



BREAKFAST

BEVERAGES

ESPRESSO FAVORITES\$4

Moose-ly Mocha - *Espresso, steamed milk and Ghirardelli chocolate*

Pipeline Mocha - *Espresso, milk, chocolate, caramel and hazelnut*

Raspberry Truffle - *Espresso, milk, chocolate and raspberry*

Locomotive Latté - *Double shot of espresso with steamed milk*

Cabin Fever Latté - *Espresso, milk, almond and caramel*

Hot Cheechako - *Ghirardelli chocolate and steamed milk*\$3

COFFEE COCKTAILS\$8

Moose Kiss - *Irish Cream, Kahlua and coffee*

Arctic Circle - *Amaretto, Irish Cream, coffee and Grand Marnier*

Peppermint Patty - *Kahlua, peppermint schnapps, coffee and cocoa*

CHAMPAGNE CREATIONS\$8

Mimosa - *Champagne and Orange Juice*

Pomosa - *Champagne and Pomegranate Mix*

Bellini - *Champagne and Peach Schnapps*

BLOODY MARY

Our guests' favorite...morning, noon and night!\$8

Non-Alcoholic Option\$6

ADDITIONAL BEVERAGES

Juices - *Orange, Apple, Cranberry, Tomato, Grapefruit*\$3-5

Coffee or Tea\$2

BREAKFAST

SEAFOOD SKILLET BREAKFAST SPECIAL ^(gf)\$15

Three egg mixture of Alaskan crab, shrimp, scallions and Havarti cheese, served with roasted potatoes and buttermilk biscuit

GARDEN SCRAMBLE ^(gf)\$12

Spinach, tomatoes, scallions and Cheddar cheese scrambled with three eggs served with roasted potatoes and buttermilk biscuit

HEARTY WILDERNESS BREAKFAST ^(gf)\$13

Two eggs prepared to order served with roasted potatoes, buttermilk biscuit and choice of country-style bacon or Alaskan reindeer sausage

POLAR BLUE-BEARLY PANCAKES\$12

Blueberry buttermilk pancakes served with choice of country-style bacon or Alaskan reindeer sausage

SOURDOUGH SKILLET ^(gf)\$13

Three egg scramble with bacon, Alaskan reindeer sausage and Cheddar cheese, served with roasted potatoes and buttermilk biscuit

MOUNTAINEER'S OATMEAL\$6

Hot oatmeal served with raisins, sliced banana and brown sugar

^(gf) *Gluten free option available*



LUNCH

BEVERAGES

RED WINE (by glass or bottle)

Dynamite Merlot	\$8/36
Beringer Cabernet Sauvignon	\$8/36
Mirassou Pinot Noir.....	\$8/36
Ladera Cabernet Sauvignon	\$15/70

WHITE WINE (by glass or bottle)

Beringer White Zinfandel	\$6/32
Loredona Pinot Grigio	\$8/36
Bogle Chardonnay.....	\$8/36
Dutton/Goldfield Chardonnay.....	\$14/65

ALASKAN BEERS

Alaskan Amber - <i>Alaskan Brewing Co.</i>	\$6
Denali Single Engine Red - <i>Denali Brewing Co.</i>	\$6
Fairbanks Lager - <i>Silver Gulch Brewing Co.</i>	\$6

ADDITIONAL BEVERAGES

Fountain Drinks - <i>Pepsi, Diet Pepsi, Brisk Ice Tea, Sierra Mist</i>	\$2
Juices - <i>Orange, Apple, Cranberry, Tomato, Grapefruit</i>	\$3-5
Coffee or Tea.....	\$2

LUNCH

ALEUTIAN SEAFOOD SALAD\$15

Alaskan crab, shrimp, chilled penne pasta, spinach, red bell peppers, water chestnuts, scallions, almonds and house made Asian dressing

CHICKEN WRAP ^(gf)\$12

Grilled chicken, lettuce, tomatoes, Cheddar cheese, bacon and ranch dressing in a spinach wrap, served with Alaska Potato Chips

Substitute a cup of soup for chips\$3

REINDEER CHILI ^(gf)\$9

Our signature recipe with reindeer meat, black beans, tomatoes, green chilies, Cheddar cheese, scallions and Alaskan sourdough bread

Make it a cup.....\$5

TURKEY PANINI.....\$12

Alaskan sourdough bread, turkey, Havarti cheese, roasted red bell pepper and basil pesto, served with Alaska Potato Chips

Substitute a cup of soup for chips\$3

DUNGENESS CRAB BISQUE\$9

A rich blend of crab meat, cream, peppers and corn, served with Alaskan sourdough bread

Make it a cup.....\$5

^(gf) *Gluten free option available*



Vegetarian Menu available, ask your server



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Coffee or Tea.....	\$2

DINNER

STARTERS

Shrimp Cocktail	\$8
Cup of Crab Bisque.....	\$5

PRIME RIB ^(gf)

A generous cut of our slow-roasted prime rib served with garlic mashed potatoes and vegetables

HALIBUT SUPREME.....

Alaskan halibut filet baked with lemon cream sauce, served with wild rice and vegetables

HERB CHICKEN ^(gf)

Oven-roasted chicken breast with herb butter sauce, served with wild rice and vegetables

REINDEER SAUSAGE PASTA.....

Alaskan reindeer sausage, penne pasta, pesto, spinach, tomatoes, red bell peppers, black olives and garlic, topped with parmesan cheese

^(gf) *Gluten free option available*



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VEGETARIAN

PESTO PANINI.....\$12

Roasted red bell pepper, Havarti cheese and pesto on grilled Alaskan sourdough bread, served with Alaska Potato Chips

SPINACH PASTA SALAD.....\$13

Spinach, red bell peppers, tomatoes, penne pasta and water chestnuts with Asian inspired dressing, topped with toasted almonds and scallions

VEGGIE BURGER WRAP.....\$13

Toasted Gardenburger, cheddar cheese, tomatoes lettuce and ranch dressing in a spinach wrap, served with Alaska Potato Chips

GREENS AND BEANS ^(gf) ^(v).....\$14

Garlic white bean ragout with spinach, tomatoes and red bell peppers on a bed of wild rice, topped with parmesan cheese

ADD A GARDENBURGER TO YOUR ENTRÉE\$3

^(gf) *Gluten free option available*



^(v) *Vegan option available*