

◆ DINNER APPETIZERS/SMALL PLATES ◆

ALL SHELLFISH FLOWN IN FRESH ON ALASKA AIRLINES

Oysters 	Try a Shooter!**	ea.	\$3.25
Your choice of preparation			
<i>On the half shell, 6 ea.</i> **			
Served with lemon, cocktail sauce and champagne mignonette sauce.			\$17.00
<i>Oysters Rockefeller, 4 ea.</i> **			
Baked and topped with a creamy spinach & bacon stuffing.			\$17.00
Fresh Steamed Clams with Reindeer Sausage**			\$22.95
Steamed in garlic butter, white wine, fresh tomatoes, Cajun seasoning, Alaskan reindeer sausage and fresh basil served with a garlic baguette.			
Alaskan Seafood Sampler 		<i>for Two</i> \$59.95	<i>for Four</i> \$99.95
A platter of succulent crab clusters, shrimp, oysters on the half shell, steamed clams and house-smoked salmon.			
Crab Cakes**			\$12.95
With roasted red pepper aioli, baby greens and roasted tomatoes.			
Artichoke and Spinach Dip			\$11.50
Baked creamy spinach, artichoke hearts and Parmesan cheese served with garlic baguette.			
Alaska Beef Sliders**			\$14.95
With house-made brioche buns, caramelized onions, smoked gouda cheese and mustard sauce.			
Birch Syrup-Glazed Bacon-Wrapped Alaskan Scallops 			\$13.50
Grilled Alaskan scallops tossed in a Alaskan Birch-Blackberry syrup glaze served with sweet potato bacon hash.			
Coconut Fried Shrimp**			\$13.95
Three hand-breaded jumbo shrimp served on orange horseradish marmalade.			
Flash-Fried Alaskan Barley-Coated Calamari**			\$15.95
Tender calamari steaks coated in Alaskan barley served with lemon butter sauce and side of marinara.			
Alaskan Reindeer and Gorgonzola Meatballs**			\$14.50
Flash-fried ground reindeer mixed with a green chiles, Gorgonzola and fresh thyme with a mint jalapeno dipping sauce.			
Chicken Waffles on a Stick**			\$12.50
Tender chicken breast dipped in our waffle batter then flash-fried and served with spicy maple syrup.			
Steamed Alaskan King Crab 	<i>1/2lb.</i>	<i>1lb.</i>	<i>1 1/2 lb.</i>
	\$24.95	\$43.95	\$61.95

◆ SOUP ◆

"WORLD FAMOUS FOR OVER THIRTY YEARS"

Seafood Chowder	cup	\$6.50	bread bowl	\$12.95
------------------------	-----	--------	------------	---------

◆ SALADS ◆

House Mixed Greens Salad 	<i>Small</i>	\$6.00	<i>Large</i>	\$9.00
Cherry tomatoes, pickled beets, shredded carrots, cucumber, red onion, and choice of dressing.				

Dressing choices

Raspberry, Balsamic vinaigrette, Bleu Cheese, Ranch, Honey Dijon or Italian

Pump House Spinach Salad 	<i>Small</i>	\$8.50	<i>Large</i>	\$13.50
Served with Honey Dijon dressing, crisp green apples, hard-boiled egg, candied pecans and bacon.				

Caesar Salad	<i>Small</i>	\$7.50	<i>Large</i>	\$10.50
Chopped romaine lettuce, Parmesan chips, Caesar dressing and sliced garlic baguette.				

Add to your salad

With grilled salmon**	\$12.00	With grilled chicken**	\$7.95
With grilled shrimp**	\$10.00	With tri-tip steak**	\$16.00

 Indicates Gluten Free

**NOTE: Consuming raw or under cooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of food-borne illness.

- Black & Bleu Salad**  ** \$23.95
Marinated grilled tri-tip steak, mixed greens, cherry tomatoes, red onions, cucumbers, roasted red peppers, crisp apples, bleu cheese crumbles, and served with balsamic vinaigrette.
- Buttermilk Chicken BLT**** \$19.95
Fried tender buttermilk chicken breast served on mixed greens, cucumbers, chopped bacon, grape tomatoes, and shredded havarti cheese served with creamy ranch dressing.
- Classic Chopped Salad**  \$19.95
Chopped prosciutto, tomatoes, green olives, red bell peppers, red onion, chick peas, cucumbers, salami, parmesan and feta cheese with chopped romaine lettuce and tossed with Italian dressing.
- Alaska Salmon Salad**  ** \$20.95
Grilled salmon filet, baby spinach, asparagus, avocado, grape tomatoes, sweet onions, chopped jalapeno bacon and served with a raspberry vinaigrette and candied pecans.

◆ SEAFOOD ◆

SERVED WITH FRESH-BAKED SOURDOUGH BREAD

- Seafood Risotto**** \$26.95
Sautéed shrimp, crab and scallops in a creamy parmesan sauce.
- Grilled Alaskan Salmon**  ** \$23.95
Grilled Alaska salmon with Alaskan birch blackberry syrup glaze served with vegetable and mashed potatoes.
- Alaskan Salmon Tower**** \$26.95
Pan-seared Alaska salmon filet filled with artichoke, spinach and wrapped in a fresh leek and served on saffron risotto.
- Seafood Pasta**** \$26.95
Sautéed shrimp, scallops and grilled salmon with grape tomatoes, artichoke hearts, fettuccine in a rich tomato saffron cream sauce.
- Grilled or Tempura Fried Seafood Combination**** \$28.95
Alaskan Halibut, shrimp, and scallops, served with fries and asian slaw.
- Birch Syrup Glazed Bacon-Wrapped Alaskan Scallops**  ** \$28.95
With sweet potato bacon hash, asian slaw and chef's vegetables.
- Alaskan Halibut**  ** \$32.95
Herb crusted pan-seared herb-crusted Alaskan halibut served on creamy polenta and grilled asparagus.

Blackened pan-seared Alaskan halibut served on butternut squash risotto with wilted spinach and lemon tomato butter sauce.
- Alaskan Fish and Chips**** \$17.95
Deep-fried Alaskan cod, tempura-battered, and served with our house remoulade sauce, asian slaw and fries.

Substitute Alaskan Halibut** \$23.95
- King Crab Dinner**  \$47.95
1 lb. of Alaskan King Crab served with saffron rice, Asian slaw and chef's vegetables.



We proudly promote our partnership with local Alaskan farmers and producers in helping to develop a sustainable farm to table community, bring you the freshest products and ingredients available in season.

 Indicates Gluten Free

**NOTE: Consuming raw or under cooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of food-borne illness.

◆ BEEF ◆

We serve FRESH cut Certified Angus Grade Beef.
SERVED WITH FRESH-BAKED SOURDOUGH BREAD

GRILL SPECS

RARE:
RED AND COOL
IN THE MIDDLE

MED RARE:
RED AND WARM
IN THE MIDDLE

MEDIUM:
PINK IN THE
MIDDLE

Pump House Premium Burger** **\$17.95**
Fresh ground Certified Angus Beef with specialty topping of the day and served with house-made brioche bun.

Alder Smoked Rib Eye(16 oz.) **GF**** **\$34.95**
Certified Angus Beef smoked in-house, served with mashed potatoes, chef's vegetables and topped with a demi-glace.

New York Steak (14 oz.) **GF**** **\$37.00**
Certified Angus Beef served with potato au gratin and pink peppercorn brandy sauce, and grilled asparagus.

Filet Mignon**GF**** (6 oz.) **\$26.95** (10 oz.) **\$37.00**
Certified Angus Beef tenderloin, served with mashed potatoes, chef's vegetables and served on demi-glace.

Tri-Tip Steak (8 oz.) **GF**** **\$23.95**
Certified Angus Beef marinated and grilled, served with port wine balsamic reduction, with sweet potato bacon hash and chef's vegetables.

WE ARE NOT RESPONSIBLE FOR STEAKS COOKED PAST MEDIUM.

◆ PORK ◆

SERVED WITH FRESH-BAKED SOURDOUGH BREAD

Alder-Smoked St. Louis Ribs**GF** (1 lb) **\$23.95** (2 lb) **\$37.00**
Slow-smoked in our backyard and served with tangy BBQ sauce, roasted potatoes and chef's vegetables.

◆ GAME ◆

SERVED WITH FRESH-BAKED SOURDOUGH BREAD

Lamb Chops**GF**** **\$33.95**
Marinated in orange mustard and served with potato au gratin, a mint garlic sauce and grilled asparagus.

Red Deer Tenderloin** **\$33.50**
Grilled and served with berry demi-glace sweet potato bacon hash and chef's vegetables.

Elk Meatloaf Wrapped in Bacon **24.95**
Served with mashed potatoes, chef's vegetables and demi-glace.

◆ ADD-ONS ◆

Sized to be served with a dinner entrée.

Seafood Risotto**GF**** **\$14.00** **Sauteed Wild Mushrooms****GF** **\$7.00**
Grilled Asparagus**GF** **\$10.00**



We proudly promote our partnership with local Alaskan farmers and producers in helping to develop a sustainable farm to table community, bring you the freshest products and ingredients available in season.

GF Indicates Gluten Free


**NOTE: Consuming raw or under cooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of food-borne illness.

◆ POULTRY ◆

SERVED WITH FRESH-BAKED SOURDOUGH BREAD

- | | |
|---|----------------|
| Chicken Broccoli Alfredo** | \$20.50 |
| Sauteed chicken breast tossed with broccolini florets in a creamy alfredo sauce over fettuccine. | |
| Southwestern Mac & Cheese** | \$24.95 |
| Grilled chicken served on jalapeno bacon and roasted tomatoes in a creamy cheese sauce over fusilli pasta. | |
| Chicken Denali  ** | \$24.95 |
| Boneless breast of chicken topped with artichokes, mushrooms, crab Madeira cream sauce served with mashed potatoes and chef's vegetables. | |
| Alaskan Raspberry Rhubarb Duck** | \$29.95 |
| Half duck partially-boned oven-roasted with local raspberry rhubarb glaze served with sweet potato bacon hash and tempura asparagus. | |

◆ VEGETARIAN ◆

- | | |
|---|----------------|
| Vegetable Lasagna | \$18.50 |
| Layers of zucchini, yellow squash, red bell peppers, caramelized onions, eggless lasagna noodles with a sundried tomato cream alfredo sauce. | |
| Vegetable Platter  | \$18.50 |
| Grilled portobellini mushrooms, sweet potatoes, asparagus, zucchini, tomato, with a garbazo bean, roasted red pepper and basil dipping sauce. | |



We proudly promote our partnership with local Alaskan farmers and producers in helping to develop a sustainable farm to table community, bring you the freshest products and ingredients available in season.

◆ DESSERTS ◆

Prepared by our in-house baker. Ask your server to show the dessert tray.

◆ BEVERAGES ◆

Flavored Espresso Drinks and Cappuccino

WE PROUDLY SERVE ORGANICALLY GROWN COFFEE SHIPPED DIRECTLY TO US FROM OUR FRIENDS AT CAFE CRISTINA IN COSTA RICA.



Soft Drinks and Such

- | | |
|---|--|
| <ul style="list-style-type: none"> • Perrier • San Pellegrino • Henry Weinhard's Root Beer | <ul style="list-style-type: none"> • Lemonade • Sweet Ice Tea • Raspberry Tea |
|---|--|

Draught Beers *Try a taste of 4 for \$6.75*

- | | |
|---|--|
| <ul style="list-style-type: none"> • Alaskan Amber • Denali Mothers Ale • Denali Twister Creek IPA • Deschutes Black Butte Porter • Guinness | <ul style="list-style-type: none"> • Hoodoo Kolsch • Miller Light • Pilsner Urquell • Pyramid Hefeweizen • Featured kegs from all Alaskan breweries |
|---|--|

Pump House/Alaskan Brewery Collection Beer Glass

We'll fill it up for you and you keep the glass!

- | | |
|-----------------------|----------------|
| Glass of Alaskan Beer | \$10.50 |
| Glass only | \$5.50 |

 Indicates Gluten Free

**Note: Consuming raw or under cooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of food-borne illness.



◆ WINES ◆

Our philosophy is to provide you the very best wine value in each price category. The more expensive the wine, the more complex the aroma and flavor. The premium wines will be the best value for the price.



Wine by the Glass

J. Lohr Cabernet	8.00	Kenwood Yulupa Chardonnay	7.50
Rutherford Ranch Cabernet	11.00	Cambria Chardonnay	10.00
Columbia Crest Merlot	7.50	Kim Crawford Sauvignon Blanc	10.00
A to Z Pinot Noir	9.00	Ruffino Orvieto Classico	8.00
Meiomi Pinot Noir	10.50	Bella Sera Pinot Grigio	7.50
Septima Malbec	7.50	Chateau Ste. Michelle Riesling	7.50
Marietta Old Vine	8.00	Cupcake Moscato Di Asti	7.50
Castillo De Monseran Garnacha	7.50	Anew Rosé	7.00
The Stump Jump Shiraz	8.00	Beringer White Zinfandel	7.00
Hahn Merlot	9.00	J.Roget Sparkling	7.00

Wine Flight Tasters

3oz. pours of three selections, Red & White
Please ask your server for details

Half Bottles

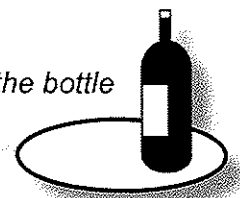
Dry Creek Cabernet, CA	\$29
King Estate Pinot Noir, OR	29
Sonoma-Cutrer Chardonnay Russian River Valley, CA	24

PREMIUM WINES

Senator's Selection

All wines within this section score 90 plus points on a regular basis and are exceptional representations of their style.

by the bottle



Silver Oak Cabernet, Alexander Valley, CA A benchmark California Cabernet with aromas of vanilla, mocha, Cassis and blueberry. The palate offers dark berry and cherry notes, with smooth yet firm tannins.	2012	\$115
Grgich Hills Cabernet, Napa Valley, CA Complex aromas of black fruits, rich leather and nuances of violets burst out of the glass. Its full-bodied, rich mouth feel carries these flavors for a long, lingering finish.	2013	95
Caparzo Brunello di Montalcino, Italy Deep garnet color with full and penetrating aromas of wild berries. The palate is dry, warm, and full-bodied while harmonious, delicate and austere at the same time.	2011	70
D'Arenberg Dead Arm Shiraz, McLaren Vale, Australia This fresh, open-textured Shiraz is generous with its currant and plum fruit, mingling harmoniously with spicy notes on the complex finish.	2010	85
The Prisoner, Napa Valley, CA A blend of Zinfandel, Cabernet, Syrah, Petite Sirah, Chardboro and Grenache. Rich and ripe with aromas of black cherry, boysenberry and smoky pepper.	2014	70
Twomey Pinot Noir, Russian River, CA Dark red-rose color and a nose that displays succulent fruit, violets, strawberry jam and a hint of rosemary. A fruit sweet attack and voluptuous mouth feel with echoes of berry fruit and cola on the palate makes this a wine of great detail and complexity.	2014	80
Ken Wright Pinot Noir, Willamette Valley, OR Light and satiny with modest tannins around a delicate core of cherry, raspberry and coffee flavors, fleshing out more on the long finish.	2014	60
Craggy Range Te Mundo Sauvignon Blanc, Martinborough NZ Zesty citrus, stone fruit and floral flavors fill the mouth; a fine chalky mineral texture tightens and focuses the finish.	2014	50
Santa Margarita Pinot Grigio, Italy This dry white wine is straw yellow colored. Its intense aroma and bone-dry taste, with an appealing flavor of Golden Delicious apples makes this a wine of great personality and versatility.	2014	60
Louis Jadot Pouilly-Fuisse, France Emerald gold tones reflect a wine of finesse and distinction, harmonious, fresh, full of flavors with hazelnuts, toasted almonds, grapefruit and lemon aromas.	2014	65
Chateau Montelena Chardonnay, Napa Valley CA Great elegance and freshness on the palate. Bright crisp apples, white peach, crushed stone minerality and nutmeg notes.	2013	65

Vintages subject to change.

RED WINES

Cabernet

Starmont Cabernet, Napa Valley, CA	\$56
Rutherford Ranch Cabernet, Napa Valley, CA	44
Columbia Crest H3 Cabernet, Horse Heaven Hills, WA	38
J Lohr Cabernet, Paso Robles, CA	34

Merlot-Shiraz

Donedei Merlot, WA	\$48
Hahn Winery Merlot, Monterey, CA	40
Columbia Crest Grand Estates Merlot, Columbia Valley, WA	36
Layer Cake Shiraz, Australia	38
Genesis Syrah, Columbia Valley, WA	36
The Stump Jump Shiraz, McLaren Vale, Australia	30

Zinfandel-Malbec

Rodney Strong "Knotty Vines" Zinfandel, CA	\$50
Pinnacoli Primitivo d'Manduria, Puglia, Italy	46
Klinker Brick Old Vine Zinfandel, Lodi, CA	44
Marietta Old Vine, CA	30
Dona Paula Estate Malbec, Mendoza, Argentina	40
Cantena "Vista Flores" Malbec, Mendoza, Argentina	36
Septima Malbec, Mendoza, Argentina	28

Classic Varietals

Campo Viejo Rioja Reserva, Tempranillo, Spain	\$40
Root 1 Carmenere, Chile	34
Zaccagnini Montepuciano D'Abbruzzo, Italy	38
Di Majo Norante Sangiovese, Italy	34
Castillo De Monserrat Garnacha, Spain	28

Pinot Noir

Elk Cove Pinot Noir, Willamette Valley, OR	\$52
Melomi Pinot Noir, CA	42
A to Z Pinot Noir, OR	34
Nicolas Potel Bourgeois Pinot Noir, Burgandy, France	36

WHITE WINES

Chardonnay

Sonoma Cutrer Russian River Chardonnay, CA	\$48
Cambria Chardonnay, Santa Maria, CA	40
Chateau Ste. Michelle "Indian Wells" Chardonnay, WA	36
Kenwood Yulupa Chardonnay, CA	28

Light and Refreshing Whites

Zocken Gruner Veltliner, Edna Valley, CA	\$42
Zaca Mesa Viognier, Santa Ynez Valley, CA	38
Loveblock Sauvignon Blanc, Marlborough, NZ	48
Kim Crawford Sauvignon Blanc, Marlborough, NZ	40
King Estates Pinot Gris, OR	38
Ruffino Orvieto Classico, Italy	30
Bella Sera Pinot Grigio, Italy	28
Alamos Torrontes, Argentina	28
Anew Rose Columbia Valley, WA	26

Sweet and Fruity Whites

Cupcake Moscato d'Asti, Italy	\$28
Chateau Ste. Michelle Riesling, Columbia Valley, WA	28
Beringer White Zinfandel, CA	26

Champagne-Sparkling

Veuve Clicquot Yellow Label Brut, France	\$90
Argyle Brut Rose, OR	58
Zardetto Prosecco, Italy	56
Dr. Loosen Sparkling Riesling, Germany	54
J. Roger Brut, CA	26
Sparkling Monthly Feature - Ask Your Server	