



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.