

LUNCH MENU



STARTERS

| | |
|---|------|
| 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 |
| SMOKED SALMON SUSHI ROLL • CUCUMBER, AVOCADO AND CREAM CHEESE | \$19 |
| POUTINE • HOUSE CUT FRIES TOPPED WITH GRAVY AND CHEESE CURDS | \$15 |
| TUNA TARTARE • TUNA MARINATED WITH PONZU SAUCE, AVOCADO, GROUND HORSE RADISH AND BREAD CRUMBS, SERVED WITH WONTON CRISP | \$19 |

SOUPS

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

SALADS/BOWLS

| | |
|---|------|
| GREEK SALAD • CUCUMBER, RED BELL PEPPER, ONION, FETA CHEESE WITH HOUSE DRESSING | \$18 |
| 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 | \$19 |
| SOUTHWESTERN CHICKEN SALAD • GRILLED CAJUN CHICKEN BREAST, AVOCADO, DATES, CORN, BLACK BEANS, FETA, AND PEANUT DRESSING | \$19 |
| 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 |
| PRAWN TACOS • JULIENNE VEGGIES MIX, LETTUCE AND SALSA SERVED WITH FRIES OR HOUSE SALAD | \$20 |
| BISON BURGER • LETTUCE, PICKLE, RED ONION, TOMATO, SMOKEY MAYO, GOUDA, BRIOCHE BUN, FRIES SERVED WITH FRIES OR HOUSE SALAD | \$22 |
| TURKEY BREAST SANDWICH • HOUSE MADE RED PEPPER JAM, MUSTARD & PEA SHOOTS SERVED WITH FRIES OR HOUSE SALAD | \$19 |
| 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 |
| MARISCOS FETTUCCINE PASTA • MEXICAN TOMATO SAUCE, WITH PRAWNS, MUSSELS AND CLAMS | \$31 |
| 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