



Breakfast Entrees

Canadian Bacon & Eggs Benedict

Poached eggs and Canadian bacon topped with hollandaise sauce served with breakfast potatoes * \$15

Gold Miners Breakfast Sandwich

Two Fried eggs, cheddar cheese, hickory smoked bacon and forest ham on sourdough toast served with breakfast potatoes* \$15

Alaskan Seafood Benedict

Scrambled eggs, red king crab, shrimp and smoked salmon topped with hollandaise sauce served with breakfast potatoes * \$19

Homemade Biscuits & Sawmill Gravy

Two eggs, with soft dough biscuits covered in thick black peppered sawmill sausage gravy with breakfast potatoes and bacon* \$15

Country Fried Steak

Two eggs, breaded tenderized steak coated with seasoned flour and breakfast potatoes* \$16

Healthy Choices

Granola Cereal

Baked oats with dried fruit, bananas, and milk \$8

Hot Oatmeal

Steel cut oats served with brown sugar and raisins \$8

Yogurt & Granola Parfait

Vanilla yogurt and granola with fresh fruit \$8

Cold Cereals

Rice Krispies, Mini Wheats, Raisin Bran, Special K, Honey Nut Cheerios \$8

Sockeye Salmon Lox

Cold smoked salmon, cherry tomatoes, capers, red onion, cream cheese and bagel * \$16

Fresh Fruit Plate

Seasonal bounty of fresh fruits and berries with vanilla yogurt \$15

Classic Breakfasts

served with breakfast potatoes or fresh fruit and your choice of toast

Uplands Scramble

Reindeer sausage, smoked bacon, green peppers, mushrooms, red onions and cheddar cheese* \$15

Alaskan Breakfast

Two eggs any style, choice of reindeer sausage or smoked bacon* \$15

Classic Scramble

Black Forest ham, cheddar cheese, sun-dried tomatoes, mushrooms and red onions* \$14

Iditarod Special

Buttermilk or sourdough pancakes, two eggs any style, hickory smoked bacon and breakfast potatoes* \$15

Captain’s Breakfast

French Toast, two eggs, breakfast potatoes, choice of reindeer sausage, bacon or ham* \$17

Backpackers Pancakes

Choice of Buttermilk or sourdough cakes
\$10 Full Stack \$7 Short Stack
Add Blue berries \$2

Classic French Toast

Soaked in egg and milk and topped with powdered sugar* \$12

North American Waffles

Served with whipped cream and strawberries \$14

Western Omelets

served with breakfast potatoes or fresh fruit and a choice of toast

Three Cheese

Provolone, cheddar and Swiss cheese* \$13

Vegetarian

Bell peppers, spinach, tomato and Monterey Jack cheese* \$14

The Cheechako

Asparagus, hickory smoked bacon, shiitake mushrooms and gouda cheese* \$15

Bacon Onion & Cheese

Hickory smoked bacon, sautéed onion, cheddar and Swiss cheese* \$14

Wild Mushrooms & Reindeer Sausage

Shiitake and button mushrooms, bell peppers, red onion and Swiss cheese* \$16

Southwestern

Tomato, bell peppers, green chilies, jalapenos, diced onion, Black Forest ham and Spanish cheeses* \$15

Country Ham & Cheese

Black Forest ham, cheddar and Monterey Jack cheese* \$14

Kodiak Crab & Shrimp

Alaskan red king crab, shrimp, tomato, onion and Monterey Jack cheese* \$18

Side Dishes

Toast \$3

Bacon \$5

Breakfast Potatoes \$4

Sausage Patties\$5

Vanilla Yogurt \$5

Reindeer Sausage \$5

Plain Bagel \$5

Side of Fruit \$6



Beverages

Assorted Juices \$4

Coffee/ Decaf,\$3

Orange, Apple,

Herbal Tea \$3

Passion-Orange-Guava,

Cocoa/ Cider \$4

Cranberry, Grapefruit,

2% Milk \$4

Tomato or V8

Skim Milk \$4

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness

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

Please be sure to inform our staff of any allergies or special needs you may have to make your breakfast outstanding

Starters

Tomato Shrimp Bisque

Cup \$6 Bowl \$9

Nachos \$15

Choice of beef or chicken with black olives, jalapenos, tomatoes, onions, black beans, Spanish cheeses, sour cream, and served with guacamole and salsa

Chicken Quesadilla \$15

Chopped chicken, bell peppers, onions, and pepper jack cheese blend wrapped in a spinach tortilla and served with salsa and sour cream

Spicy Chicken Wings \$17

Spicy breaded wings and drumettes served with carrots, celery, Frank's Red Hot sauce and ranch dressing

Salmon Mousse \$13

Silky and smooth served with crostini bread

Alaskan Crab & Artichoke Dip \$18

Crab and artichoke mixed with spinach, and parmesan cheese, served with bread

Classic Shrimp Cocktail \$17

Jumbo prawns with Bloody Mary cocktail sauce

Calamari \$15

Served with red pepper aioli*

Salads

Enhance any salad with grilled:

Halibut* \$10 Salmon* \$7 Blackened Shrimp* \$6 Chicken* \$4

House Salad Side \$7 Full \$12

Arcadia greens, cucumbers, tomato and avocado with your choice of dressing

Caesar Salad Side \$7 Full \$12

Romaine hearts, garlic croutons, and fresh Romano cheese with Caesar dressing

Seafood Cobb Salad \$25

Crab, prawns, Roma tomatoes, smoked bacon, avocado, gorgonzola, scallions and eggs on Arcadia greens with your choice of dressing

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Burgers & More

Lake Hood Cheese Burger \$15

Upgrade to bison or add bacon for \$2

Bison All beef patty served on a brioche bun

Fancy Club Sandwich \$15

Turkey, ham, bacon, cheddar and swiss cheese, lettuce, tomato, and mayonnaise on toasted sourdough bread served with French fries

Denali Dip \$18

Thin sliced prime rib, bacon, grilled bell peppers and onions, chipotle aioli topped with provolone cheese on a grilled hoagie roll

Black Stone Rueben \$18

Corned beef, sauerkraut, swiss cheese, thousand island dressing on toasted rye bread served with fries

Seafood Tacos \$20

Halibut and shrimp, cilantro dressing, pico de gallo, purple cabbage, and feta cheese in white corn tortillas

Entrées

Halibut and Chips \$25

With Beer battered halibut served with fries, coleslaw, tartar sauce and aioli sauce

Pesto Penne Pasta \$18

Yellow squash, zucchini, tomatoes, bell peppers, basil pesto, penne pasta, and parmesan

Add: Halibut* \$10 Salmon* \$7 Blackened Shrimp* \$6 Chicken* \$4

Blackened Shrimp Skewers \$18

served with jasmine rice topped with creole hollandaise sauce

Crab Stuffed Halibut \$38

Fresh halibut stuffed with crab meat and served over a bed of rice pilaf and seasonal vegetables with a dill cream sauce

Alaskan Wild Salmon \$36

Salmon served over a bed of rice pilaf, seasonal vegetables, and drizzled with a citrus hollandaise

Prime Rib 12oz \$30 16oz \$38

Your choice of either a 12 oz cut or a 16 oz cut encrusted in salt and served with seasonal vegetables and garlic mashed potatoes

SIGNATURE COCKTAILS

Lakefront Margarita \$13

Patron Silver, Patron Citronage, & Grand Marnier is our twist on this Cadillac margarita

Legacy Manhattan \$12

Legacy Bourbon Whisky stirred into a classic Manhattan

Rittenhouse Rye Old Fashioned \$10

Rittenhouse Rye, bitters, sugar & muddled orange topped with club soda & a luxardo cherry

BLT Bloody Mary \$12

Our Kettle One bloody, topped with bacon & tomato garish is perfect anytime, early or late!

Mule Kick \$11

Kettle One vodka and ginger beer with cucumber & fresh Jalapeno to kick up this classic!

White Claw Mojito \$11

White rum, muddled mint, topped with your choice of lime, black cherry, mango, raspberry, or ruby red grapefruit White Claw hard seltzer and keep the can!

Chilkoot Old Fashion \$11

Port Chilkoot bourbon, bitters, sugar & muddled orange topped with club soda & a luxardo cherry

Sparkling Glacier \$10

Glacier Melt Vodka by Anchorage Distillery mixed with your choice of lime, black cherry, raspberry, mango or ruby red grapefruit White Claw hard seltzer and keep the can!

Anchorage Mix Berry Cosmo \$10

Anchorage Distillery blueberry & raspberry vodka shaken up Cosmo style!

Port Chilkoot Cucumber-tini \$10

Local 50 Fathoms gin, Dry Vya Vermouth with a hint of cucumber

BEERS ON DRAFT

Pint / Pitcher

- \$6.00 / \$18.00 Alaskan Amber Ale-ABV 5.3%
- \$6.00 / \$18.00 Alaskan White-ABV 5.3%
- \$6.50 / \$19.50 Denali Single Engine Red -ABV 5.6%
- \$6.50 / \$19.50 Denali Twister Creek IPA -ABV 6.7%
- \$6.00 / \$18.00 Midnight Sun Sockeye Red IPA-ABV 5.8%
- \$8.00 / \$24.00 Midnight Sun Panty Peeler-ABV 8.5%
- \$5.00 / \$15.00 Coors Light -ABV 4.2%
- \$6.50 / \$19.50 Kassiks Moose Point Porter -ABV 5.2%
- \$7.00 / \$21.00 Alaskan Rough Draft Series (Ask your server)
- \$7.00 / \$21.00 Alaskan Pilot Series (Ask your server)
- \$6.50 / \$19.50 Double Shovel Rotating Tap (Ask your server)
- \$6.50 / \$19.50 Nitro Rotating Tap (Ask your server)

SOFT DRINKS

FREE REFILLS ON SODA & COFFEE ONLY

- \$2.50 Soda
- \$3.00 Coffee or Tea
- \$6.00 Milk
- \$6.00 Juice

Orange, Cranberry, Apple, & Passion Orange Guava

CANNED BEERS

- \$5.50 Alaskan Kölsch -ABV 5.3%
- \$5.50 Alaskan Amber-ABV 5.3%
- \$5.50 Alaskan White-ABV 5.3%
- \$5.50 Alaskan Husky IPA -ABV 7%
- \$5.50 Alaskan Icy Bay IPA-ABV 6.2%
- \$7.50 Guinness-ABV 4.3%
- \$5.50 Kenai Honeymoon Hefe-ABV 5.4%
- \$5.50 Kenai Skilak Scottish Ale-ABV 5.3%
- \$5.50 Kenai Sunken Island IPA-ABV 6.8%
- \$5.50 King St. Hefeweizen-ABV 5.7%
- \$5.50 King St. Blonde Ale-ABV 4.9%
- \$7.00 King St. APA 16oz-ABV 5.4%
- \$7.00 King St. IPA 16oz-ABV 6%
- \$5.50 Midnight Sun Kodiak Nut Brown-ABV 5%
- \$5.50 Midnight Sun Pleasure Town IPA-ABV 6.3%
- \$5.50 Ghostfish Brewing Grapefruit IPA -ABV 5.5% (Gluten Free)
- \$7.00 White Claw Lime Seltzer-ABV 5% (Choose a Favor Below)
Lime, Mango, Black Cherry, Raspberry, Ruby Red Grapefruit

BOTTLED BEERS

- \$6.00 Corona Extra-ABV 4.5%
- \$6.00 Corona Light-ABV 4%
- \$6.00 Heineken-ABV 5%
- \$6.00 Amstel Light-ABV 3.5%
- \$5.00 Coors Light-ABV 4.2%
- \$6.00 Blue Moon-ABV 5.4%
- \$5.00 Budweiser-ABV 5%
- \$5.00 Bud Light-ABV 4.2%
- \$5.00 Miller Lite-ABV 4.2%
- \$5.00 Michelob Ultra-ABV 4.2%
- \$8.00 Denali Louisville Sour-ABV 5.1%
- \$10.00 Lambic Framboise-ABV 4.7%
- \$5.00 St. Pauli Girl N/A
- \$5.00 O'Doul's Amber N/A

