









HOLLAND AMERICA SIGNATURE SERIES

Welcome to the Chilkoot Dining Room! Our Holland America Signature Series Menu brings together our most treasured dishes from the past ten years, lovingly selected for our guests. Every item is crafted to delight your palate and enhance your journey, making your voyage through the breathtaking landscapes of Alaska and the Yukon even more memorable. We hope each bite adds a touch of joy to your once-in-a-lifetime adventure.

STARTERS

HOUSE SALAD	5.95	SHRIMP TOAST	7.95
Mixed greens, candied walnuts, goat cheese, blueberries, berry balsamic vinaigrette		Shrimp and parmesan mixture melted on sourdough toast with lobster sauce	
CAESAR SALAD	6.95	BRUSCHETTA & BOURSIN	6.95
Romaine, house made Caesar dressing, croutons, parmesan		Toasted crostini, with Boursin cheese, tomatoes, garlic, olive oil, and basil, drizzled with balsamic reduction	
SOUP OF THE DAY 	7.95	CRAB CAKE	9.95
Ask your server for today's features		House made crab cake served with tarragon aioli	

ENTREES

PECAN CRUSTED HALIBUT DINNER 	27.95	CHICKEN MARSALA DINNER 	22.95
Pecan crusted halibut topped with amaretto cream sauce, served with citrus risotto and steamed broccoli		Seared chicken breast over marsala sauce, served with roasted garlic mashed potatoes and steamed broccoli	
CEDAR SALMON DINNER 	23.95	STEAKHOUSE BURGER	23.95
Miso maple glazed grilled salmon, served with citrus risotto and sesame green beans		House ground steak trim topped with sharp cheddar, haystack onions and bacon aioli, served with house cut garlic parmesan fries	
FISH AND CHIPS 	27.95	SEAFOOD PASTA	31.95
Hand dipped local halibut, hand cut garlic parmesan fries, served with malt vinegar aioli		Shrimp, scallops, crab and cherry tomatoes tossed with pasta in brandy tarragon cream	
SIRLOIN DINNER 	25.95	BLACKENED CHICKEN ALFREDO	23.95
Grilled sirloin steak, served with roasted garlic mashed potatoes, sesame green beans and bordelaise		Blackened chicken breast, house made alfredo sauce	



Can Accommodate Gluten Intolerance. Please Specify.

* Consumer Advisory: Consumption of Raw or Undercooked Meat, Poultry, Fish or Eggs May Increase Risk of Foodborne Illness.



THE CHILKOOT ROOM

Skagway Alaska

STARTERS

BRUSCHETTA & BOURSIN	13.95	SHRIMP TOAST	14.95
Toasted crostini, with Boursin cheese, tomatoes, garlic, olive oil, and basil, drizzled with balsamic reduction		Shrimp and parmesan mixture melted onto sourdough toast topped with lobster sauce	
Crab Cakes	18.95		
House made crab cakes served with tarragon aioli			

SALAD

CHILKOOT WEDGE	13.95	CAESAR SALAD	11.95
Iceberg dressed with bleu cheese dressing, cherry tomatoes, scallions and crispy pork belly		Romaine, house made Caesar dressing, croutons, parmesan	

A LA CARTE MENU

HALIBUT de AJO		21.95	CHICKEN MARSALA 	16.95
Garlic butter sear, chili lemon sauce			Airline chicken breast, marsala mushrooms	
CEDAR PLANK SALMON		18.95	NY STRIP	28.95
Maple miso glaze, chili crisp			10oz house cut New York	
RIBEYE		34.95		
12oz house cut ribeye				

STEAK ADD ONS, CHOOSE ONE

Bordelaise	Shiitake Mushroom Compound Butter
Bacon Bleu Cheese Compound Butter	Au Poivre

SIDES FOR THE TABLE - SERVES TWO

CITRUS RISOTTO	12.95	MAC & CHEESE	11.95
Risotto, citrus		Shells, house made cheese sauce, bread crumbs	
GARLIC MASHED POTATOES	11.95	ROASTED CAULIFLOWER	11.95
Gold potatoes, boursin, butter, roasted garlic		Bullwhip hot sauce, garlic oil, bleu cheese, bacon	
CRISPY BRUSSEL SPROUTS	11.95	GREEN BEANS	11.95
Palm sugar vinaigrette, mint, sesame seeds		Sesame ginger glaze	



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LIBATIONS

COCKTAILS

WILDBERRY MARGARITA 12
Our House Made Margarita, Fresh Wild
Berry Puree, Half Salted Rim

STAMPEDER'S OLD FASHIONED 16
Port Chilkoote Bourbon, House-Made Simple
Syrup, Old fashioned Bitters

ESPRESSO MARTINI 14
Kettle One Infused Vodka, Kahlua, Creme de
Cacao, Fresh Espresso

DENALI SPIRITS STRAWBERRY BASIL SMASH 13
Made With Denali Gin, Ripe Strawberries,
Fresh Basil, Lemon Juice and Cassia Bark
Bitters

NON ALCOHOLIC

STRAWBERRY RHUBARB SODA 6
House Made Strawberry Rhubarb Jam, Lime,
Sparkling Water

LAGUNITAS HOPPY REFRESHER SELTZER 6

ATHLETIC GOLDEN ALE 6

BEER & CIDER

ON DRAFT- KLONDIKE BREWING WHIPSAW
SPRUCE ALE 9.5

BEARPAW RIVER, ALASKA, MILK MAID
MILK STOUT 7.5

ALASKAN BREWING ICY BAY IPA 7.5

ALASKAN BREWING AMBER 7.5

ALASKAN BREWING WHITE ALE 7.5

ALASKAN CIDERWORKS, NORTHWIND CIDER 8

STELLA ARTOIS 6.5

ROSE & SPARKLING WINE

Glass/Bottle

LA BELLA PROSECCO, IT 13/46

VEUVE CLICQUOT, BRUT CHAMPAGNE, FR NA/134

BEAR CREEK STRAWBERRY RHUBARB 12/39

LA VIEILLE FERME ROSE 10/38

WHITES

KENDALL JACKSON CHARDONNAY 12/39

LA BELLA PINOT GRIGIO 11/38

CONUNDRUM BY CAMUS NA/59

ROMBAUER, CHARDONNAY, CA NA/82

KIM CRAWFORD, SAUVIGNON BLANC, NZ 12/39

CHATEAU ST. MICHELLE, RIESLING, WA 12/42

CLINE VIOGNIER, CA 14/29

REDS

JLOHR CABERNET, CALIFORNIA 14/48

CAYMUS, CABERNET, CA NA/98

JLOHR PINOT NOIR, CA 12/39

MILBRANT MERLOT 13/44

TILIA MALBEC 11/39

COLOSI NERO D'AVOLA 14/48