

# Appetizers

## MAPLE BACON JAM SCALLOPS

House-made maple bacon jam adorned with pan seared sea scallops and garnished with locally-grown micro greens. 16.99

## BAKED BRIE & CRAB DIP

Rich blend of crab & French brie baked until bubbling hot. Served with warm pita & green apple slices. 13.99

## GARLIC HUMMUS

House-made hummus with fresh garlic drizzled with infused olive oil. Served with warm pita and house pickled vegetables. 11.99

## SHRIMP ON THE ROCKS

Six large prawns, complemented with a fiery house-made cocktail sauce. 15.99

# Soups

## ARCTIC ONION SOUP

A mélange of rich, caramelized onions & beef stock, finished with sherry.

Cup 5.99 Bowl 6.99

## SOUP DU JOUR

Chef's daily selection of house-made soup served piping hot.

Cup 5.99 Bowl 6.99

# Signature Salads

## GRILLED STEAK SALAD

Arcadian spring mix greens tossed with bacon, blue cheese, grape tomatoes, green onions & a creamy horseradish ranch dressing.

Crowned with a grilled petite sirloin steak & our house-made croutons. 19.99

*Substitute: Grilled Chicken – no additional charge*  
*Substitute: Prawns 5.99*

## CHOPPED SALAD

Fresh cut romaine lettuce topped with diced cucumbers, tomatoes, shredded cheddar cheese & bacon. Finished with green onions and ranch dressing. 12.99

*Add: Chicken 5.99 | Petite Sirloin 7.99 | Prawns 10.99*

# Burger & Sandwiches

## THE SMOKEY BISON

Grilled bison burger topped with sharp smoked cheddar, crispy onions, mayonnaise, lettuce & tomato. Served with fries & a pickle. 19.99

## LEMON CAPER SALMON SANDWICH

Fresh grilled sockeye salmon atop a toasted bun with lettuce, tomato, onion, capers & lemon aioli. Served with fries & a pickle. 19.99

## DOWNTOWN CHICKEN

Crispy chicken topped with honey glazed ham, Swiss cheese, lettuce, tomato, onion & Dijon aioli. Served with fries & a pickle. 16.99

# Northern Comfort

## QUINOA PRIMAVERA 🍷

A blend of fresh seasonal vegetables sautéed to perfection with white wine & herbs, tossed with wild quinoa. Finished with a drizzle of balsamic reduction. 14.99

*Add: Chicken 5.99 | Petite Sirloin 7.99 | Prawns 10.99*

## HALIBUT & CHIPS

Alaskan Halibut hand breaded with a touch of herbs. Served with tartar sauce, fries and house-made coleslaw.

*2 Pieces 17.99 | 3 Pieces 21.99*

## REINDEER BURGUNDY

Alaskan reindeer marinated in red wine, then slow roasted with a medley of baby carrots, pearl onions, garlic, mushrooms & beef stock. Served on top of mashed potatoes. 24.99

# Steak & Seafood

## SMOKED PRIME RIB CARVING STATION 🍷

Build your own baked potato then come visit our Chef while he carves your prime rib selection and sautés fresh vegetables.

*King Cut - 12 ounces 29.99 | Queen Cut - 10 ounces 26.99*

## HALIBUT OLYMPIA 🍷

Our most popular dish! Alaska halibut baked with a velvety sauce on a bed of onions. Accompanied by rice pilaf & vegetables. 36.99

## SEAFOOD ALFREDO

A creamy alfredo pasta tossed with crab meat, mushrooms, grape tomatoes. Topped with sautéed shrimp. 27.99

# Desserts

## BREAD PUDDING

Brioche soaked in egg custard with whiskey raisins and a hint of nutmeg. Topped with salted caramel sauce, vanilla bean ice cream & whipped cream. 8.99

## CHEESECAKE

House-made cheesecake with a graham cracker crust, served with strawberry sauce and a dollop of whipped cream. 8.99

## BUMBLEBERRY PIE

Rhubarb, apples, blackberries & baked within a flaky crust. Served with a scoop of vanilla bean ice cream. 8.99

## BROWNIE SUNDAE

A house-made brownie & a scoop of vanilla bean ice cream drenched with salted caramel & chocolate sauce; crowned with whipped cream. 8.99

Eggs, burgers, steaks, poultry and seafood are all cooked to order. Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. If you have any special dietary needs or food allergies, please alert your server prior to ordering.