

## CHILLED

FRESH SHUCKED OYSTERS (4/8) \$17/\$32

• FRESH EAST & WEST COAST

TUNA TARTARE \$19

• TUNA MARINATED WITH PONZU SAUCE, AVOCADO, GROUND HORSE RADISH AND BREAD CRUMBS, SERVED WITH WONTON CRISP

SMOKED SALMON \$19

SUSHI ROLL

• CUCUMBER, AVOCADO AND CREAM CHEESE

## HOT

SEARED SCALLOPS AND PRAWNS \$20

• SCALLOPS AND PRAWNS WITH RED PEPPER COULIS

CALAMARI \$17

• FRIED SQUID, JALAPENOS, TZATZIKI, PICKLED ONION

CABIN DUMPLINGS \$18

• PORK & SHRIMP, CHILI SOY, GREEN ONION, FRIED GARLIC

THAI RED CURRY MUSSELS \$18

• ONION, TOMATO, HOUSE MADE CURRY, FOCACCIA

OYSTERS \$19

ROCKEFELLER

• 4PCS. FANNY BAY OYSTERS, BREAD CRUMBS, PARMESAN.

POUTINE \$15

• HOUSE CUT FRIES TOPPED WITH GRAVY AND CHEESE CURDS

## FOR THE TABLE

SEAFOOD CHOWDER \$14

• PRAWNS, SCALLOPS, CLAMS, CREAM, FOCACCIA

TRUFFLE FRIES \$14

• GARLIC AIOLI

CHICKEN WINGS \$18

• SALT & PEPPER | HICKORY SMOKED | SWEET CHILI GARLIC SAUCE

THAI CHICKEN \$21

LETTUCE WRAPS

• SAVORY THAI CHICKEN, CASHEWS, CARROTS, CILANTRO, AND SCALLIONS IN CRISP LETTUCE CUPS.



## SALADS

GREEK SALAD

• CUCUMBER, RED BELL PEPPER, ONION, FETA CHEESE WITH HOUSE DRESSING •

\$18

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

SOUTHWESTERN CHICKEN SALAD \$19

• GRILLED CAJUN CHICKEN BREAST, AVOCADO, DATES, CORN, BLACK BEANS, FETA, AND PEANUT DRESSING •

## FISH & SEAFOOD

LOCAL ALASKAN LING COD

FISH & CHIPS 1PC \$21 | 2PCS \$29

• HAND BEER BATTERED LING COD, HOUSE CUT FRIES, HOUSE TARTAR, COLESLAW •

LOCAL TAKU RIVER TLINGIT SOCKEYE SALMON

• WORLD FAMOUS SALMON FROM TAKU RIVER TLINGIT FIRST NATIONS, WOK FRIED RICE, SEASONAL VEGETABLES •

\$34

MARISCOS FETTUCCINE PASTA

• MEXICAN TOMATO SAUCE, WITH PRAWNS, MUSSELS AND CLAMS •

\$31

## VEGETARIAN

GARGANELLI WITH SALSA VERDE

• ZUCCHINI, RED PEPPER, MUSHROOM, AND CHERRY TOMATO •

\$25

BUTTER PANEER MASALA

• JASMINE RICE & NAAN BREAD •

\$31

ADD CHICKEN \$7 OR PRAWNS \$9

## MEAT

BISON BURGER \$22

• LETTUCE, PICKLE, RED ONION, TOMATO, SMOKEY MAYO, GOUDA, BRIOCHE BUN, FRIES

SERVED WITH FRIES OR HOUSE SALAD

CABIN CHICKEN PARMESAN \$29

• ITALIAN BREADED CHICKEN CUTLET, MARINARA SAUCE, MELTED MOZZARELLA & PARMESAN CHEESE, FRESH BASIL. SERVED WITH MASHED POTATOES OR PASTA

BBQ RIBS \$37

• SLOW COOKED, BBQ SAUCE, COLESLAW, HOUSE CUT FRIES

## STEAKS

AAA SIRLOIN 10OZ \$42

• MASHED POTATOES OR FRIES & SEASONAL VEGETABLES

FILET MIGNON 8OZ \$45

• MASHED POTATOES OR FRIES & SEASONAL VEGETABLES

ANGUS RIBEYE 12OZ \$49

• MASHED POTATOES OR FRIES & SEASONAL VEGETABLES

SURF & TURF \$53

• STRIPLOIN, PRAWNS, MASHED POTATOES OR FRIES, HOLLANDAISE & SEASONAL VEGETABLES

## STEAK ADD ONS

SAUCES \$4

• CHIMICHURRI | RED WINE AU JUS | HOLLANDAISE

MUSHROOMS \$4

PRAWNS \$9

## DESSERTS

LOCAL CHOCOLATE CAKE \$15

• MADE BY THE CHOCOLATE CLAIM IN WHITEHORSE. LAYERED CHOCOLATE CAKE SERVED WITH YUKON JACK WHISKEY SAUCE •

LOCAL CARROT CAKE \$15

• MADE BY THE CHOCOLATE CLAIM IN WHITEHORSE •

LOCAL CHEESECAKE \$15

• MADE BY THE CHOCOLATE CLAIM IN WHITEHORSE. NY CHEESECAKE SERVED WITH LOCAL STRAWBERRY SAUCE •

ADD ICE CREAM

\$3 | \$5