

☞ CHILLED ☞

- FRESH SHUCKED OYSTERS (4/8)** \$17/\$32  
• Fresh East & West Coast
- PRAWN COCKTAIL** \$23  
• chilled black tiger prawns, cocktail sauce
- STEAK TARTAR** \$21  
• Dijon, onion, focaccia crisps
- TUNA CEVICHE** \$21  
• avocado, red onion, cilantro, mango, wontons

☞ HOT ☞

- SEAFOOD CHOWDER** \$14  
• prawns, scallops, clams, cream, focaccia
- OYSTERS ROCKEFELLER** \$19  
• fanny bay oysters, creamed spinach, parmesan, hollandaise
- CRAB CAKES** \$27  
• pan fried, panko, aioli
- CABIN DUMPLINGS** \$18  
• pork & shrimp, chili soy, green onion, fried garlic
- CALAMARI** \$17  
• fried squid, jalapenos, tzatziki, pickled onion
- THAI RED CURRY MUSSELS** \$18  
• onion, tomato, house made curry, focaccia
- CAULIFLOWER BITES** \$18  
• spicy mayo
- CHICKEN WINGS** \$18  
• salt & pepper / hickory smoked
- STEAK BITES** \$22  
• served medium, sriracha aioli

☞ FOR THE TABLE ☞

- BAKED FOCACCIA** \$7  
• rotating whipped butter
- TRUFFLE FRIES** \$14  
• garlic aioli
- ONION RINGS** \$14  
• sriracha mayo



SEAFOOD & CHOPHOUSE

☞ FISH & SEAFOOD ☞

- LOCAL ALASKAN LING COD FISH & CHIPS** 1PC \$21 | 2PCS \$29  
• hand beer battered ling cod, house cut fries, house tartar, coleslaw
- GRILLED AHI TUNA** \$33  
seared to medium rare, maple soy glazed, sesame rice, vegetables
- LOCAL TAKU RIVER TLINGIT SOCKEYE SALMON** \$34  
• world famous salmon from Taku River Tlingit First Nations, wok fried rice, seasonal vegetables
- PRAWN FETTUCCINI** \$32  
• jumbo prawns, white wine cream sauce, garlic

☞ VEGETARIAN ☞

- BURRATA & PESTO FETTUCCINI** \$26  
• fresh burrata, basil pesto, herbs
- BUTTER PANEER MASALA** \$31  
• jasmine rice & naan bread  
add chicken \$7 or prawns \$9

☞ SALADS ☞

- KALE CAESAR SALAD** \$18  
• kale, butter lettuce, bacon, crumbled bread crumbs  
chicken \$7 | prawns \$9
- COBB SALAD** \$18  
• blue cheese, bacon, tomato, egg, avocado

☞ MEAT ☞

- STUFFED CHICKEN** \$32  
• stuffed with spinach, sundried tomato & feta, mushroom gravy, mashed potatoes, vegetables
- BBQ RIBS** \$37  
• slow cooked, BBQ sauce, coleslaw, house cut fries
- BISON BURGER** \$27  
• lettuce, pickle, red onion, tomato, smokey mayo, Swiss cheese, brioche bun, fries  
served with fries or house salad

☞ STEAKS ☞

mashed potatoes & market vegetables

- FILET MIGNON 8OZ** \$45
- AAA SIRLOIN 10OZ** \$42
- ANGUS RIBEYE 12OZ** \$49
- SURF AND TURF** \$53  
• 10 oz striploin, prawns, hollandaise

☞ STEAK ADD ONS ☞

- BUTTERS** \$2  
• blue cheese | herb
- SAUCES** \$4  
• hollandaise | red wine au jus
- PRAWNS** \$9
- MUSHROOMS** \$4

☞ DESSERTS ☞

- LOCAL CHOCOLATE CAKE** \$13  
• made by the Chocolate Claim in Whitehorse. Layered chocolate cake served with Yukon Jack Whiskey sauce
- LOCAL CARROT CAKE** \$13  
• made by the Chocolate Claim in Whitehorse
- LOCAL CHEESECAKE** \$13  
• made by the Chocolate claim in Whitehorse. NY Cheesecake served with local berry sauce