballs with feta cheese in a zesty tomato sauce served with garlic ciabatta 14

Edamame Hummus Dip
Great for sharing! Edamame beans, garlic, guacamole, tahini and cilantro dip served with fresh veggies and rice crackers 13

Dawson City Salad
Crumbled bacon, tomato, lentils, bell pepper, cucumber, chopped walnut and feta cheese tossed with seasonal greens 16

Arctic Char Fish Chowder
A Dawson treat! Arctic char, celery, potatoes and fresh herbs in a light creamy broth  8

Garden Salad
Fresh in-season greens, garnished with an assortment of vegetables 9

Try one of our homemade dressings
Creamy Ranch   Herb Vinaigrette   Balsamic Birch Dressing   Blue Cheese

Creamy Caesar Salad
Our house made dressing on crisp leaves of romaine, served with croutons, parmesan, bacon bits and lemon 11 Add grilled chicken and ciabatta 7

Greek Salad
Fresh cucumbers, tomatoes, red onion, mixed bell peppers, Kalamata olives and feta tossed in a red wine vinaigrette 11
CASUAL FARE

Served with soup, salad or fries
Add cheese, bacon or sautéed mushrooms 1ea.
Substitute yam fries or onion rings 2

Steak Sandwich
A 6oz. sirloin steak served open-faced on toasted bread garnished with roasted garlic, onion ring and home style gravy 17

Yukon Gold Battered Fish
Crispy Yukon Gold battered fish served with tartar sauce and lemon.
Your choice; Haddock or Local Arctic Char 15
Extra piece of fish 6

Roast Beef Dip Panini
Slices of roast beef, mozzarella, caramelized onions served on a hoagie bun with au jus 15

Turkey Tomato and Bacon Panini
Roasted turkey, tomato and bacon with pesto mayo served on a hoagie bun 15

Vegetable Quesadilla
A whole wheat tortilla with zucchini, spinach, black bean, red pepper, tomato, red onion, corn, cheddar and mozza served with salsa and sour cream 15

Beef Burger
A hand pressed pure beef patty on a rustic whole wheat bun topped with house burger sauce, lettuce, tomato, onion and pickle 15

Garden Burger
A black bean patty on a rustic whole wheat bun topped with house burger sauce, lettuce, tomato, onion, and pickle 13

Arctic Char Fish Burger
A hand pressed chopped char burger with dill on a rustic whole wheat bun topped with tartar sauce, lettuce, tomato, onion and pickle 14
ENTREES

Bison Spaghetti
An old fashioned favourite!
Topped with roasted tomato sauce,
bison and feta meatballs and grana padano parmesan
served with garlic ciabatta  19

Wheat-Free Pasta
Pasta made with corn and rice flour
tossed with any of our house sauces
served with garlic ciabatta  20

Cannelloni
Ground veal, ricotta and spinach
baked in a tasty rosé sauce
served with garlic ciabatta  24

Aurora Chicken Fettuccini
Sautéed chicken with broccoli, spinach and cherry tomatoes
tossed in a luxurious parmesan cheese sauce
served with garlic ciabatta  24

Quinoa Vegetable Medley
An assortment of fresh vegetables, herbs, grain pilaf and brown rice, quinoa blend
cooked in vegetable broth, served with a side of lentil salad  22

Hearty Lamb Stew
Delicately stewed tender pieces of lamb and fresh vegetables
served with Dawson City bannock 29

Groups of eight or larger include a 15% gratuity
ENTREES

*Items on this page are accompanied with steamed vegetables and your choice of potato of the day or rice or cheesy baked pasta*

**Westmark Wild Mushroom Schnitzel**
Thinly sliced breaded veal pan seared in a wild mushroom marsala cream sauce 24

**Half Chicken Dinner**
Oven roasted ½ chicken, your choice of traditional roasted with our own bread stuffing and chicken gravy or a smoky BBQ sauce 26

**Baked Arctic Char**
Local farm raised Yukon char oven baked with a fresh herb gremolata butter 27

**Wild Pacific Salmon**
A filet of salmon, pan seared with a birch cranberry glaze 29

**Grilled Steak**
10 oz. AA NY dry rubbed and char-grilled to your liking 32
Add grilled prawns 7 Add sautéed wild mushroom medley 6

**Marinated Vegetable Kabobs**
Three skewers of fresh vegetables marinated in a sweet sesame thai sauce 20

**Groups of eight or larger include a 15% gratuity**
DESSERTS
A la mode available for 2

Klondiker Pie
Chef’s Creation!
Dig down through layers of chocolate and cappuccino ice cream to gold nuggets of caramel on a chocolate cake crust 8

Mixed Berry Crumble
A tasty berry oatmeal crumble served warm and topped with ice cream and whipped cream 7

Midnight Sun Special
Ask your server about a special treat created under the midnight sun 7

Fresh Fruit Parfait
Mixed fresh fruit with shaved coconut and layered with vanilla yogurt 7

Warm Skillet Cookie
A homemade skillet cookie served warm with vanilla ice cream and topped with caramel sauce 7

Vanilla Ice Cream
Two scoops of old fashioned vanilla 4