



Starters & Salads



SAUTÉED PRAWNS

A Belinda's specialty! Delicately pan fried prawns marinated with roasted garlic, butter, fresh herbs and citrus.

Served with garlic ciabatta 14

NACHO BOX

Nacho chips with melted cheese, jalapenos, olives, green onions, sour cream and fresh salsa 12

ARTIC CHAR QUINOA CAKE

Pan fried Arctic Char and quinoa cake, served with an orange-lemon-lime yogurt sauce 12

CHICKEN WINGS

A Yukon favorite! Tossed in your choice of buffalo hot, lemon pepper, BBQ, or honey garlic sauce, and served with carrot and celery sticks 12

ARCTIC CHAR FISH CHOWDER

Arctic Char, bacon, celery, potato, and fresh herbs in a creamy broth, garnished with an herbed puff pastry crouton 8

GARDEN SALAD

Seasonal greens topped with fresh vegetables and your choice of dressing 9

CREAMY CAESAR SALAD

Crisp romaine lightly tossed in our house made Caesar dressing with croutons, bacon, and parmesan, served with garlic ciabatta 11

DAWSON CITY ENTREE SALAD

Crumbled bacon, tomatoes, lentils, bell peppers, cucumbers, chopped walnuts and feta cheese, tossed with seasonal greens 16

APPY PLATTER

Nachos, wings, onion rings, cheese bread and sautéed prawns 29
(Serves four people)

HOUSE-MADE SALAD DRESSINGS

Creamy ranch, Caesar, Italian herb vinaigrette, Yukon birch syrup dressing, or blue cheese

ADD

Grilled chicken breast 6

Prawn skewer 7

Grilled sirloin steak 10





Pasta

BISON MEATBALL SPAGHETTI

A local favorite! Perfectly cooked spaghetti in roasted tomato sauce with bison and feta meatballs, topped with grated Grana Padano cheese.

Served with garlic ciabatta bread 21

BAKED CANNELLONI

Cannelloni pasta stuffed with ground veal, ricotta cheese, and spinach, baked in rosé sauce. Served with garlic ciabatta bread 24

CHICKEN FETTUCCINE ALFREDO

Fettuccine pasta with sautéed chicken, broccoli, spinach, and cherry tomatoes, tossed in a rich parmesan cheese sauce.

Served with garlic ciabatta bread 24

ULTIMATE VEGETABLE MEDLEY

A blend of grains, wild rice, couscous, and fresh vegetables, lightly cooked in vegetable broth and served with a side of mixed lentil and feta salad 22





Entrees

The following entrees are accompanied by steamed vegetables and your choice of steamed rice, baked Alfredo pasta, or our special potato of the day

BAKED ARCTIC CHAR

Local Arctic Char, oven baked to perfection with fresh herb gremolata butter 27

WILD MUSHROOM SCHNITZEL

House favorite! Thinly sliced veal, breaded and pan seared with a wild mushroom Marsala cream sauce 26

ROASTED CHICKEN

Half chicken in a mild cajun marinade, roasted and served with our house made BBQ sauce on the side 26

WILD PACIFIC SALMON

A filet of Sockeye salmon sourced from the pristine waters of Alaska, pan seared and topped with a fresh lime-mango salsa 29

GRILLED NY STEAK

Tender 10oz New York striploin steak, seasoned with our signature dry rub and cooked to your specifications. Served with a side of blueberry steak sauce 33

ADD

Prawn skewer 7





Casual Fare

The following dishes are accompanied by your choice of the following:
House chowder, garden or Caesar salad,
yam fries or French fries

STEAK SANDWICH

Grilled 6oz sirloin, served open face on garlic bread and garnished with roasted garlic, two onion rings, and home style gravy 17

CHEESE BURGER

A house-made lean beef patty on a rustic whole wheat bun, topped with cheddar, house burger sauce, lettuce, tomato, onion, and pickle 16

YUKON GOLD BATTERED FISH

Yukon beer battered Arctic Char with house tartar sauce and coleslaw 17
Add an extra piece of fish 6

GARDEN BURGER

A black bean and brown rice patty on a rustic whole wheat bun, topped with house burger sauce, lettuce, tomato, onion, and pickle 14

POT ROAST BEEF PANINI

Roast beef, mozzarella, caramelized onions and horseradish, grilled in a buttered artisan baguette with a side of au jus 16

ARCTIC CHAR FISH BURGER

A house-made chopped fish burger with dill seasoning on a rustic whole wheat bun, topped with tartar sauce, lettuce, tomato, onion, and pickle 16

GOLDEN CUBAN PANINI

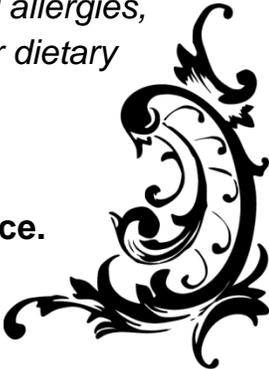
Cappicola, ham, Swiss cheese, and fried pickles, grilled in an artisan baguette with mustard sauce 16

CHICKEN STRIPS

Crispy chicken strips with your choice of dipping sauce 16



Our Chef and his team are able to accommodate gluten intolerances and allergies, and can make adjustments to use alternative ingredients to satisfy your dietary requirements. Please speak with your server prior to ordering.



Please note that 5% GST and gratuities are not included in price.



Desserts

BIRCH SYRUP PRALINE ICE CREAM

Locally harvested birch syrup cooked into praline with pecans and combined with vanilla ice cream. A nice finish! 9

BAKED HOT APPLE CRISP

Our Northern comfort dessert, flavored with a cinnamon crumble topping and vanilla ice cream 8

MIDNIGHT SUN DESSERT

Special of the day 8

SKILLET COOKIE

A warm soft chocolate chip cookie topped with ice cream and whipped cream, served in a skillet 9

PINEAPPLE UPSIDE-DOWN CAKE

An old-fashioned favorite! Pineapple, cherries and sticky caramel cake 8

GLUTEN-FREE CHEESECAKE

Flavour of the day 9

VANILLA ICE CREAM

Two scoops of old fashioned vanilla 4

ADD A SCOOP OF ICE CREAM 2

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Belinda Mulrooney



Belinda Mulrooney was determined to become successful. She was an entrepreneur selling such items as coal, sandwiches, ice cream and silk lingerie at a profitable return. When gold was struck in 1896, she wasted no time in securing provisions and packers to escort her to the Yukon. Once in Dawson City, she started turning a pretty penny selling her goods. Taking her profits, she invested in mining properties and diversified in the Hygina water company and the first telephone system in the land. She made her first million by 1900.

The Fair View Hotel was built by Belinda. It was out of town on the confluence of the Bonanza and Eldorado rivers. It was a struggle at times but she made it a successful business through her hard work, enterprise and exceptional service. She was truly an incredible woman of the Klondike.