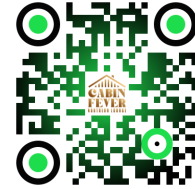


LUNCH MENU



STARTERS

CABIN HUMMUS • HOMEMADE HUMMUS SERVED WITH GRILLED NAAN	\$12
CALAMARI • FRIED SQUID, JALAPENOS, TZATZIKI, PICKLED ONION	\$17
CABIN DUMPLINGS • PORK & SHRIMP, CHILI SOY, GREEN ONION, FRIED GARLIC	\$18
CHICKEN WINGS • SALT & PEPPER HICKORY SMOKED SWEET CHILI GARLIC SAUCE	\$18
THAI CHICKEN LETTUCE WRAPS • SAVORY THAI CHICKEN, CASHEWS, CARROTS, CILANTRO, AND SCALLIONS IN CRISP LETTUCE CUPS.	\$21
TOASTED CRAB BITES • GOLDEN-TOASTED FRENCH BAGUETTE, CREAMY CRAB, CHEESE, RED ONION, SCALLION	\$24

SOUPS

DAILY SOUP	\$8 \$11
SEAFOOD CHOWDER • PRAWNS, SCALLOPS, CLAMS, CREAM, FOCACCIA	\$14

SALADS/BOWLS

CABIN KALE CAESAR SALAD • KALE, BUTTER LETTUCE, BACON, WALNUTS, DRIED CRANBERRIES CHICKEN \$7 PRAWNS \$9	\$19
VEGAN POWER BOWL • RICE, AVOCADO, CRISPY CHICKPEAS, RED CABBAGE, CUCUMBERS AND TOASTED CASHEWS DRIZZLED WITH A TAHINI DATE DRESSING ON THE SIDE CHICKEN \$7 PRAWNS \$9	\$20
SOUTHWESTERN CHICKEN SALAD • GRILLED CAJUN CHICKEN BREAST, AVOCADO, DATES, CORN, BLACK BEANS, FETA, AND PEANUT DRESSING	\$20
AHI TUNA POKÉ BOWL • AHI TUNA, BASMATI RICE, RED RADISH, RED CABBAGE, EDAMAME BEANS, AVOCADO, SHREDDED CARROT, GREEN ONIONS, SESAME SEEDS, MISO MAYO DRIZZLE	\$22

HANDHELDS & SANDWICHES

CHICKEN TACOS • JULIENNE VEGGIES MIX, LETTUCE AND SALSA SERVED WITH FRIES OR HOUSE SALAD	\$19
BEEF TACOS • JULIENNE VEGGIES MIX, LETTUCE AND SALSA SERVED WITH FRIES OR HOUSE SALAD	\$19
BISON BURGER • LETTUCE, PICKLE, RED ONION, TOMATO, SMOKEY MAYO, GOUDA, BRIOCHE BUN, FRIES SERVED WITH FRIES OR HOUSE SALAD	\$27
TURKEY BREAST SANDWICH • HOUSE MADE RED PEPPER JAM, MUSTARD & PEA SHOOTS SERVED WITH FRIES OR HOUSE SALAD	\$22
CABIN B.L.T • CRISP BACON, FRESH LETTUCE, TOMATO AND MAYO ON SOURDOUGH BREAD	\$19

MAINS

LOCAL ALASKAN LING COD FISH & CHIPS • HAND BEER BATTERED LING COD, HOUSE CUT FRIES, HOUSE TARTAR, COLESLAW	1pc \$21 2pcs \$29
SALMON WITH MANGO PINEAPPLE SALSA • SERVED WITH HOUSE MADE MANGO, PINEAPPLE, RED & GREEN PEPPER SALSA AND SEASONAL VEGETABLES	\$29
BUTTER PANEER MASALA • JASMINE RICE & NAAN BREAD ADD CHICKEN \$7 OR PRAWNS \$9	\$31
PRAWN FETTUCCHINI • JUMBO PRAWNS, WHITE WINE CREAM SAUCE, GARLIC	\$32
BBQ RIBS • SLOW COOKED, BBQ SAUCE, COLESLAW, HOUSE CUT FRIES	\$37
FILET MIGNON 8OZ • MASHED POTATOES OR FRIES & SEASONAL VEGETABLES	\$45
AAA SIRLOIN 10OZ • MASHED POTATOES OR FRIES & SEASONAL VEGETABLES	\$42

LUNCH SERVED FROM 12PM UNTIL 4PM