

SALADS

Grilled Romaine Wedge

Kiln dried prosciutto, caramelized onions, crumbled blue cheese

Choice of

House-made blue cheese dressing or balsamic vinaigrette

7.00

Seafood Cobb

Alaskan king crab, bay shrimp, smoked bacon, avocado, chopped egg,

Blue cheese, tomato with romaine lettuce

22.00

Demi~16.00

Traditional Cobb

Smoked turkey, cured ham, bacon, avocado, chopped egg,

Crumbled blue cheese, tomato with romaine lettuce

Dressing of choice

20.00

Demi~ 14.00

Caesar

A classic!

Romaine lettuce, shaved parmesan cheese, signature croutons

Demi ~10.00

Entrée ~ 15.00

Chicken 5.00 Salmon 7.00

Halibut 10.00

SOUP

Daily Inspiration

Cup ~ 4.00 Bowl ~ 6.00

Shrimp & Tomato Chowder

Cup ~ 5.00 Bowl ~ 7.00

Split plate charge 7.00

18% gratuity will be added for parties of six or more

Vegetarian and Vegan selections are available upon request

ENTREES

Stewed Turkey

Roasted vegetables in a Peppery cream sauce
Over a cheddar stuffed biscuit

18.00

Asian Seared Halibut

Wasabi crème fraîche and sesame chili vinaigrette

17.00

Alaskan Halibut & Fries

Alaskan amber beer battered, house-made tartar sauce, and fries

21.00

Demi ~ 17.00

Stir Fry

Grilled Chicken, bok choy, vegetables,
soy sauce, sesame oil,
garlic and ginger on oriental noodles

16.00

Chicken, Apple Penne

Grilled chicken breast, penne pasta, spinach, white cheddar,
Apple cider vinaigrette, toasted pumpkin seeds

15.00

Split plate charge 7.00

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SANDWICHES

Served with your preference of
Dressed organic greens, house-made chips, seasonal fresh fruit or fries

Bush Pilot Burger

This burger is the reason pilots first landed on Lake Hood,
A tradition at the Fancy Moose for over 20 years
Smoked gouda, crispy bacon, grilled onions and mushrooms
14.00

King Crab Roll

King crab in a lemon aioli, with scallions and celery served on a grilled butter roll
16.00

Open Faced Salmon BLT

Romaine lettuce, roma tomatoes, thick cut bacon,
Lemon tarragon aioli
16.00

Traditional Club

Turkey breast, ham, cheddar cheese,
Smoked bacon and swiss on sourdough toast
14.00

Classic Reuben

Sliced corned beef, house-made sauerkraut,
Big eye Swiss cheese, tomato vinaigrette dressing
On artisan rye bread
14.00

Black Russian Ciabatta

Hand-carved fresh roasted beef, mushroom and onion relish,
Dressed with horseradish and dijon remoulade
14.00

The Lodge Panini

House roasted turkey breast, big eye Swiss,
Roma tomatoes and sliced avocado
14.00

Split plate charge 7.00

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STARTERS

Baked Gnocchi & Cheddar

White cheddar and garlic cream
Accompanied by bruschetta crostini

10.00

Roasted Mussels

Artichoke aioli, scallion, parmesan cheese

11.00

Shrimp Cocktail

Spice poached prawns, house-made cocktail sauce,
Grilled lemon

11.00

INSPIRATIONS

Gyro and Caesar

Greek sausage, grilled onions, tri-colored peppers, tsatsiki sauce,
Tomatoes on pita

15.00

Buffalo Burger

Flame-grilled, topped off with tillamook cheddar,

15.00

Soup & Sandwich

Your server will quote today's selection

12.00

Split plate charge 7.00

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Sirloin and Black Bean Chili
Grilled chicken quesadilla
Sopita with dulce de leche and fresh berries

King crab spring roll
Thai basil chicken udon bowl
Chia tea milk shake

Split plate charge 7.00
18% Gratuity will be added for parties of six or more
Vegetarian and Vegan selections are available upon request

OUR Service staff will be happy to explain our daily inspirations to you.

Sustainable cuisine? Logo to encompass the following

Low Carb. Selections = %

Seafood Watch List Items = @

Organic item = #

*Heirloom Items = **

\$ 3.00 Additional charge for split plates

\$ 2.00 Additional charge for substitutions?

Split plate charge 7.00
18% gratuity will be added for parties of six or more
Vegetarian and Vegan selections are available upon request

No separate checks please.

Sustainability statement

Smoked Salmon Club
Cured lox style salmon, avocado,

Club Wrap
Sirloin and Black Bean Chilli
Grilled Chicken Toastada
Sopita with Dulche Delche and fresh berries

Split plate charge 7.00

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