



## APPETIZERS

### Fennel Tenderloin Meatballs

House ground and hand formed, demi-glace, pea puree, served with cucumber twirls. 14

### Firecracker Shrimp

Wonton wrapped and deep fried shrimp, served with pickled red onions and sweet and sour dipping sauce. 14

### Layered Mediterranean Hummus Dip

House-made garlic hummus, yogurt tzatziki, feta cheese, grape tomatoes, Kalamata olives, red onion, green bell pepper and toasted pine nuts, topped with cracked black pepper and olive oil. Served with house baked flat bread. 12

### Alaskan Halibut Morsels

Deep fried golden brown in our signature Denali Gold beer batter, served with tartar sauce and lemon. 19

### Fresh Cold Water Oysters

*Sourced from the pristine waters of Alaska and the Pacific Northwest*

Choose between Rockefeller Style or Raw Rockefeller style is stone oven-baked with spinach, garlic butter, bread crumbs and Aardvark cocktail sauce. Raw oysters are served on the half shell with a shallot mignonette sauce.

Half dozen or three of each. 19

### Bacon Wrapped Scallops

Kodiak Weathervane scallops and Béarnaise. 14

### Dungeness and King Crab Stack

Lightly dressed Bering Sea crab layered with tomato, cucumber and avocado. 16

### Buttermilk Fried Calamari

Crisp calamari and artichoke hearts and tossed with a gremolata, served with a spicy rémoulade sauce. 11

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## SOUPS

### Crab Bisque

8

### Steakhouse Onion Soup

With herb crouton and melted gruyere cheese. 8

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## SALADS

### Troublesome Creek Wedge Salad

McKinley Chalet signature salad. 9

### House Salad

Crisp greens, fried chevre round, Granny Smith apple, candied pecans and apple cider vinaigrette. 10

### Broad Pass Chopped Steak Salad

Grilled skirt steak, romaine, snap peas, cucumbers, carrots, red onions and grape tomatoes, with a honey mustard dressing. 21

# CANYON

## STEAKHOUSE

### STEAKS

*All steaks may be prepared Gluten Friendly, please specify.  
Sauce add on: Demi-Glace, Green Peppercorn, Béarnaise, Blue Cheese Walnut Butter. 3*

#### House Cut Beef Tenderloin 6 oz

Stone oven roasted, seasoned and roasted fingerling potatoes, asparagus and baby carrots, Béarnaise sauce. 34

#### Bone-in Ribeye 16 oz

Grilled, Yukon Gold mashed potatoes, asparagus and baby carrots, maître d'hôtel butter. 49

#### Angus Top Sirloin 8 oz

Grilled, Yukon Gold mashed potatoes, asparagus and baby carrots, green peppercorn sauce. 28

#### Dry Aged Porterhouse 16 oz

Grilled, Yukon Gold mashed potatoes, asparagus and baby carrots. 42

#### Angus New York 12 oz

Stone oven roasted, seasoned and roasted fingerling potatoes, asparagus and baby carrots. 39

#### Double Cut Pork Chop 12-14 oz

Stone oven roasted, seasoned and roasted fingerling potatoes, asparagus and baby carrots. 29

### ENTREES

#### Alaska Seafood Cioppino

Alaska cod, King crab, shrimp and clams, white wine seasoned tomato broth served with house baked flat bread. 36

#### Braised Beef Short Ribs

Seasoned and braised until fall-off-the-bone tender, served with Yukon Gold mashed potatoes, asparagus and baby carrots. Topped with a rich demi-glace and crispy fried onions. 32

#### Surf and Turf

Grilled skirt steak, Red King crab, green chimichurri, beurre blanc, pico de gallo and shoe string fries. 48

#### Alaska Rockfish

*Chef's daily preparation*

The Rockfish is one of the best kept secrets of the Pacific Fisheries. Its flesh is firm, white and meaty, making wild Rockfish one of the best tasting fish in the world. 29

#### Fresh Alaska Salmon

*Chef's daily preparation*

#### Aubergine and Falafel Stack

Falafel patties stacked with grilled aubergine, roasted cherry tomatoes, topped with fresh arugula, green chimichurri and yogurt tzatziki. 21

#### Stone Baked Oven Chicken

Supreme chicken breast with a Dijon mushroom sauce, served with orzo pasta pilaf and asparagus. 27

#### Skookum Burger

Seasoned reindeer and ground beef patty, served with cheddar cheese, butterleaf lettuce, tomatoes, white onion and mayonnaise on a brioche bun. 17

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.*

 *Easily accommodates gluten intolerance, please specify.*