



# 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

## **CHICKEN WINGS**

A Yukon favourite! 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

## **BRUSCHETTA**

Toasted Italian bread with fresh tomatoes, basil and a hint of garlic 10

## **VEGETABLE FRIES**

*Crispy beet, carrot and parsnip fries served with ancho aioli sauce 9*

## **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

## **HOUSE-MADE SALAD DRESSINGS**

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

## **ADD TO SALADS**

Grilled chicken breast 6

Prawn skewer 7

Grilled sirloin steak 10



 *Can accommodate Gluten Intolerance, please specify.*

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





# Pasta



## **BISON BOLOGNESE**

A local favorite! Perfectly cooked spaghetti in a roasted tomato and bison meat sauce, topped with grated Grana Padano cheese. Served with garlic ciabatta bread 22

## **BAKED CANNELLONI**

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

## **CHICKEN FETTUCCINE ALFREDO**

Fettuccine 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

## ***Strike Gold!***

***Dine between 5pm - 6pm for a two course dinner for \$19.***

***Dinner salad, Schnitzel OR Baked Arctic Char.***





## Entrees

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

### **BAKED ARCTIC CHAR**

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

### **WILD MUSHROOM SCHNITZEL**

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

### **ROASTED CHICKEN**

A half chicken slow roasted and served with our house made bbq sauce on the side 26

### **PACIFIC SALMON**

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

### **GRILLED NEW YORK STEAK**

Tender 10oz New York striploin steak, with our signature seasoning. Served with a side of rich red wine 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 faced 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 PANINI**

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

## **ARCTIC CHAR FISH BURGER**

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

## **KLONDIKE PANINI**

Bacon, cheese and tomatoes grilled in an artisan baguette 14

## **CHICKEN STRIPS**

Crispy chicken strips with your choice of dipping sauce 16

## **DRESSINGS**

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

## **DIPPING SAUCES**

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





# Desserts



## **BIRCH SYRUP PRALINE ICE CREAM**

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

## **BAKED HOT APPLE CRISP**

Our northern comfort dessert, flavoured 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

## **SALTED CHOCOLATE CARAMEL CAKE**

The best of both worlds 9

## **VANILLA ICE CREAM**

Two scoops of old fashioned vanilla 5

## **ADD A SCOOP OF ICE CREAM 3**

*Gluten Intolerances accommodated please specify.*

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



# 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.