

Keno Lounge

LUNCH SELECTIONS

*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.



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DAILY SOUP

Made fresh and served with a roll 6

GRILLED CHICKEN CAESAR

Crisp romaine lightly tossed in our house made Caesar dressing with croutons, bacon, and parmesan, topped with grilled chicken and served with garlic ciabatta 15

BELINDA'S SUMMER SALAD

Seasonal greens topped with herbed quinoa and barley, bocconcini mozzarella, candied beets, carrot salad, pea shoots, hard-boiled egg, and your choice of dressing 16

DAILY SANDWICH SPECIAL*

Created fresh on your choice of bread 12

ALL CANADIAN BREAKFAST

Two eggs cooked any style, served with bacon, sausage, Yukon Gold breakfast potatoes, and toast 13

BISON SMOKIE*

Gourmet grilled bison smoked sausage, topped with banana pepper relish and melted Havarti cheese, served on artisan baguette 15

YUKON GOLD BATTERED FISH*

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

CHICKEN STRIPS*

Crispy chicken strips with your choice of dipping sauce 16

**Served with your choice of side*



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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

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

GOLDEN CUBAN PANINI*

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

ARCTIC CHAR FISH BURGER*

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

HOT CHICKEN CIABATTA*

A crunchy chicken breast with fresh salsa and Havarti cheese, served on a grilled garlic ciabatta bun 16

POT ROAST BEEF PANINI*

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

**Served with your choice of side*

AVAILABLE SIDES

Soup of the day, Caesar or garden salad, yam fries, or French fries

Onion Rings 4

DRESSINGS

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

DIPPING SAUCES

Ancho aioli, plum sauce, honey mustard, BBQ, or buffalo hot sauce



DESSERT

Slice of fresh pie 6
ADD vanilla ice cream 2

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BELINDA'S STORY

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.

