

◆ DINNER APPETIZERS/SMALL PLATES ◆

Oysters**

Your choice of preparation

On the half shell, 6 ea. **gf****

Served with lemon, cocktail sauce and champagne mignonette sauce.

19.95

Fresh Steamed Clams with Reindeer Sausage**

25.95

Steamed in garlic butter, white wine, fresh tomatoes, fresh basil, Alaskan reindeer sausage and served with garlic baguette.

Alaskan Seafood Sampler **gf ****

for Two Market Price

A platter of succulent crab clusters, peel and eat shrimp,

oysters on the half shell, steamed clams and house-smoked salmon.** *for Four Market Price*

Birch Syrup-Glazed Bacon-Wrapped Alaskan Scallops**

15.50

Grilled Alaskan scallops brushed with Alaskan birch syrup-blueberry glaze served with coconut rice and coleslaw.

Crab Mac and Cheese**

16.75

Traditional mac and cheese with crab chunks and served with garlic crostini.

Halibut Cheeks**

15.95

Tender halibut cheeks lightly breaded with panko bread crumbs and served with a sweet savory tiger sauce.

Coconut Fried Shrimp**

13.95

Three hand-breaded jumbo shrimp served with coleslaw and tiger sauce.

Fried Alaskan Barley-Coated Calamari**

15.95

Tender calamari strips coated in Alaskan barley served with remoulade.

Alaskan Reindeer and Gorgonzola Meatballs**

15.50

Fried ground reindeer mixed with green chiles, gorgonzola cheese, fresh thyme, and served with a mint jalapeno dipping sauce.

Parmesan Crusted Zucchini Sticks

11.95

Served with ranch dressing.

Steamed Alaskan King Crab **gf**

1/2 lb.
MP

1 lb.
MP

1 1/2 lb.
MP

◆ SOUP ◆

"WORLD FAMOUS FOR OVER THIRTY YEARS"

Seafood Chowder


cup 6.50 bread bowl 12.95



gf Indicates Gluten Free


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

◆ SALADS ◆


House Mixed Greens Salad  *Small* 6.00 *Large* 10.50
 Grape tomatoes, carrots, red onion, pickled beets and choice of dressing.

Dressing choices


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

Pump House Spinach Salad  *Small* 9.50 *Large* 16.50
 Served with choice of dressing, sliced strawberries, candied pecans and goat cheese.


Caesar Salad *Small* 8.50 *Large* 10.50
 Chopped romaine lettuce, shaved parmesan, caesar dressing and garlic croutons.


Black & Bleu Salad  ** 26.50
 Marinated grilled Angus sirloin, mixed greens, grape tomatoes, red onions, cucumbers, crisp apples, gorgonzola cheese crumbles and served with balsamic walnut vinaigrette.

Buttermilk Chicken Salad ** 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.

Crab Cobb Salad  ** 27.50
 Rows of delicate crab meat, grape tomatoes, red onion, gorgonzola cheese crumbles, sliced egg, chopped bacon with mixed greens and served with your choice of dressing.

◆ SEAFOOD ◆


Seafood Risotto  ** 26.95
 Sautéed shrimp, crab, and scallops in a creamy parmesan sauce tossed with risotto.

Grilled Alaskan Salmon  ** 26.95
 Grilled Alaskan salmon fillet with Alaskan birch syrup-blackberry glaze served with chef's vegetable and parmesan roasted potatoes.


Pan-seared Crab Cakes 26.95
 Crab cakes served with chef's vegetables, parmesan roasted potatoes and tiger sauce.

Seafood Pasta ** 32.95
 Sautéed shrimp, scallops, clams, roasted tomatoes, jalapeno bacon, served with angel hair pasta and lemon butter sauce.

Alaskan Amber Beer Batter Fried Seafood Combination ** 30.95
 Alaskan halibut, shrimp, scallops, served with fries and coleslaw.

Birch Syrup Glazed Bacon-wrapped Alaskan Scallops  ** 33.95
 Grilled and served with coconut rice, coleslaw and chef's vegetables.

Alaskan Halibut ** 33.95
 Herb-crusted halibut on pan-fried potatoes, spinach, portabello mushroom, onions, apples, grape tomatoes, asparagus and lemon butter sauce.

Grilled Halibut  ** 33.95
 Halibut served with parmesan roasted potatoes, chef's vegetables and Pump House butter.

Alaskan Fish and Chips ** 25.95
 Deep-fried, Alaskan Amber beer-battered Alaskan halibut served with our house remoulade sauce, coleslaw and fries.

King Crab Dinner MP
 1 lb. of Alaskan King Crab served with coconut rice, coleslaw and chef's vegetables.

*In season, we use only fresh King or Silver Salmon for our Salmon dishes.
 We bread all of our deep-fried items by hand.*

◆ BEEF ◆

*We serve FRESH cut Certified Angus Beef.
Ask your server about a GF option.*

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** 18.95
Fresh ground certified Angus beef with apple bacon, crisp onion straws, roasted garlic aioli, choice of swiss or cheddar cheeses, served on brioche bun and fries.

Grilled Smoked Rib eye (16 oz.)** 48.95
Certified Angus beef served with garlic mashed potatoes, chef's vegetables, topped with demi-glaze and Pump House butter.

Filet Mignon** (6 oz.) 28.95 (10 oz.) 39.00
Certified Angus beef tenderloin, with garlic mashed potatoes, chef's vegetables and served with demi-glaze.

Senator's Sirloin Steak (8 oz.)** 28.50
Certified Angus sirloin marinated and grilled, served with garlic mashed potatoes and chef's vegetables.

◆ GAME ◆

Lamb Chops gf ** 38.95
Marinated in mustard rub served with garlic mashed potatoes, a mint garlic demi sauce and grilled asparagus.

Reindeer Medallion gf ** 34.95
Grilled and served with berry demi-glaze, parmesan roasted potatoes, and chef's vegetables.

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

◆ ADD-ONS & STYLES ◆

Seafood Risotto gf ** 14.00 Grilled Asparagus gf 10.00

Grilled Salmon gf ** 12.00 Grilled Shrimp gf ** 10.00

Grilled Chicken gf ** 8.00

Add on a Side Salad or our World-Famous Seafood Chowder for an additional charge.

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

gf Indicates Gluten Free

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



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.

◆ POULTRY ◆

Buttermilk Fried Chicken Mac & Cheese ** 24.95
Amber beer batter crisp-fried chicken breast with spicy chili honey, bacon, and smoked gouda cheese sauce over fusilli pasta.

Chicken Denali GF ** 25.95
Boneless breast of chicken topped with artichoke hearts, mushrooms, crab meat in a madeira cream sauce, served with garlic mashed potatoes and chef's vegetables.

◆ VEGETARIAN ◆

Vegetable Platter GF 20.50
Grilled portobellini mushrooms, asparagus, zucchini, grilled tomato, coconut rice and served with roasted red pepper hummus.

◆ DESSERTS ◆

Prepared by our in-house baker.

◆ 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

- Perrier
- San Pellegrino
- Henry Weinhard's Root Beer
- Lemonade
- Sweet Ice Tea
- Draft Glacier Brewhouse Root Beer

Draught Beers *Try a taste of 4 for 7.25*

- Alaskan Amber
- Denali Twister Creek IPA
- Guinness
- HooDoo Kolsch
- Kassik's Beaver Tail Blonde
- Widmer Hefeweizen
- Matanuska Deep Powder Porter
- 10 Barrels Pub Lager
- Stella Artois
- Space Dust IPA

Ask about our featured keg beer



PUMP HOUSE | ALASKAN BREWERY BEER GLASS

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


Glass of Alaskan Beer 10.50

Glass only 5.50

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

GF Indicates Gluten Free

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

Like us on Facebook  Rate us on Tripadvisor 