

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

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

**A gratuity of 18% will be added on for parties of 6 guests or more*

**Please be sure to inform our service team of any allergies or special needs may have.*

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 on: 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

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)

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
- \$5.50 Matanuska Backcountry Blue -ABV 4.7%

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 MGD-ABV 4.6%
- \$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

SOFT DRINKS

FREE REFILLS ON SODA ONLY

- \$2.50 Soda
- \$3.00 Coffee
- \$6.00 Milk
- \$6.00 Juice
Orange, Cranberry, Apple, & Passion Orange Guava

