

# CANYON RIDGE GRILL

## CLASSIC BREAKFAST

### HOMESTEAD BREAKFAST\* | 22

Over easy eggs, breakfast potatoes, bacon and sausage, toasted baguette

### AVOCADO TOAST\* 🌿 | 20

Soft boiled egg, radish, tomatoes, feta | Breakfast potatoes

### BREAKFAST SANDWICH \* | 22

Eggs, bacon, cheese, arugula, avocado | Breakfast potatoes

### CLASSIC EGGS BENEDICT \* | 22

Canadian bacon, hollandaise sauce | Breakfast potatoes

### SMOKED SALMON EGGS BENEDICT \* | 24

Salmon lox, tarragon hollandaise sauce | Breakfast potatoes

### SMOKED SALMON AND SPINACH OMELET \* | 24

Hot smoked salmon, crème fraiche | Breakfast potatoes

### GOAT CHEESE, MUSHROOM, AND SPINACH OMELET\*🌿 | 22

Crimini mushrooms and baby spinach | Breakfast potatoes

### OLD FASHIONED OATMEAL🌿🥛 | 12

Bananas, golden raisins, walnuts, brown sugar

### BUTTERMILK PANCAKES 🌿 | 16

Blueberries, maple syrup

### WAFFLES 🌿 | 16

Nutella, banana

## SIDES

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Fresh Fruits🌿🥛 | 12

Fresh Berries🌿🥛 | 15

Breakfast Potatoes🌿🥛 | 8

Toasted Baguette🌿🥛 | 6

.....

Bacon (3) 🥛 | 6

Pork Sausage (3) 🥛 | 6

Reindeer Sausage (1) 🥛 | 10

Veggie Breakfast Sausage (3)🌿🥛 | 6

## BEVERAGES

Milk | 4

Espresso | 4

Cappuccino | 6

Alaska roast coffee | 4.25

Juice | 4

Orange | Apple | Cranberry

## FAVORITES

Served from 8:00AM onwards

### BLOODY MARY | 16

Anchorage Distillery Ghost Pepper

Vodka, Dimitri's, pickle party

### 49<sup>TH</sup> STATE MIMOSA | 11

Holland America Sparkling Wine,

strawberry rhubarb, orange juice,

fresh mint

**GF** gluten-free

**ND** non-dairy

**🌿** vegetarian

\* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for food-borne illness, especially if the consumer has certain medical conditions.

The logo features a dark green background with a silhouette of a mountain range. The text "CANYON RIDGE" is written in a white, serif font, with a stylized white line cutting through the letter 'N'. Below it, the word "GRILL" is written in a smaller, white, serif font.

CANYON RIDGE  
GRILL

# CANYON RIDGE GRILL

## BAR FOOD

### **Freshly Shucked Oysters \***

Fresh Alaskan Seagrove Oysters

Horseradish cocktail sauce, red wine mignonette, lemon  
Half Dozen 28 | Full Dozen 50

### **Old Bay Shrimp Cocktail | 18**

Horseradish cocktail sauce, lemon

### **Candied Triple Cut Bacon | 22**

Brown sugar, black pepper, ancho chili, pickled vegetables

### **Dungeness Crab Cakes | 40**

Kelp chili crisp marinated cucumber, sriracha aioli

### **Crispy Calamari | 20**

Malt tartar, horseradish cocktail sauce, lemon

### **Steakhouse Burger \* | 27**

Beecher's cheddar cheese, dijonaise, bacon, mushrooms,  
onions, brioche bun, french fries

### **Ivar's Clam Chowder | 12**

Bacon, clams, oyster crackers

### **Caesar Salad | 16**

Parmesan, croutons, anchovy, lemon

## SIGNATURE PIZZAS

Cheese 🌱 | 18

Classic Pepperoni | 20

Trailblazer | 22

Pepperoni, fennel sausage, mushrooms, black olives

Northern Lights | 22

Fennel sausage, pickled peppers, black olives, parmesan

Midnight Sun Forager | 24

Reindeer sausage, mushrooms, hot honey

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## HOUSE FAVORITES

### **Smoke on the Water | 29**

Whistle Pig 15 Year Rye Bourbon, Alaska birch syrup, tobacco bitters, smoked orange, Luxardo cherry

### **Spicy Pickle Martini | 20**

Denali Spirits 907 Vodka, served with a pickle party in a jar

### **Dutch 907 | 16**

Our exclusive Holland America De Lijn gin and sparkling wine, fresh lemon, sugar syrup

### **Honey Bear Sour | 14**

Four Roses Small Batch whiskey, honey, fresh lemon, honeycomb, Luxardo cherry

### **Tundra Mule | 16**

Anchorage Distillery Blueberry Vodka, Fever Tree ginger beer, blueberry syrup, fresh lime, mint

### **Alpenglow Fizz | 16**

Holland America De Lijn gin, strawberry rhubarb syrup, fresh lemon, basil

### **Wonder Lake Lemonade | 16**

Anchorage Distillery blueberry, raspberry, fresh berries, house made lemonade

### **Denali Margarita | 16**

Tres Agaves tequila, house made sweet and sour, Cointreau and Grand Marnier. Served on the rocks with Alaska sea salt rim

### **You're Not In Manhattan Anymore | 20**

Port Chilkoot Boatwright Bourbon, barrel aged vermouth, Angostura, Luxardo cherry, pure Alaskan birch syrup

### **Old Sourdough | 22**

Our Alaskan take on the classic Old Fashioned. Denali Spirits Bourbon, cassia bark bitters by Denali Spirits, Luxardo, Iceberg cube

# CANYON RIDGE GRILL

## DRAFT BEER

Alaskan Brewing Company Alaskan Amber	9
Denali Brewing Company Twister Creek IPA	9
Denali Brewing Company Permafrost Pilsner	9
Glacier Brewhouse Hefeweizen	9
King Street Brewing Company Blonde Ale	9
Stella Artois	9

## SUMMER SPECIALTIES

Alaska Cider Works Northwind Cider	9
Alaskan Brewing Mandarin Seltzer	9
Alaskan Brewing Cherry Grapefruit Seltzer	9
Denali Brewing Company Blueberry Mojito	12
Double Shovel Forget-Me-Hopped Dry Cider	9

## ZERO PROOF

### **Strawberry Rhubarb Lemonade** | 8

Tart rhubarb, fresh strawberries, mint

### **Blackberry Nojito** | 9

Blackberries, mint, fresh lime, soda

Denali Brewing Company Up The Tracks IPA	8
Denali Brewing Company Golden Ale	8
49th State Blueberry Cream Soda	6
Moose's Tooth Root Beer	6

## WINE FLIGHT

*Enjoy a comparative tasting of three iconic wines from premier vineyards across the United States.*

### **Leonetti Cellar Reserve Cabernet Sauvignon**

Columbia Valley, Washington

### **Silver Oak Cabernet Sauvignon**

Napa Valley, California

### **Bergstrom Silice Vineyard Pinot Noir**

Willamette Valley, Oregon

# CANYON RIDGE GRILL

## SPARKLING BY THE GLASS

**Holland America Sparkling Wine | 11**

Columbia Valley, Washington

**Taittinger Brut La Francaise Champagne | 24**

Champagne Region, France

## WHITE WINE BY THE GLASS

**La Bella Pinot Grigio | 11**

Veneto, Italy

**Kendall Jackson Chardonnay | 13**

Sonoma County, California

**Kim Crawford Sauvignon Blanc | 14**

Marlborough, New Zealand

**Long Shadows Poet's Leap Riesling | 14**

Columbia Valley, Washington

**Château Miraval Rosé | 14**

Côtes de Provence, France

## RED WINE BY THE GLASS

**Tilia Malbec | 11**

Mendoza, Argentina

**Novelty Hill Syrah | 12**

Columbia Valley, Washington

**Argyle Bloomhouse Pinot Noir | 13**

Willamette Valley, Oregon

**J Lohr Seven Oaks Cabernet Sauvignon | 15**

Paso Robles, California

**Kiona Cabernet Sauvignon | 18**

Red Mountain, Washington

## SOMMELIER SELECTIONS

*Wine by the glass poured using Coravin technology*

**Rombauer Chardonnay | 26**

Napa Valley, California

**Sonoma Cutrer**

**Winemaker's 40th Anniversary Chardonnay | 38**

Sonoma County, California

**Merry Edwards Sauvignon Blanc | 28**

Russian River Valley, California

**Ridge Geyserville Zinfandel | 32**

Napa Valley, California

**Bergstrom Silice Vineyard Pinot Noir | 48**

Chehalem Mountains, California

**Leonetti Cellar Reserve Cabernet Sauvignon | 42**

Walla Walla, Washington

# CANYON RIDGE GRILL

## APPETIZERS

### FRESHLY SHUCKED OYSTERS \* GF

Half Dozen 28 | Dozen 50  
Meal voucher supplement | 26  
Fresh Alaskan Oysters from Seagrove  
Horseradish cocktail sauce, red wine mignonette, lemon

### OLD BAY SHRIMP COCKTAIL GF | 18

Horseradish cocktail sauce, lemon

### CANDIED TRIPLE CUT BACON GF | 22

Brown sugar, maple, black pepper, ancho chili, picked vegetables

### DUNGENESS CRAB CAKES GF | 24

Kelp chili crisp marinated cucumber, sriracha aioli

### SPINACH AND ARTICHOKE DIP V GF | 18

Warm sourdough bread

### CRISPY CALAMARI | 20

Malt tartar, horseradish cocktail sauce, lemon

### GOLDEN KING CRAB LEGS

#### BY THE POUND | 99

Warm, with butter and lemon

Meal voucher supplement | 50

## SOUPS AND SALADS

### CANYON RIDGE ONION SOUP V | 12

Vegetarian broth, gruyère cheese, toasted baguette

### ALDER SMOKED SALMON CHOWDER | 12

Wild Alaskan salmon, potato, corn

### CAESAR SALAD | 16

Parmesan, croutons, anchovy, lemon

### CLASSIC WEDGE SALAD V GF | 12

Bleu cheese, bacon, tomatoes, chives

### GARDEN SALAD V GF | 10

Arcadian Greens, goat cheese, radish, walnut, apple cider vinaigrette

## STEAKS

Served with roasted shallots. Choice of béarnaise, green peppercorn sauce, roasted garlic compound butter, or horseradish cream sauce

### FILET MIGNON 8 OZ \* GF | 58

Meal voucher supplement | 10

### NEW YORK STRIP 12 OZ \* GF | 46

### BONELESS RIBEYE 16 OZ \* GF | 60

Meal voucher supplement | 12

### TOP SIRLOIN 12 OZ \* GF | 42

## SIDES

- serves two -

### FRENCH FRIES V GF | 10

Pickle aioli

### BAKED POTATO V | 10

Sour cream, bacon, white cheddar, chives

### MAC & CHEESE V | 10

with Tillamook cheddar

with Crab | 18

### MASHED POTATOES V GF | 8

Butter and chives

### FRESH ASPARAGUS V GF | 8

With creamy Béarnaise sauce

### SAUTÉED MUSHROOMS V GF | 8

Garlic, rosemary

### BABY CARROTS V GF | 8

Pistachios, honey

## ENTRÉES



### ALASKAN HALIBUT GF | 45

Roasted fennel, spring onions, caper and dill sauce

### SEARED WEATHERVANE SCALLOPS GF | 40

Snap peas, shiitake mushrooms, sesame, ginger

### PORCINI TORTELLINI V | 25

Porcini mushroom, peas, asparagus, parmesan

### ROASTED GARLIC AIRLINE CHICKEN BREAST GF | 34

Potato puree, porcini mushrooms, asparagus, english peas



### CEDAR PLANK ALASKAN SOCKEYE SALMON\* GF | 38

Seasonal vegetables, hollandaise

### STEAKHOUSE BURGER \* | 27

Tillamook cheddar cheese, dijonaise, candied bacon, mushrooms, onions, brioche bun, french fries

GF gluten-free

ND non-dairy

V vegetarian

The MSC and ASC labels assure that your seafood has been caught or farmed with the best possible care, helping to protect our oceans, lakes and rivers.

[www.asc-aqua.org](http://www.asc-aqua.org)



ASC-C-43573

[www.msc.org](http://www.msc.org)



ASC-C-43573

**TASTE  
ALASKA**

Authentic Alaska specialties made with fresh local ingredients.

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## DESSERTS

### LEMON TART | 15

berry coulis

### LAVA CAKE | 16

crème anglaise

### CRÈME BRÛLÉE | 15

vanilla bean

### WARM DUTCH APPLE PIE | 15

flaky, crispy crust, Fuji apples, ice cream, caramel sauce

### TILLAMOOK ICE CREAM | 12

Vanilla, Chocolate, Cherry

## AFTER-DINNER DRINKS

### ESPRESSO | 4

### CAPPUCCINO | 6

### SUGARLOAF ESPRESSO MARTINI | 14

Stoli vanilla vodka, Kahlua

SteamDot espresso cold brew, served up

### ARCTIC COFFEE | 12

Denali Spirits Coffee Whiskey, Carolans Irish Cream,  
SteamDot coffee, whipped cream

### MUDSLIDE MARTINI | 16

Bailey's Chocolate Liqueur, Kahlua, Frangelico, cream

### WHITE CHOCOLATE RASPBERRY MARTINI | 16

Stoli Vanilla vodka, Mozart White Chocolate Liqueur,  
Chambord Raspberry Liqueur, White Chocolate Tuile