

Starters

Fresh Mozzarella & Tomato Bruschetta 11

Toasted Asiago Bread, Olive Oil, sweet Balsamic, shaved Parmesan & Fresh Basil

Coconut Crusted Shrimp 15

Apricot-horseradish dipping Sauce & toasted Coconut

Asiago-King Crab & Artichoke Dip 15

Oven baked, grilled Pita Bread, shaved Parmesan, toasted Almonds & Herbs

Portobello Fries 13

House crusted with hints of zesty Garlic, Lemon & Herbs with Blu Cheese dipping Sauce

Smoked Salmon -Crème Fraîche Dip *14

Lemony -Herb dip from the North with grilled Pita Bread, blue Corn Chips, Sprouts & Lemon wedge

Chena's Hummus Plate * 12

Traditional Hummus, Chimichurri, grilled Pita Bread, blue Corn Chips & pickled Vegetables

Crispy Duck Spring Rolls* 15

Deep fried until crisp with Sesame-Honey dipping Sauce, Herb salad

King Crab Claws * 24

Served in the Alaskan tradition in the shell with Cajun drawn Butter & Lemon wedges

Summer Salads

Fresh Spinach & Avocado Salad* 15

Roma Tomatoes, Red Onions, Cucumbers, fresh Mozzarella, crumbled Bacon,

Sun-dried Cranberries & Maple-Balsamic Vinaigrette

Wine Recommendation ~ A to Z Chardonnay

Grilled Chicken & Seasonal Fresh Berry Salad* 18

Mixed Field Greens, Cucumbers, toasted Pecans, sun-dried Cranberries, Scallions,

Crumbled Gorgonzola & Maple-Balsamic Vinaigrette

Wine Recommendation ~ Chateau St. Michelle Riesling

Classic House Caesar Salad 14~ Grilled Chicken 16 ~ Grilled Wild Caught Alaskan Salmon 18

Wine Recommendation ~ J. Lohr Chardonnay

Smoked Salmon & Artisan Lettuce-Herb Salad* 18

Pickled Cucumber Vinaigrette, Red Onions, Arugula, Golden Beets, cracked Pepper

Wine Recommendation ~ Codorniu Clásico Brut Cava

Apple & Spiced Walnut Salad* 15

Fuji Apples, crumbled Gorgonzola, Candied-Spiced Walnuts, mixed Field Greens

Tossed in our Strawberry -Sparkling Wine Vinaigrette

Wine Recommendation ~ Pine Ridge Chenin Blanc + Viognier

Lighter Fare & Vegetarian Options

Add a House Salad or Soup du jour for 7 ~ or ~ Alaskan Seafood Chowder for 9

Classic Burger 16 (with House made Aioli)

1/2 Pound natural Angus, Artisan Roll, Tomato, Red Onion, Romaine Lettuce & house Fries

Cheddar Burger 17 Bacon-Cheddar Burger 18

Recommendation ~ Silver Gulch Brewery's Cold Foot Pilsner

Black Bean Burger 16 (vegetarian)

Artisan Roll, fresh Basil Aioli, roasted Red Peppers, Gouda, Micro Sprouts, & house Fries

Recommendation ~ Denali Brewing Co. Chuli Stout

Roasted Vegetable Linguine 24 (vegan)

Fresh Spinach & Broccoli, Artichokes, Red Peppers, Shallots, Garlic, Zucchini, Tomatoes, Carrots, Mushrooms, House Pesto with Linguine, Almonds, & sun-dried Tomatoes

Wine Recommendation ~ King Estate Pinot Gris

Grilled Portabella Caprese * 23

Chimichurri, Roma Tomatoes, Fresh Mozzarella, Sweet balsamic, Fresh Basil.

Basmati Rice & fresh Sautéed Vegetables, Micro Sprouts

Wine Recommendation ~ Kim Crawford Sauvignon Blanc

Vegetable Curry Noodle Bowl * 24 (vegan)

Seasonal Vegetables, Chickpeas, Potatoes, micro Sprouts & Rice Noodles

With house-made Herb Flatbread, house Chutney & pickled Shallots

Recommendation ~ Alaskan Brewing Co. Hopo Thermia double IPA

*Gluten Free Fare

For your convenience, parties of 8 or more will add 18% gratuity

Consuming Raw or Undercooked Meats, Fish, Eggs, or any foods of Animal Origin,

Puts you at risk of food borne illness.

Entrees

Add a House Salad or a Soup du jour for 7~ or ~Alaskan Seafood Chowder for 9

Alaskan Reindeer Meatloaf 26

Medley of earthy Vegetables, ground Reindeer, ground Beef, fresh Herbs, Garlic, Demi-glace, Garlic mashed Potatoes & fresh sautéed Vegetables

Wine Recommendation ~ Santa Ema Merlot Reserve

Chicken King Crab Kiev 29

Breast of Chicken rolled with Alaskan King Crab with Lemon- Dill Garlic Butter, Garlic mashed Potatoes & fresh sautéed Vegetables

Wine Recommendation ~ Chasing Venus Sauvignon Blanc

Alaskan Amber Glazed Pork Belly 27

Grilled-glazed, house Apricot-Pear Chutney, Basmati Rice & fresh sautéed Vegetables

Recommendations ~ Alaskan Brewing Co. Amber Ale ~ 19 Crimes Red Blend

Miso Grilled Breast of Chicken 27

Spinach, Kale sauté, Miso-Truffle Butter, Herb Risotto Cake, House kimchi & toasted Almonds

Wine Recommendation ~ J. Lohr Chardonnay

Beef Filet Stroganoff 28

Hand-cut Angus Steak tips, Garlic, Shallots, fresh Mushrooms, house roasted Peppers, Oven dried Tomatoes, herbed Pasta, Madeira -Demi Cream sauce & crumbled Blue Cheese

Wine Recommendation ~ Kaiken Malbec

Grilled New York* 35

Fresh natural Angus hand cut Steak, smothered with Shallots & Mushrooms, Red Wine Demi-Glace, Garlic mashed Potatoes & fresh sautéed Vegetables

Wine Recommendation ~ J. Lohr Cabernet Sauvignon

Grilled Filet Mignon* 35

Fresh natural Angus hand cut Filet, house Demi-Glace, Garlic mashed Potatoes & fresh sautéed Vegetables

Recommendations~ Dry Creek Cabernet Sauvignon ~ Twister Creek IPA

North Bistro Blu Ribeye 36

Fresh Natural Angus hand cut steak, Lavender-spice rub, Miso Truffle Butter, Blu-Cheese Sauce, Herb Risotto Cake, fresh sautéed Vegetables, Arugula & Pickled Shallots

Recommendations~ Alexander W Zinfandel Redemption ~ Twister Creek IPA

Land and Sea ~ Add 9

Add our Alaskan King Crab Cake with any of our Signature Steaks (or any entrée)

Seafood Specialties

Add a House Salad or a Soup du jour for 7 -or- Alaskan Seafood Chowder for 9

Cedar-Planked Wild Caught Alaskan Salmon 33

Our hand cut Fillet, fire grilled on a rustic Cedar Plank with Alaskan Amber-Blueberry Butter Herb Risotto Cake, Fresh sautéed Vegetables

Wine Recommendation ~ Laforet Bourgogne Pinot Noir

Fire Grilled Wild Caught Alaskan Salmon* 29

Simply grilled Fillet, with Lemon-Herb Butter, Garlic mashed Potatoes, Fresh sautéed Vegetables & Herb Vinaigrette

Wine Recommendation ~ Montimore Pinot Noir

Lavender-Honey Wild Caught Alaskan Halibut* 35

Our hand cut, sear-Roasted Fillet, with house Lavender infused -wild flower Honey Glaze Basmati Rice & fresh sautéed Vegetables & Herb Vinaigrette

Wine Recommendation ~ Chateau St. Michelle Riesling

Sear-Roasted Wild Caught Alaskan Halibut* 34

Simply pan-seared Fillet, with Lemon-Herb Butter, Basmati Rice, Fresh sautéed Vegetables & Herb Vinaigrette

Wine Recommendation ~ Chasing Venus Sauvignon Blanc

Bacon Wrapped Scallops* 26

Fiery Fruit Salsa, Basmati Rice & fresh sautéed Vegetables

Wine Recommendation ~ Hogue Riesling

Alaskan King Crab Cakes 26

Pan Fried Alaskan King Crab & Chilean Rock Crab, Green Onions, Shallots, Herbs With a Lemon- Butter Sauce, Basmati Rice & fresh sautéed Vegetables

Wine Recommendation ~ Sonoma Cutrer Chardonnay

Alaskan Seafood Chowder 18 (entrée size portion)

Wild Caught Alaskan Salmon, Wild Caught Halibut, Shrimp, Clams, Chilean Rock Crab, Bacon, Potatoes, Herb Fish Broth, Cream & Herbs

Wine Recommendation ~ J. Lohr Riverstone Chardonnay

Seafood Fettuccini 29

Wild Caught Alaskan Salmon, Wild Caught Halibut, Shrimp, Alaskan King Crab, Garlic, Shallots, house roasted Red Peppers, Mushrooms, Artichokes, Fettuccini in a White Wine Herb- Cream Sauce

Wine Recommendation ~ Sonoma Cutrer Chardonnay

