

Soup & Salads & Small Plates

Alaskan Seafood Chowder	\$9 / \$16
scallops, shrimp, rockfish, halibut, salmon, cod, chopped clams, topped with parsley and bacon, served with a roll	
House Salad	\$7 half / \$12 full
mixed greens, pickled red onion, grape tomatoes and shaved carrot, choice of: <i>sweet chili garlic vinaigrette, honey mustard vinaigrette, buttermilk garlic, blue cheese, or herb vinaigrette</i>	
Caesar Salad	\$15
tender leaves of romaine tossed with caesar dressing, shredded parmesan, croutons	
Golden Beet Salad	\$17
roasted golden beets, arugula, goat cheese, crispy prosciutto and almond streusel, sweet chili vinaigrette	
Mediterranean Salmon Salad	\$28
grilled sockeye salmon on a bed of our house greens, grape tomatoes, pepperoncinis, green olives, artichoke hearts, parmesan cheese, herb vinaigrette	
Gorgonzola Steak Salad	\$28
mixed greens, 6oz. grilled angus sirloin cooked to order, gorgonzola, kalamata olives, pickled red onion, sun dried tomato, grilled pear, balsamic walnut vinaigrette	
<i>add a protein to your salad: shrimp \$9, chicken \$8, rockfish \$12, salmon \$12, halibut \$15</i>	
Crab & Artichoke Dip	\$17
crabmeat and artichoke hearts baked in a rich cheese cream sauce, served with crudites and rolls	
Baked Pesto Macaroni & Cheese	\$10
elbow pasta baked in a rich white cheddar sauce, topped with panko bread crumbs	
Halloumi Steak Bites	\$23
eight ounces of filet tips, mushrooms, and halloumi served with creamy horseradish sauce	
Pan Seared Alaskan Weathervane Scallops	\$26
wrapped in bacon, topped with local birch syrup and Alaskan Salt Co. Spit Salt	
Calamari Steaks	\$16
tender calamari served on a spicy marinara and lemon caper aioli	
Alaskan Bay Oysters	3 Oysters \$14 / Half Dozen \$24 / Dozen \$42
served with cocktail sauce and champagne mignonette	
Oysters Rockefeller	3 Oysters \$15 / Half Dozen \$26 / Dozen \$44
baked creamed spinach, bacon, and parmesan, served with a side of hollandaise	
Manilla Clams	\$19
fresh steamer clams, tomato, basil, garlic, lemon juice, white wine, and house roasted garlic butter	
Coconut Prawns	\$16
four large prawns, served on an orange-horseradish marmalade sauce and sriracha	
Crispy Brussel Sprouts	\$13
flash fried brussel sprouts, local birch syrup aioli, candied pecans, dried pancetta, Alaskan Salt Co. Spit Salt	
Goat Cheese Balls	\$15
hand rolled goat cheese balls with pistachio and cranberry, served with grilled focaccia and fruit chutney	
Charcuterie for Two	\$22
ask your server for tonight's cheese selections, grilled Alaskan sausage, pepperoni, capicola, arancini, sliced baguette	

Parties of 6 or more with split checks, please inform your server prior to ordering. Thank you.

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.