

## From the Wood Fire Grill

### **8oz. Certified Angus Filet Mignon\***

**\$62**

Filet flamed grilled over alder wood, served with au gratin potatoes and sautéed asparagus. Topped with our signature béarnaise sauce.

### **16oz. Certified Angus Ribeye\***

**\$58**

Marbled ribeye flamed grilled over alder wood with garlic mashed potatoes and seasonal vegetables. Finished with herb butter and alder salt.

### **Kachemak Burger\***

**\$25**

Certified Angus beef patty on a brioche bun with lettuce, tomato, pickle, and red onion.

Served with crispy beer-battered fries

**sub side salad: \$4**

### **Vegan Beyond Burger\***

**\$24**

Plant-based patty on a brioche bun with fresh toppings and beer-battered fries.

**sub side salad: \$4**

**Add-ons: applewood bacon, cheddar, Swiss, sautéed mushroom or onion,  
blue cheese, pepper-jack cheese, gluten-free bun**

**\$2.00 each**

## Entrée Selections

### **Baked Pesto Chicken**

**\$28**

Chicken breast with basil pesto, sliced tomato, and shaved parmesan cheese, baked until golden and served over our house seasonal vegetables

### **Halibut Iliamna (GF)**

**\$50**

Flakey Alaskan halibut pan seared topped with our signature crab & artichoke dip and asparagus served over creamy saffron-asiago risotto and a beurre blanc sauce.

### **Blackened Rockfish**

**\$40**

Rockfish dusted with our Cajun spice blend, topped with sautéed asparagus and beurre blanc, over a bed of creamy saffron-asiago risotto. Served with blackened shrimp and our house-made mango jalapeno salsa.

### **Alaskan Stuffed Salmon**

**\$MP**

Alaskan salmon topped with our house marinated crabmeat. Served over creamy saffron asiago-risotto, sautéed asparagus and drizzled with beurre blanc

### **Seafood Fettuccini Alfredo**

**\$50**

Fettuccini tossed in a rich creamy alfredo sauce loaded with halibut, scallops, and shrimp.

A perfect showcase of Alaska's finest seafood.

### **Elk Meatloaf**

**\$40**

Hearty Elk meatloaf seasoned with fresh herbs and spices. Served with buttery garlic mashed potatoes, seasonal vegetables and rich house-made gravy.

### **Colossal King Crab Leg (GF)**

**\$MP**

Steamed crab leg with drawn butter served with choice of side

### **Alaskan Fish & Chips**

**Cod \$29 / Halibut \$39**

Your choice of Alaskan fish fried in a crispy beer batter. Served with our house-made tartar sauce and beer-battered French fries.

## A La Carte

**Seasonal Vegetables \$9**  
**sautéed Mushrooms \$6**

**Au Gratin Potatoes \$9**  
**sauteed Onions \$6**

**Mashed Potatoes \$9**  
**Saffron asiago-risotto \$9**

**Fries \$9**

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***Parties of 6 or more – no split checks and will have an automatic gratuity of 20% added to their check.***

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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.