

◆ DINNER APPETIZERS/SMALL PLATES ◆

ALL SHELLS FLOWN IN FRESH ON ALASKA AIRLINES

Oysters	Try a Shooter!	\$3.25
Your choice of preparation		
<i>On the half shell</i>	served with lemon and cocktail sauce	\$12.95
<i>Oysters Rockefeller</i>	baked and topped with spinach and bacon	\$14.95
Fresh Steamed Clams		\$14.95
Steamed in garlic butter, white wine sauce & served with sourdough bread		
Alaskan Seafood Sampler for Two		\$39.95
A platter of succulent Dungeness crab, shrimp, oysters on the half shell, smoked salmon and seafood salad		
Ahi Poke Poke		\$14.95
This Hawaiian tuna staple is served with Asian seasonings on a won-ton chip with cucumber and mango drizzle.		
Prawns Cocktail		\$12.50
Large prawns on a bed of baby shrimp.		
Potato Wrapped Crab Cakes		\$13.95
Wrapped in angel hair potato, fried & served with citrus ginger aioli.		
Prosciutto Wrapped Skewered Scallops		\$12.95
Grilled and topped with a spiced honey/orange glaze.		
Artichoke & Spinach Dip		\$9.95
Baked au gratin with imported parmesan, served with crostini		
Alaskan Crab Mac & Cheese		\$13.50
Alaskan crab & pasta blended with a cheese sauce.		
Bucket of Alaskan King Crab.....	1/2lb. 1lb. 1+half lb. 2lb.	
	\$15.95 \$31.95 \$39.95 \$59.95	

◆ SALADS ◆

Spinach Salad		\$7.50
Mixed with mango, red onion, tomato, served with a sherry mango vinaigrette, and topped with prosciutto crisps.		
Caesar Salad		Large \$9.75
Crisp romaine lettuce, parmesan cheese, and house-made croutons, tossed in our Caesar dressing served with parmesan chards		
	<i>with grilled chicken</i>	\$15.95
	<i>with grilled salmon or halibut</i>	\$20.95
Salad Nicoise		\$14.50
A classic French dinner salad with marinated green beans, chopped egg, Yukon Gold potato, tomato, onion and kalamata olives & tossed with Balsamic vinaigrette.		
	Add Ahi Tuna	\$21.50

All of our items are made "in-house." We use the freshest ingredients possible.

◆ SOUP ◆

"WORLD FAMOUS FOR THIRTY YEARS"

Seafood Chowder	cup \$5.75	bread bowl \$9.50
Soup du Jour	cup \$4.50	bowl \$5.95

◆ SEAFOOD ◆

Fresh Alaskan Salmon **\$24.95**

Your choice of preparation

Grilled Lemon beurre blanc
Blackened With mango vinaigrette

Fresh Alaskan Halibut **\$24.95**

Your choice of preparation

Grilled With mango vinaigrette
Baked **Halibut Florentine**
 Topped with spinach & a cream sauce

Fish filet entrees served with fresh vegetables and chef's rice

Potato-Wrapped Crab Cake Dinner **\$23.95**

On a bed of Chef's rice & vegetables, served with citrus ginger aioli

Tempura Fried Seafood Combination **\$25.95**

Halibut, shrimp, scallops,
served with French fries & House slaw

Prosciutto-Wrapped Skewered Scallops **\$19.50**

Grilled & topped with spiced Honey / orange glaze and
served over Chef's rice & vegetables.

Alaskan Bouillabaisse **\$22.50**

Whatever we have fresh that day —
usually includes clams, fish, crab, shrimp & oyster

In season, we use only fresh King or Silver Salmon for our Salmon dishes. These delicacies come from the Copper River or may even be flown in by float plane to our dock from the mighty Yukon River. In winter, we use fresh farm-raised Atlantic Salmon or fresh frozen King Salmon.

We bread all of our deep fried dinner items by hand using tempura batter and fry them in unsaturated vegetable oil.

Most entrees are served with fresh-baked Sourdough bread.



**Sides of salad, baked potato, or our world-famous
Seafood Chowder are extra.**

Please note: for parties of eight or more, the check should include an 18% gratuity.

◆ BEEF ◆

We serve FRESH cut "Choice" Grade Steaks.

All beef entrees are served with Yukon Gold au gratin potatoes (except as noted) and fresh vegetable.

1lb. baked potato can be ordered as a side dish

GRILL SPECS

RARE:
RED & COOL IN
THE MIDDLE

MED RARE:
RED & HOT IN
THE MIDDLE

MEDIUM:
PINK IN THE
MIDDLE

Prime Rib (10 oz) **\$23.50**
Slow-roasted and tender; served with smashed red potatoes & au jus

Alder Smoked Bone In Rib Eye Steak (16 oz.) **\$28.95**
Smoked in-house in our custom-built smoker

Filet Mignon (10 oz) **\$34.00**
Choice tenderloin of beef grilled to your preference, served with herb steak butter

Medallion of Beef & Prosciutto-Wrapped Skewered Scallops **\$29.95**
Choice tenderloin of beef cooked to your specification.

Add a side of King crab, skewered scallops, crab cake, salmon, or halibut.

WE ARE NOT RESPONSIBLE FOR STEAKS COOKED PAST MEDIUM.

◆ PORK ◆

Alder-Smoked St. Louis Ribs (1 lb) **\$19.95** (2 lb) **\$30.50**
Slow-smoked in our backyard and served with Whiskey / Mustard BBQ sauce, French fries & House slaw

Osso Bucco (Pork shank) **\$24.95**
This comfort dish is served in its own braising juices and accompanied with smashed red potatoes and House vegetables.

◆ WILD GAME ◆

Alaskan Reindeer are similar to caribou and raised in Western Alaska where they are harvested by the Native people.

Reindeer Tenderloin **\$30.50**
Grilled and served with raspberry orange Cumberland sauce, braised red cabbage, Yukon Gold au gratin potatoes

Elk Meatloaf **\$19.95**
This tender and juicy portion is made with Delta Raised Elk, bacon-wrapped, and served with smashed red potatoes and house vegetables.

◆ CHICKEN ◆

1/2 Rotisserie Chicken **\$17.95**
Slow roasted and lightly smoked in our smoker, served with smashed red potatoes, sauce & vegetables.

Chicken Denali **\$23.50**
Boneless breast of chicken, topped with King crab & stacked high with artichokes & mushrooms, served on top of Yukon Gold au gratin potatoes.

NOTE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS

Most entrees are served with our own fresh-baked Alaskan Sourdough bread. 

Sides of salad, baked potato, or our world-famous Seafood Chowder are extra.

Please note: for parties of eight or more, the check should include an 18% gratuity.

◆ PASTA/VEGETARIAN ◆

Seafood Pasta **\$24.50**
Sautéed halibut, prawns, scallops, oven roasted tomatoes,
blistered garlic and vermouth, served over penne pasta
in a spicy Creole sauce

Vegetarian Lasagna **\$17.95**
Napolean-style Lasagna layered with grilled vegetables, fresh mozzarella and
marinara sauce, topped with parmesan, fresh basil and balsamic syrup.

◆ ADD-ONS ◆

Designed to be served with a dinner entree.

Alaskan King Crab	(8 oz) \$15.95
Crab Cake	(1 each) \$8.50
Prosciutto-Wrapped Skewered Scallops	\$10.50
Halibut or Salmon	\$13.50
One-Pound Baked Idaho Potato with sour cream, bacon bits, butter, and green onion	\$4.50

◆ DESSERTS ◆

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

◆ BEVERAGES ◆

Soft Drinks & Such

- Clearly Canadian Flavored Waters
- Perrier
- San Pellegrino
- Henry Weinhard's Root Beer
- Lemonade
- Ice Tea
- Raspberry Tea

Flavored Espresso Drinks & Cappuccino

Draught Beers *Try a taste of 4 for \$5.25*

- Alaskan Amber
- Alaskan Seasonal Beer
- Alaskan IPA
- Red Hook ESB
- Pyramid Hefeweizen
- Kona Longboard Lager
- Guinness
- Pilsner Urquell
- Silver Gulch Pick Ax Porter
- Bud Light

Pump House/Alaskan Brewery Collection Beer Glass

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

Glass of Margarita	\$9.50
Glass of Alaskan Beer	\$9.50
Glass only	\$5.50

CIGARS

*Please check out our humidior for a cigar of your choice to
be enjoyed in the saloon with a Special Selection Beverage.*

Our cigar prices include a 75% state tax.

Please note: for parties of eight or more, the check should include an 18% gratuity.

Parties of twenty or more will order off the limited menu.



◆ WINES ◆

Our wine philosophy is to provide you the very best value in each price category. The more expensive the wine, the more robust the flavor. The premium wines are the best value for the price.

Wine by the Glass

Rex Goliath Cabernet	\$5.95	Marietta Old Vine Zin	7.95
J. Lohr Cabernet	7.95	Beringer White Zinfandel	5.95
Sterling V.C. Meritage	7.95	Clos Du Bois Sonoma Chardonnay	7.95
Columbia Crest H3 Merlot	7.95	Lindemans Chardonnay	5.95
Cypress Merlot	5.95	New Harbor NZ Sauvignon Blanc	6.95
Septima Malbec	6.95	Ecco Domani Pinot Grigio	6.95
Bogle Petite Sirah	6.95	Batasiolo Moscato Di Asti	8.95
McWilliams Shiraz	6.95	Chateau St Michelle Riesling	6.50
Mark West Pinot Noir	7.95	J. Roget Champagne	5.95

by the glass



Our Wine Flight Tasters

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

PREMIUM WINES

SENATORS LIST

All wines within this section have scored 90 plus points on a yearly basis and are exceptional vintages!

Kathryn Hall Napa Valley Cabernet, CA	\$96.00
<i>-Rated 96 points, Wine Spectator Dec 31, 09-</i>	
Justin Isosceles, Paso Robles, CA	95.00
<i>-Full-bodied, blackberry, black plum, mocha & cassis, caramel & vanilla finish.</i>	
Robert Mondavi Oakville Cabernet, Napa, CA	68.00
<i>-Expansive layers of ripe currant, red plum and black cherry.</i>	
Two Hands Bad Impersonator Shiraz, Barossa Valley, Aust.	78.00
<i>-Dense layered fruit with black olive, licorice and dried black cherry flavors.</i>	
Ramey Sonoma Coast Chardonnay, CA	58.00
<i>-Lemony, pear and green apple flavors. Enjoy with crab stuffed prawns.</i>	
Rombauer Carneros Chardonnay, CA	53.00
<i>-Pineapple and tropical fruits, balanced with creamy toasted vanilla.</i>	
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand	39.00
<i>-Refreshing burst of lime, guava, and grapefruit. Great with oysters!</i>	
Trimbach Riesling, Alasce, Italy	39.00
<i>-A dry delicate wine with crisp acidity. Complement with shell & fish dishes.</i>	



by the bottle

RED WINES

Cabernets-Cabernet Blends

Rex Goliath Cabernet, CA	\$24.00
J Lohr Cabernet, Paso Robles, CA	30.00
Rodney Strong Sonoma Cabernet, CA	36.00
Edna Valley Cabernet, CA	38.00
Beaulieu Vineyards Rutherford Cabernet, Napa, CA	48.00
Jordan Cabernet, Napa, CA	85.00
Sterling Vintners Collection Meritage, CA	30.00
Townsend T3, Columbia Valley, WA	42.00

Merlots-Shiraz-Syrah

Cypress Merlot, Monterey, Ca	\$26.00
Columbia Crest H3 Merlot, Columbia, WA	30.00
Jade Merlot,	34.00
Beringer Napa Valley Merlot, CA	39.00
Sterling Napa Valley Merlot, CA	46.00
McWilliams Shiraz, Australia	30.00
Aurora Shiraz, western Australia	39.00
Landmark Steel Plow Syrah, Sonoma, CA	48.00

Zinfandel-Petite Sirah- Malbec

7 Deadly Zins, Lodi, CA	\$36.00
Seghesio Sonoma Zinfandel, CA	44.00
Rosenblum Rockpile Vineyard, Sonoma, CA	58.00
Bogle Petite Sirah, CA	30.00
Earthquake Petite Sirah, Lodi, CA	48.00
Septima Malbec, Mendoza, Argentina	30.00
Don Miguel Gascon Malbec, Mendoza, Argentina	36.00

Blends-Rhone Blends

Marietta Old Vine, CA	\$30.00
Marietta Angeli Cuvee, Sonoma, CA	49.00
Duckhorn Paradoxx, Napa, CA	68.00
Cline Cashmere, Sonoma, CA	34.00
Zaca Mesa Z Cuvee, Santa Ynez Valley, CA	39.00

Pinot Noir

Mark West, CA	\$30.00
Rodney Strong Russian River, Sonoma, CA	36.00
La Crema Sonoma Coast, CA	39.00
Jackson Green Lip New Zealand	65.00

WHITE WINES

Chardonnays

Lindemans, Australia	\$24.00
Clos Du Bois Sonoma Coast, CA	30.00
Chalone, Monterey, CA	33.00
Sonoma Cutrer Russian River, Sonoma, CA	39.00
Sterling Napa Valley, CA	36.00
Jordan Napa, CA	45.00

Sauvignon Blanc-Pinot Grigio-Pinot Gris

New Harbor Sauvignon Blanc, New Zealand	\$27.00
Kim Crawford Sauvignon Blanc, New Zealand	39.00
Ecco Domani Pinot Grigio, Piedmont, Italy	27.00
King Estates Pinot Gris, OR	36.00

Aromatic-Dessert

Chateau St Michelle Riesling, Columbia Valley, WA	\$26.00
Snoqualmie Naked Gewurztraminer, Columbia V, WA	27.00
Batasilio Moscato Di Asti, Piedmont, Italy	34.00
Beringer White Zinfandel, CA	24.00
Pacific Rim Framboise, Santa Cruz, CA 375ml	29.00
Ste Chapelle Ice Wine, Columbia Valley, ID 375ml	39.00

Sparkling-Champagnes

J. Roget, Champagne, CA	\$24.00
Gloria Ferrer Blanc De Noir, Carneros, CA	38.00
Veuve Clicquot Yellow Label, Brut NV, Reims, France	78.00
Moet Nectar Imperial NV, Reims, France	85.00

◆ SPECIAL SELECTIONS ◆

Specialty Bourbons

Knob Creek 100 Proof • Blantons 93 Proof
Bakers 107 Proof • Basil Hayden 80 Proof •
Bookers 130 Proof • Makers Mark 90 Proof
Jim Beam Black

Specialty Scotch

Cragganmore 12 Yr • Oban 14 Yr • Lagavulin 16 Yr •
Glenkinchie 12 Yr • Talisker 10 Yr • Dalwhinnie 15 Yr
Chivas 12 Yr • Glenlivet 12 Yr • Glenfiddich 12 Yr •
Laphoroaig 10 Yr • Macallan 12 Yr • Singleton 12 Yr

Cognac

Courvoisier Vs • Hennessy Vs Remy Martin Vs •
Remy Martin Vsop • B&B • Germain Robin XO •
Germain Robin Old Havana (*for the lovers of fine cigars*)

Special Tequila (*Blue Agave*)

Patron Anejo (Gold) • Patron Silver
Patron Repasado • Sauza • Don
Julio • Sauza Commemorativo •
1800 • Herradura Respado & Silver

Port

Grahams Six Grapes • Sandeman
Reserve • Warres Optima 10Yr
Cockburns Special Reserve

Sherry

Dry Sack • Sandeman Armada •
Bristol Creme