

## 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

### **CLAM & CORN FRITTERS**

Six golden fritters served with cilantro lime cream sauce & lemon. 10

### **NINE SWEET CLAMS**

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

### **BLACK PEPPER CURED BEEF TENDERLOIN**

Rare beef tenderloin thinly sliced served with blue cheese, raspberries, black fig & balsamic honey jam. 16

### **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.  
Small 6/Large 8

### **CAESAR SALAD**

Traditional with herbed bread crumbs & parmesan cheese.  
Small 6/Large 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 tartar 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

## BURGERS & SANDWICHES

### **BLUE CHEESE REINDEER BURGER**

(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

### **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

### **CAPPUCCINO 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



Anchorage, Alaska

## DINNER MENU \* AFTER 5PM \*

### **MEDITERRANEAN CHICKEN BEAN CASSOULET**

Grilled chicken breast, butter beans, bacon, reindeer sausage, porcini demi & herbs. 25

### **ANGUS PRIME RIB**

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

## BEVERAGES 3.25

### **FRESH BREWED COFFEE**

We proudly serve Starbucks

### **TAZO 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**