

BURGERS & SANDWICHES

BLUE CHEESE REINDEER BURGER

🌾 (GF option available with herb oil & potato wedges). Served with lettuce, tomatoes, pickle, blue cheese, house dressing & French fries.

14 *Add Bacon Jam 2*
Sub Soup or Salad 3

PRIME RIB CHEESE STEAK

Shaved prime rib, caramelized onion & American cheese on crisp garlic bread. Served with French fries. 16

BBQ CHICKEN SANDWICH

BBQ chicken served on a brioche bun with smoked jalapeno corn cream & coleslaw. Served with French fries & pickle. 14

HALF POUND BEEF CHEESEBURGER

🌾 (GF option available with herb oil & potato wedges). Served with lettuce, tomatoes, pickle, cheddar cheese, house dressing & French fries. 14

Sub Soup or Salad 3

ALASKA ROCKFISH SANDWICH

Seared rockfish, toasted garlic bread with sliced tomatoes, salad greens & honey balsamic dressing. Served with French fries. 16

DESSERTS

🌾 CAPPUCINO CRÈME BRULEE 8

WHISKEY BREAD PUDDING

With ice cream, whiskey butter & whipped cream. 8

🌾 HONEY RHUBARB STEW

Warm honey rhubarb & strawberry stew with raspberry sorbet. 7

SUMMER BERRY CRISP

Delicious blend of raspberries, blueberries & blackberries baked with a crumbled topping. Served warm with vanilla ice cream & whipped cream. 8

ALASKA STOUT CHOCOLATE MUD CAKE

Served with chocolate truffle sauce, vanilla ice cream & whipped cream. 8

🌾 ICE CREAM

Flavor of the day. 4



DINNER MENU * AFTER 5PM *

CHICKEN FLORENTINE

Free range grilled chicken breast, baked potato, cream spinach, artichokes & mushrooms. 22

🌾 ANGUS PRIME RIB

Salt crusted prime rib cooked to your liking, served with baked potato and corn on the cob.
14 oz. 32 10 oz. 29

MEDITERRANEAN SEAFOOD PASTA

Clams, shrimp, scallops & white fish tossed in a tomato herb sauce with linguine & topped with shredded parmesan cheese. 30

🌾 ALASKA SOCKEYE SALMON

Pecan and maple crusted Alaska wild salmon & two jumbo shrimp on a bed of mushroom potato hash. 32

🌾 WILD ALASKA ROCKFISH & BACON-WRAPPED SCALLOPS

Cajun seasoned & topped with banana, avocado & jalapeno salsa served on succotash & drizzled with Alaska honey dressing. 28

🌾 BERING SEA CRAB TRIO

Experience the difference. Savor three species of wild crab all from the Bering Sea. Jumbo King, Dungeness & Opilio, served with drawn butter. 52

GRILLED RIBEYE

12 ounce hand cut ribeye with wild mushroom butter, baked potato, baby greens and fried crispy onions. 35

BEVERAGES 3.25

FRESH BREWED COFFEE

We proudly serve Starbucks®

TEAVANA HOT TEA- ASSORTED FLAVORS

SOFT DRINKS

STARBUCKS HOT CHOCOLATE

ASSORTED JUICES

MILK

HOUSE-MADE LEMONADE (FREE REFILLS)
4.50

BERRY MINT SIGNATURE SODA 4.50

STARTERS

SHRIMP COCKTAIL

Chilled jumbo shrimp with spicy horseradish cocktail sauce. 15

SOLSTICE FRIED CALAMARI

Crispy fried with cilantro lime cream & chili plum sauce. 12

HICKORY BACON WRAPPED ALASKA JUMBO SCALLOPS

Three Alaska jumbo scallops wrapped in lightly smoked bacon served with banana, brown sugar & Alaska birch syrup. 16

SPINACH ARTICHOKE DIP

Warm spinach & artichoke spread in a crisp bread bowl. 10

CHILI FRIES

Crisp fries topped with house made chili, chopped onion, salsa, jalapenos, avocado, cheese & sour cream. 12

NINE SWEET CLAMS

Sautéed clams, sherry cream sauce, corn, tomato, jalapeno & scallion. 14

CHEESE & CHARCUTERIE PLATE FOR TWO

Bresaola, salami, reindeer sausage, aged blue, brie, smoked cheddar, crostini, lingonberry jelly, honey, black figs, dates & stuffed blue cheese green olives. 18

GARLIC BREAD

Grilled garlic bread with tomato dipping sauce. 7

SOUPS & SALADS

Salad Additions: Jumbo Shrimp (4pcs) 10, Angus Prime Rib (10oz.) 15, Grilled Chicken Breast 6
Choice of Dressings: Balsamic Vinaigrette, Ranch, Creamy Blue Cheese, Russian or Caesar

BOREALIS SALAD

Mixed baby greens, fresh berries, candied pecans & crumbled feta. 9

HOUSE SALAD

Mixed greens, cucumber, tomatoes, carrots, red onion & herbed bread crumbs. *Sm 6 / Lg 8*

CAESAR SALAD

Traditional with herbed bread crumbs & parmesan cheese. *Sm 6 / Lg 8*

WILD ALASKA SMOKED SALMON CHOWDER

Roasted red pepper cream, potatoes, garlic, onions, celery & wild Alaska salmon, smoked in the traditional Northwest style over native hardwood. *Cup 6 / Bowl 8*

DAILY SOUP

Creatively prepared by the Chef. *Cup 6 / Bowl 8*

ENTREES

SHRIMP & CHIPS

Tempura battered jumbo shrimp, fried to golden brown, served with cocktail sauce, lemon & French fries. 19

COOK INLET FISH & CHIPS

Denali Gold beer batter dipped Alaska cod served with tartare sauce, lemon & French fries.
2pc 14 3pc 16

VEGGIE LOVERS STACK

Succotash topped with grilled tomatoes, sautéed onion, mushroom ragu & baby greens. 13

ROMAINE COBB

Romaine wedge, avocado, blue cheese, hardboiled egg, diced tomato & bacon bits with grilled chicken breast. Served with blue cheese dressing. 15

GOLD MINERS GREENS

Mixed wild baby greens, bacon bits, salami, bresaola, hardboiled egg, dates, cranberries, candied pecans, blue cheese crumbles. 15