

From the Alder Wood Fire Grill

8oz. Certified Angus Filet Mignon	\$44
asparagus, au gratin potatoes, topped with crab butter add a half cluster of Alaskan golden king crab	\$MP
14oz. Certified Angus New York	\$38
creamy polenta, wilted spinach, roasted shallot demi-glace	
16oz. Certified Angus Ribeye	\$52
mashed potatoes, seasonal vegetables, topped with maître d'hôtel butter, alder salt	
Chicken and Wild Mushroom Risotto	\$30
grilled chicken breast served on creamy risotto with wild mushrooms, roasted red bell peppers, spinach, and artichoke hearts	
Kachemak Burger	\$20
ground beef served on a brioche bun with lettuce, tomato, pickle, red onion, beer battered fries	
Elk Burger or Vegan Beyond Burger	\$24
served on a brioche bun with lettuce, tomato, pickle, red onion, beer battered fries add-ons: applewood bacon, cheddar, swiss, blue cheese, pepper-jack cheese, gluten-free bun	\$1.50 each

Entrée Selections

Halibut Iliamna	\$42
seared halibut topped with our crab & artichoke dip, served with saffron risotto, with lemon cream sauce, and asparagus	
Blackened Rockfish	\$35
pan seared rockfish with cajun spice, pesto, served with shrimp, au gratin potatoes, carrot purée, asparagus, and lemon butter sauce	
Pistachio Crusted Alaskan Salmon	\$30
served on sautéed yukons, grilled asparagus, lemon beurre blanc	
Elk Meatloaf	\$28
bacon wrapped elk meatloaf with mashed potatoes, seasonal vegetables and demi-glace	
Seafood Fettuccini Alfredo	\$36
sautéed halibut, scallops, and shrimp in a creamy alfredo sauce	
Tortellini & Sausage	\$26
four cheese tortellini, Alaskan Sausage, roasted red peppers, marinara, fresh mozzarella, grilled focaccia	
Duo Duck	\$34
pan seared duck breast, served with duck confit risotto and berry demi-glace	
Alaskan Crab Leg Dinner	One pound \$MP / Two Pounds \$MP
Alaskan golden king crab, choice of seasonal vegetables or au gratin potatoes	
Colossal King Crab Leg	\$MP
steamed crab leg with drawn butter	
Alaskan Fish & Chips	Cod \$23 / Halibut \$29
two pieces of beer battered Alaskan fish of choice, tartar sauce, cilantro lime slaw, beer battered fries	

A La Carte

Seasonal Vegetables \$6	Au Gratin Potatoes \$6	Fries \$4	Mushrooms \$4	Mashed Potatoes \$6	Saffron Risotto \$6
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The following warning is posted per Alaska State Law.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.