

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