

STARTERS

MATSU WINGS 14

Choice of sauce: Buffalo, Sweet Thai Chili, Lemon Pepper dry rub. Served with carrots and celery and your choice of Ranch or Bleu Cheese

CRAB AND ARTICHOKE DIP 18

Creamy blend of crab, spinach, and artichoke hearts served in a sourdough bread bowl.

ROASTED RED PEPPER HUMMUS 12 🍴

House made hummus mixed with roasted red peppers. Served with pita bread, cucumber, celery, and carrots.

COCONUT SHRIMP 14

Crispy fried coconut crusted shrimp served with Thai sweet chili sauce.

SOUPS & SALADS

CAESAR SALAD 8 🍴

A classic salad with romaine lettuce, Caesar dressing, seasoned croutons and a Parmesan crisp.

Add salmon 9

Add chicken 7

MIXED GREENS SALAD 7 🍴

Tomatoes, cucumbers, onion, and croutons with your choice of dressing.

Add salmon 9

Add chicken 7

QUINOA SALAD 10 🍴

Fresh cucumber, red bell pepper, red onion, chickpeas, fresh parsley, and a garlic olive oil and lemon dressing.

WILD ALASKAN SALMON CHOWDER 12

Roasted red pepper and cream with potatoes, garlic, onion, celery, and wild Alaska salmon, smoked in the traditional Northwest-style over native hardwood.

FLATBREAD PIZZAS

CAPRESE CHICKEN 14 🍴

Grilled herbed chicken with cherry tomatoes and a basil pesto sauce, topped with grated mozzarella cheese and balsamic reduction.

TRUFFLE MUSHROOM 14 🍴

Mixed mushrooms, caramelized onion, chives, mozzarella, shaved Parmesan, garlic aioli, truffle oil.

PHILLY CHEESESTEAK 14

Steak, mozzarella, onion, bell pepper, garlic aioli.

PEAR AND PROSCIUTTO 14 🍴

Roasted pear, prosciutto, goat cheese, arugula, balsamic reduction.

GARLIC CHEESE BREAD 10 🍴

Smothered with garlic butter and blended herbs, topped with shredded Parmesan. Served with warm red sauce.

The mountain is regularly climbed today, with just over **50%** of the expeditions successful. Up to date Denali climbing statistics are available for your review at the host stand



A **thermometer** left exposed at an elevation of 15,000 feet (4,600 m) on Mt. McKinley **over 19 years** recorded a temperature of ____?
(ask your server for the answer)



SPECIALTIES

FISH AND CHIPS*

Panko-crusted Alaska cod fillets fried to a golden brown. Served with crispy seasoned fries, lemon, and house-made tartar sauce.

Two pieces **18** Three pieces **21**

PORTERHOUSE PORK CHOP 32

Grilled 12oz pork chop served with apple chutney, smoked cheddar and chive mashed potatoes, and green beans.

SOCKEYE SALMON * 30

Fresh Alaska Sockeye Salmon topped with a house made mango salsa. Served on top of coconut rice and green beans.

BLACKENED CHICKEN ALFREDO 28

Fettuccine pasta tossed in a creamy Alfredo sauce. Served with blackened chicken breast. Substitute blackened shrimp 4

BISON MEATLOAF 30

Ground bison meatloaf wrapped in bacon. Served with a creamy mixed mushroom ragu, cheddar chive mashed potatoes, and green beans.

ROASTED VEGETABLE CURRY 26

Roasted cauliflower and chickpeas stewed with a house made coconut curry. Served with coconut rice and warm naan.

SLOW ROASTED PRIME RIB 40

12oz slow roasted prime rib served with cheddar chive mashed potatoes, green beans, and a house made creamy horseradish sauce.

DESSERTS

Add vanilla or huckleberry ice cream for \$4

MEYER LEMON CAKE

Delicious Meyer lemon cake layered with sweet cream and lemon curd. 9

CHOCOLATE TOFFEE MOUSSE CAKE

A silky smooth chocolate mousse with a crunch toffee chunks in a chocolate pie crust that is soaked in coffee liquor. 12

BLUEBERRY COBBLER CHEESECAKE

White chocolate cheesecake with blueberry compote and dried blueberries. 9

TILLAMOOK ICE CREAM

A scoop of Pacific NW made Mtn. Huckleberry or Vanilla Bean. 5



The 20320 Alaskan Grill is located 40 miles from Denali, the **tallest mountain** in North America



FIVE large glaciers flow off the slopes of Denali
The Peters Glacier
The Muldrow Glacier
The Traleika Glacier
The Ruth Glacier
The Kahiltna Glacier



On August 28th, 2015, the U.S. Board on Geographic Names officially recognized the name of the mountain as Denali. Prior to that, the official name was Mt. McKinley. Both names are still commonly used to reference North America's highest peak.



This entrée have been carefully curated leveraging local ingredients and proudly included in our North to Alaska program.



Can accomodate gluten intolerance

*Consuming raw or under cooked meat, poultry, shellfish and eggs may increase your risk of food borne illness.

