

L I G H T

AVOCADO TOAST

Toasted sourdough topped with avocado, cherry tomatoes, arugula, pickled red onion, crisp beet chips, and your choice of egg. 🌿 20

CONTINENTAL

A warm muffin with your choice of fresh fruit or Greek yogurt served with juice, and coffee or tea. 🌿 15

YOGURT PARFAIT

Vanilla Greek yogurt with cinnamon granola, fresh berries, honey, and mint. 🌿 🍌 15

STEEL-CUT OATS

Steel-cut oats with milk, brown sugar, and dried cranberries. 🌿 🍌 9

Add Fresh Berries 4

C L A S S I C S

ALASKA BREAKFAST

Two eggs cooked to order served with crispy hash browns, your choice of breakfast meat, and a buttermilk biscuit or toast. 21

CRAB CAKE BENEDICT

Crab cakes topped with fried green tomatoes, poached eggs, and a rich hollandaise served alongside crispy hash browns. 28

BANANA BREAD FRENCH TOAST

House-made banana bread dipped in spiced custard and griddled until golden. Served warm with maple syrup, whipped butter, and your choice of breakfast meat. 20

LOX BAGEL

Lemon dill cream cheese, fried capers, lox, cucumber, and red onion on a toasted bagel. Served with a fresh fruit cup. 26

S C R A M B L E S

Served with crispy hashbrowns and your choice of a buttermilk biscuit or toast.

IDITAROD

Scrambled eggs with diced ham, bell peppers, and onions. Topped with cheddar cheese. 16

REINDEER

Scrambled eggs with reindeer sausage and cheddar cheese. 17

C O C K T A I L S

Full Bar Opens at 8am

MIMOSA FLIGHT

Sparkling wine served with orange, pineapple, cranberry, and passion-orange-guava juice. 15

MAULED MARY

Absolut Peppar vodka mixed with our signature Bloody Mary mix. Garnished with a salted rim, lemon wedge, bleu cheese-stuffed olive, a pickled green bean, and a strip of candied bacon. 17

MAPLE COLD BREW

Cold brew coffee with Boatwright bourbon, maple syrup, and topped with cream. 14

S I D E S

Egg (2) Over Easy, Over Medium, Over Hard, Scrambled, Poached 5

Reindeer Sausage (2) 7

Ham 7

Bacon (3) 7

Fresh Fruit Cup 5

Greek Yogurt 5

Crispy Hashbrowns 5

Muffin 4

Toast or Biscuit (2) 4

🍌 CAN ACCOMMODATE GLUTEN INTOLERANCE

🌿 CAN ACCOMMODATE VEGETARIAN DIET



NORTH FORK
RESTAURANT & BAR
EST. 2017

Consuming raw or undercooked meat, poultry, shellfish, and eggs may increase your risk of food borne illness

SMALL PLATES

SUN KISSED SCALLOPS

Alaska scallops caramelized in a golden sweet orange-honey glaze.

30

PORK SHANKS

Tender pork shanks glazed in a house-made Alaska stout BBQ sauce, and a crisp apple cider vinegar slaw.


17

SPANAKOPITA

Flaky layers of phyllo filled with a blend of spinach, fresh herbs, and tangy feta cheese.
Served with creamy chimichurri.

17

SALMON BITES

Delicate Alaska salmon morsels, crisped to perfection.
Served with a bold firecracker aioli. 


22

CRAB FRITTERS

Golden crab fritters made with sweet corn and bell peppers. Served with house-made remoulade.

13

SHRIMP COCKTAIL

Five chilled jumbo shrimp over crushed ice. Served with house-made cocktail sauce. 

17


SOUP & SALAD

SMOKED SALMON CHOWDER

Alder-smoked Alaska salmon, with tender potatoes, and vegetables in a creamy chowder.

14

WEDGE SALAD

A crisp iceberg wedge topped with cherry tomatoes, bacon, and bleu cheese crumbles.
Dressed in rich bleu cheese. 

12


BLUEBERRY SPRING SALAD

Spring greens with fresh blueberries, candied pecans, and goat cheese. Tossed in a blueberry vinaigrette.  

12

SIGNATURE ENTREES

HONEY-GARLIC KING SALMON

Alaska King salmon over creamy risotto with mixed vegetables and finished with a honey-garlic glaze. 



38

CRAB RAVIOLI

Delicate blue crab ravioli in a bright silky lemon cream sauce.

32

AGAVE-GARLIC TOFU

Crispy tofu with edamame, cucumber, and rice. Topped with agave-garlic glaze and a chili crisp.  


26

CRAB TOPPED FILET

Grilled filet mignon topped with delicate crab, and a rich butter sauce. Served with asparagus, and a crisp potato cake.

49

GRILLED HALIBUT

Flame-grilled, fresh Alaska halibut. Served with a charred tomato vinaigrette and creamy esquites. 

44

PARMESAN-CRUSTED CHICKEN

Chicken breast encrusted with golden parmesan and fresh herbs. Seared to a crisp finish, and served alongside roasted baby potatoes and creamed spinach.

30

 LOCAL ALASKA
INGREDIENTS IN OUR
NORTH TO ALASKA
PROGRAM

 MSC - C - 6 5 8 6 5

 CAN ACCOMMODATE
GLUTEN
INTOLERANCE

 CAN ACCOMMODATE
A VEGETARIAN DIET

DENALI ALASKA

NORTH FORK
RESTAURANT & BAR
EST. 2017

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DESSERTS

TRIPLE BERRY CRUMBLE

A warm, rustic blend of blueberries, strawberries, and raspberries baked beneath a golden, buttery crumble.

11.00

A la mode 3.00

ALASKAN STOUT CHOCOLATE MOUSSE TART

Lush chocolate mousse steeped in deep, malty Alaskan stout, presented in a crisp tart shell and topped with whipped cream.

14.00



AMERICAN JUBILEE CHEESECAKE

Rich and velvety New York cheesecake paired with a vibrant raspberry and blueberry coulis with whipped cream stars.

12.00

VANILLA BEAN CREME BRULEE

Creamy baked custard speckled with fragrant vanilla bean and crowned with a golden, crackling sugar crust.

12.00

MT. MCKINLEY BROWNIE

A towering chocolate fudge brownie, served with two scoops of Tillamook vanilla ice cream and topped generously with chocolate syrup and whipped cream.



12.00



Celebrating the 250th anniversary of America



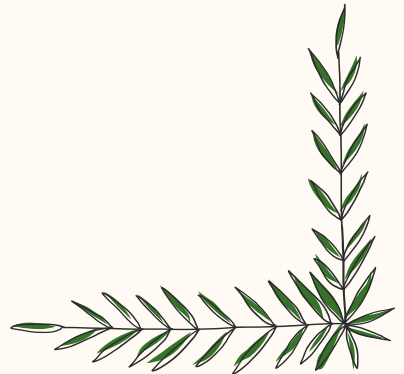
Can accommodate a gluten intolerance



NORTH FORK

RESTAURANT & BAR

ESTD. 2017





Cocktails



24K Gold Margarita 14

Pantalones Tequila, house-made sweet & sour, Cointreau, and a Grand Marnier float. Served on the rocks with lime and a salted rim.

Alaska Wine Spritzer 14

Bear Creek Winery's Strawberry Rhubarb wine from Homer, AK served over ice with a splash of Sprite.

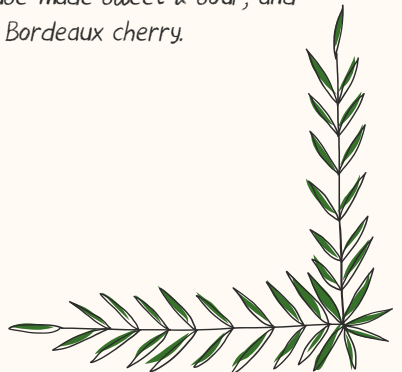
Mauled Mary 17

Absolut Peppar vodka mixed with our signature Bloody Mary mix. Garnished with a celery salt rim, lemon wedge, bleu cheese-stuffed olive, a pickled green bean, and a strip of candied bacon.



Spruce Collins 14

Custom made Denali Distillery Spruce Tip Gin, house-made sweet & sour, and a splash of club soda. Garnished with lime and a Bordeaux cherry.





Cocktails



Explorers Old Fashioned 15

Our twist on a classic! Port Chilkoot Boatwright bourbon with a cinnamon simple syrup and a hint of vanilla. Garnished with a Bourdeaux cherry and orange peel.



Midnight Sun Smash 14

Smooth Stillbrook Bourbon shaken up with blood orange and lemon, lightly sweetened with maple syrup and topped with club soda and garnished with a sage leaf. Smooth, lively, and dangerously easy to love.

Blueberry Borealis 14

Muddled blueberries, meet Anchorage Distillery Blueberry Vodka, brightened with lemonade and simple syrup, shaken and topped with a cheerful splash of club soda and garnished with blueberries. Fresh, fruity, and bursting with berry bliss.

Denali Margarita 14

1800 Tequila Blanco, house-made sweet & sour, Cointreau, and a Grand Marnier float. Served on the rocks with lime and a salted rim.

ZERO PROOF

Very Berry Lemonade 9

Fresh blackberries, blueberries, and raspberries with our house-made lemonade.

Blackberry Mojito 9

Fresh blackberries, mint, and lime topped with club soda.

Blackberry Cream Soda 6

Crafted exclusively by 49th State Brewing Co.

Moose's Tooth Root Beer 6





Beer

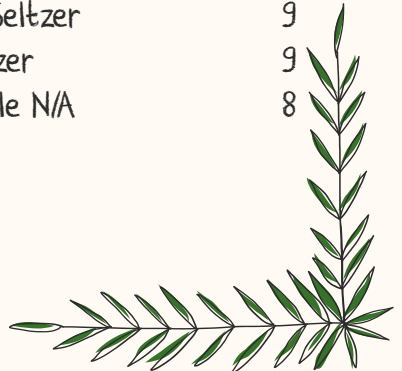


DRAUGHT

Denali Brewing Bachelor Brew Lager	9
Denali Brewing Mother Ale	9
Denali Brewing Single Engine Red	9
Denali Brewing Twister Creek IPA	9
Denali Brewing Chuli Stout	9
Alaska Brewing Amber	9
Alaska Brewing White	9
Bud Light	8.50

BOTTLES & CANS

Budweiser	8
Bud Light	8
Stella Artois	8
Corona Extra	8
Alaska Ciderworks North Wind Cider	8
Alaska Brewing Spruce Tip Lemon Lime Seltzer	9
Alaska Brewing Spruce Tip Cherry Seltzer	9
Denali Brewing Up The Tracks Golden Ale N/A	8



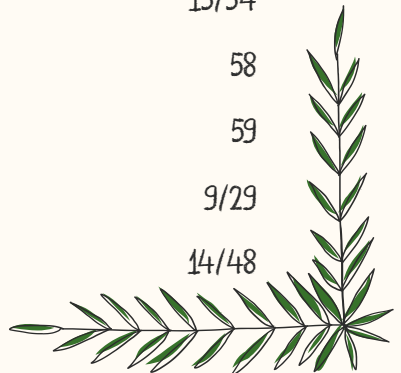


Wine



WHITE & SPARKLING WINES

Archer Roose Sparkling	14
Rufino Prosecco	39
Argyle Brut	64
La Vieille Ferme Rosé	10/38
Sutter Home Chardonnay	9/29
Kendall Jackson Chardonnay	11/37
Sea Sun by Caymus Chardonnay	15/49
Sonoma Cutrer Chardonnay	56
Rombauer Carneros Chardonnay	82
Sutter Home Pinot Gris	9/29
La Bella Pinot Grigio	11/38
Dr. Loosen Riesling	12/42
Melrose Jason Aldean Sauvignon Blanc	12/48
Kim Crawford Sauvignon Blanc	15/54
Emmolo Sauvignon Blanc	58
Conundrum White	59
Sutter Home White Zinfandel	9/29
Bear Creek Winery Strawberry Rhubarb	14/48



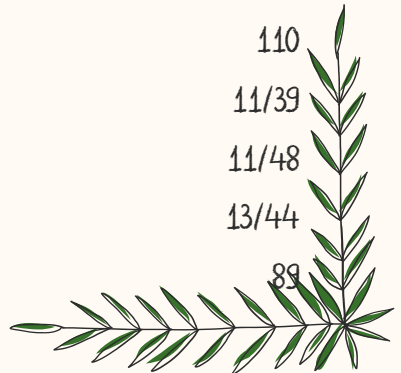


Wine



RED WINES

Sea Sun by Caymus Pinot Noir	15/49
Meiomi Pinot Noir	52
Argyle Bloomhouse Pinot Noir	58
Sutter Home Merlot	9/29
Milbrandt Merlot	13/44
Decoy Merlot	58
Aurora Shiraz	12/42
Sutter Home Cabernet Sauvignon	9/29
J Lohr Seven Cabernet Sauvignon	44
Aurora Cabernet Sauvignon	12/42
Bonanza by Caymus Cabernet Sauvignon	15/56
Caymus Cabernet Sauvignon	22/98
Bonanza Vinekeeper by Caymus	58
Alexander Valley Vineyards Cabernet Sauvignon	62
Seghesio Angela's Table Zinfandel	44
Old Ghost Zinfandel	110
Tilia Malbec	11/39
Melrosa Jason Aldean Red Blend	11/48
Marietta Old Vine Red Blend	13/44
The Prisoner Red Blend	89





Wine

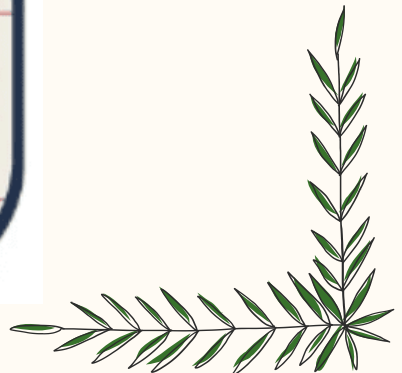


HALF BOTTLES

Kim Crawford Sauvignon Blanc	46
J Lohr Cabernet Sauvignon	28

AFTER DINNER DRINKS

Graham's Six Grapes	12
Graham's 10 Year Tawny	15
Graham's 30 Year Tawny	30



YOUNG EXPLORER'S MENU

BREAKFAST

ALL BREAKFAST ENTREES COME WITH YOUR CHOICE OF MILK, JUICE, OR SODA

Miner Lucas' Alaska Breakfast One egg cooked to order, served with crispy hash browns, your choice of 1 breakfast meat and a biscuit or toast. **10.00**

Sluice Box Cohen's Pancakes 2 fluffy pancakes, served with warm maple syrup, crispy hash browns, your choice of 1 breakfast meat. **10.00**

Caribou Chase's French Toast Sticks 3 fluffy French toast sticks, served with warm maple syrup, your choice of 1 breakfast meat. **10.00**

Arctic Gabrielle's Steamed Oatmeal Steel-cut oats served with milk, golden raisins, and brown sugar.

 **5.00**

Add Berries 4.00

DRINKS

COKE PRODUCTS

MILK Choose 2% or chocolate

JUICE Orange, Apple, Pineapple, Cranberry, or Passion-Orange-Guava.

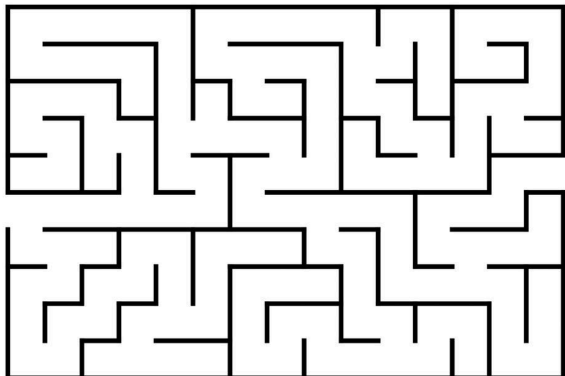
SIDES

ONE EGG Over Easy, Over Medium, Over Hard, Scrambled, Poached **3.00**

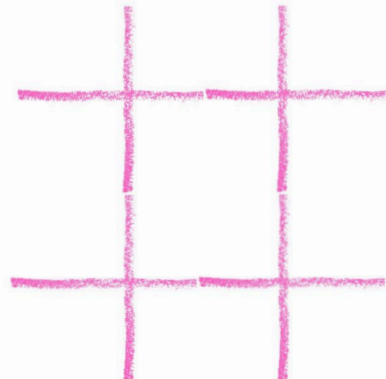
BREAKFAST MEAT (1) Bacon, Ham, Reindeer Sausage **3.50**

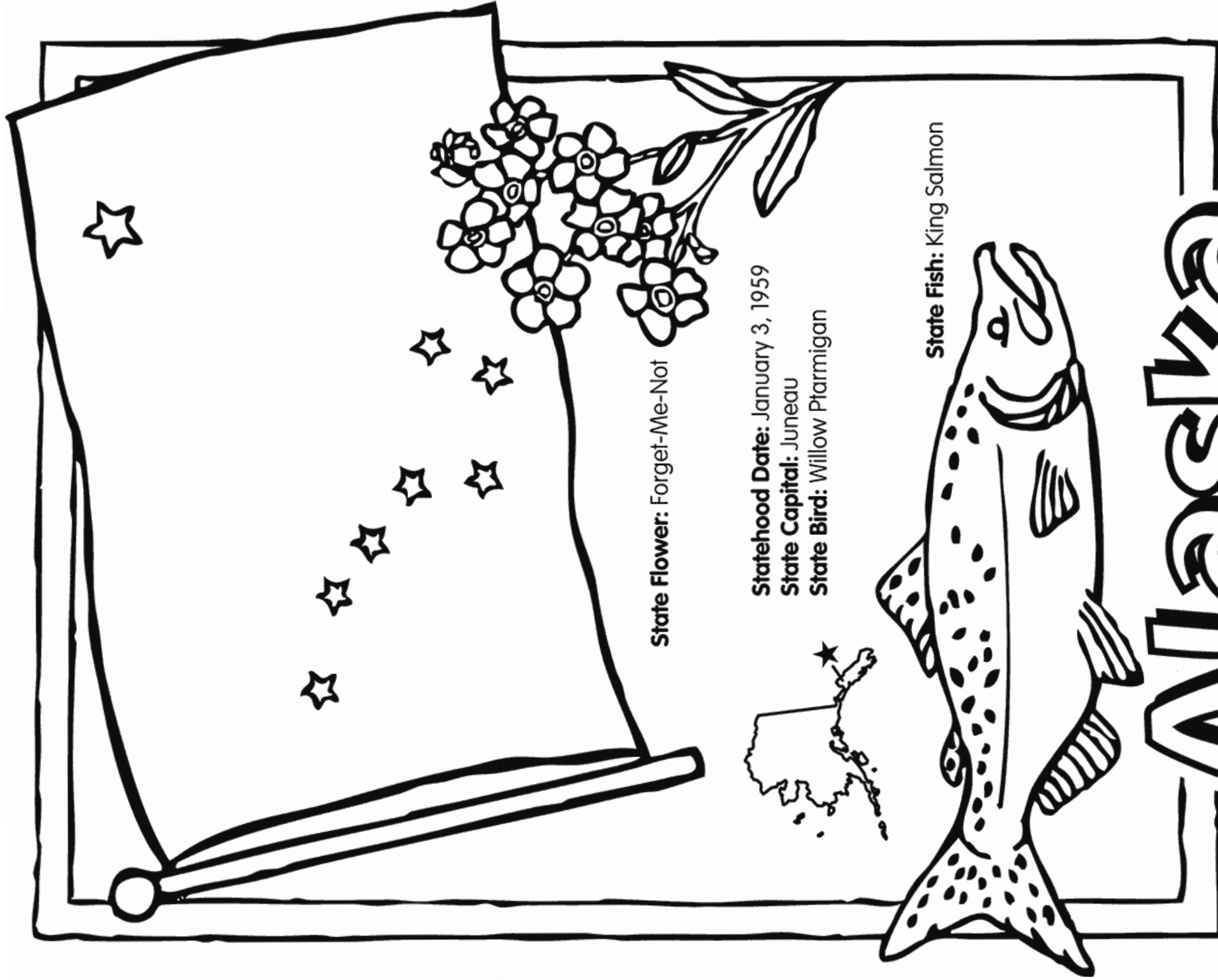
TOAST or BISCUIT **2.00**

FRESH FRUIT CUP **5.00**



TIC TAC TOE





State Flower: Forget-Me-Not

Statehood Date: January 3, 1959

State Capital: Juneau

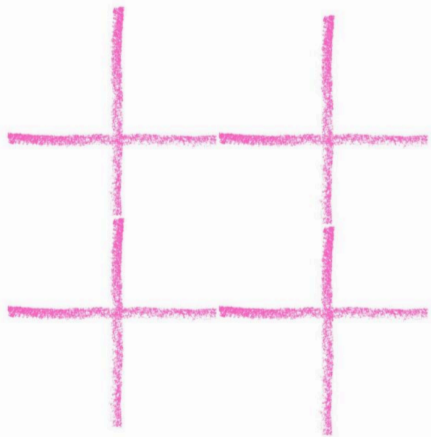
State Bird: Willow Ptarmigan

State Fish: King Salmon

Alaska

YOUNG EXPLORER'S MENU

TIC TAC TOE



WORD SEARCH

Alaska, Denali, Moose, Bear, River, Wilderness

	J	D	M										
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	Q	Y	F	S	V	X	Z	X					
	I	Y	D	D	L	M	Z						
	B	T	D										

LUNCH & DINNER

ALL LUNCH & DINNER ENTREES COME WITH YOUR CHOICE OF MILK, JUICE, OR SODA

*Lucas' Jumping Grilled Salmon & Fries A delicious Salmon Fillet served with crispy fries. **16.00**

*Kantishna Keely's Hamburger & Fries A fresh smashburger served with crispy fries. **11.00**

MAKE IT A CHEESEBURGER + 1.00
ADD LETTUCE, TOMATO, ONION + 1.50

*Cohen's Cod Fish & Chips Two pieces of panko-crusted Alaska cod fried to a crispy golden brown. Served with crispy fries, and house-made tartar sauce. **14.00**

*Chulitna Chase's Chicken Strips & Fries Two crispy chicken tenders served with crispy fries and your choice of dipping sauce. **11.00**

*Talkeetna Toril's Mac & Cheese & Fries Creamy Macaroni and Cheese served with crispy fries. **10.00**

**SUBSTITUTE GRILLED CHICKEN*

**SUBSTITUTE VEGETABLES FOR FRIES*

DRINKS

COKE PRODUCTS

MILK Choose 2% or chocolate

JUICE Orange, Apple, Pineapple, Cranberry, or Passion-Orange-Guava.

SIDES

FRIES 4.50

FRESH FRUIT CUP 5.00

SEASONAL VEGGIES 5.00

SMALL SALAD With your choice of Ranch, Bleu Cheese, or Balsamic Vinaigrette. **5.00**

