

## ◆ APPETIZERS ◆

<p><b>Fried Alaskan Barley-coated Calamari**</b> 15.95 Tender calamari strips in Alaskan barley served with lemon butter sauce.</p> <p><b>Zucchini Sticks</b> ④ 11.95 House breaded and served with ranch dressing.</p> <p><b>Oysters on the half shell (6)</b> ** 19.95 Served with lemon, cocktail sauce and champagne mignonette sauce.</p>	<p><b>Soft Bavarian Pretzel Sticks</b> 11.95 Served with chipotle aioli and spicy mustard.</p> <p><b>Steamed Clams</b> 23.95 Steamed in garlic butter, white wine and served with garlic baguette slices.</p>
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## ◆ SALADS ◆

<p><b>Pump House Spinach Salad</b> ④ <i>lg.</i> 16.50 <i>sm.</i> 9.50 Served with honey mustard dressing, sliced strawberries, candied pecans, goat cheese and balsamic glaze.</p> <p><b>Caesar Salad</b> <i>lg.</i> 10.50 <i>sm.</i> 7.50 Chopped romaine lettuce, shaved parmesan, caesar dressing and sliced garlic crostini.</p> <p><b>Add-ons to all Salads</b></p> <p>Add Calamari** 12.00 ④ Add Chicken** 8.00 ④ Add Salmon** 12.00 ④ Add Shrimp** 10.00</p>	<p><b>Alaskan Salmon Salad</b> ④** 25.95 Grilled salmon fillet, kalamata olives, sun-dried tomatoes, artichoke hearts, marinated red onions, spinach, cucumber and feta cheese. Served with avocado dressing.</p> <p><b>Black &amp; Bleu Salad**</b> 26.50 Marinated grilled Angus Sirloin, mixed greens, grape tomatoes, red onions, cucumbers, crisp apples, gorgonzola cheese crumbles. Served with balsamic walnut vinaigrette.</p> <p><b>Buttermilk Chicken Salad**</b> 19.95 Fried buttermilk-marinated chicken breast served on mixed greens, cucumbers, chopped bacon, grape tomatoes, shredded havarti cheese, and served with creamy ranch dressing.</p>
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### Dressing choices

Raspberry, Balsamic Walnut Vinaigrette, Bleu Cheese, Ranch, Honey Dijon, Thousand Island, or Italian

## ◆ SOUP ◆

### Our "World Famous" Seafood Chowder

Cup 6.50      Bread Bowl 12.95

④ indicates Gluten Free    \*\*indicates raw or undercooked seafood  
\*\*NOTE: Consuming raw or under cooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of food-borne illness.

## ◆ BURGERS & SANDWICHES ◆

Side of French fries 3.75    Side of sweet potato fries 4.50

<b>McKinley Burger**</b>	<b>15.95</b>	<b>Elk Burger**</b>	<b>16.95</b>
Fresh ground certified Angus burger with roasted garlic aioli, choice of swiss or cheddar cheese and served with fries.		Elk Burger served with smoked gouda and topped with onion ring and spicy mayo and served with fries.	
Add bacon	1.50	<b>Ruben</b>	<b>16.95</b>
<b>Fried Chicken BLT Sandwich</b>	<b>16.50</b>	Alaskan Amber-braised corned beef with sauerkraut, swiss cheese on marbled rye bread with 1000 island dressing.	
Sweet onion bacon jam, thick sliced tomato, crisp lettuce, with fries.		<b>1lb. of Sweet Potato Fries</b> Ⓞ	<b>10.50</b>
<b>Angus Cheese Steak</b>	<b>15.95</b>	Served with ranch dressing.	
Sliced tender Angus roast sirloin with sauteed onions, mushrooms, and melted provolone served on a hoagie bun with fries.			

## ◆ HEARTY FARE ◆

*Additional sides are charged extra.*

<b>Alaskan Fish Nuggets**</b>	
<b>Amber Beer-battered Alaskan Cod</b>	<b>19.95</b>
Served with fries, coleslaw, remoulade and lemon caper aioli.	
<b>Amber Beer-battered Alaskan Halibut</b>	<b>25.95</b>
Served with fries, coleslaw, remoulade and lemon caper aioli.	
<b>Nachos</b>	<b>12.95</b>
Black olives, diced tomatoes, mixed cheese, jalapeños, with salsa and sour cream.	
With Chicken or Beef**	<b>15.00</b>

*Asian slaw may be substituted for fries.*

<b>Blackened Alaskan Cod Tacos</b> Ⓞ **	<b>14.95</b>
Served on corn tortillas with remoulade, salsa, tortilla chips and asian slaw.	
<b>Coconut Shrimp</b>	<b>19.95</b>
Four hand-breaded jumbo shrimp, served with orange horseradish marmalade with asian slaw and fries.	
<b>Steamed Alaska King Crab</b>	
Served with drawn butter	½ lb. <b>MP</b>
	1 lb. <b>MP</b>
	1 ½ lb. <b>MP</b>

<b>Alaskan Seafood Sampler</b> Ⓞ **	
A platter of succulent crab, peel-and-eat shrimp, oysters on-the-half shell, steamed clams and house smoked salmon.	

*for Two MP*  
*for Four MP*

