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## Small Bites

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### MAT-SU WINGS\*

Tossed in your choice of Buffalo, Sweet Thai Chili, or Lemon Pepper dry rub. Served with carrots, celery and your choice of Ranch or Bleu Cheese. \$14

### PRETZEL STICKS & BEER CHEESE

Warm, soft pretzel sticks served with a rich amber ale-infused beer cheese for dipping. \$12

### ROASTED GARLIC HUMMUS PLATTER

Creamy house-made hummus with roasted garlic, served with warm pita bread, cucumber, celery, and carrots. \$12

### HOUSE-MADE TORTILLA CHIPS

Crispy house-fried chips served with our fresh zesty salsa. \$7 Add Queso \$3


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## Soup & Salad

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### CAESAR SALAD

Crisp romaine lettuce tossed in Caesar dressing and topped with garlic croutons and parmesan cheese crisp. \$12


 Add Salmon\* \$12, Add Chicken\* \$7

### SMOKED SALMON CHOWDER

Alder-smoked Alaska salmon, with tender potatoes and vegetables in a rich and creamy chowder. \$12

### MIXED GREEN SALAD

Mixed greens with tomatoes, cucumbers, onions, and croutons. Served with your choice of dressing. \$11

 Add Salmon\* \$12, Add Chicken\* \$7

### BROCCOLI CHEDDAR SOUP

A rich velvety cheddar cheese soup loaded with tender broccoli florets. \$10

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## Burgers & Entrees

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### ALASKA BURGER\*

Angus beef patty topped with cheddar cheese, lettuce, onion, tomato, and house-made garlic aioli on a toasted brioche bun. Served with seasoned fries. \$19  
Add Smoked Bacon \$3



### MUSHROOM SWISS BURGER\*

Angus beef patty layered with sauteed mushrooms, melted Swiss cheese, and truffle aioli on a toasted brioche bun. Served with seasoned fries. \$20  
Add Smoked Bacon \$3



### RODEO BURGER\*

Angus beef patty, smoked bacon, cheddar cheese, BBQ sauce, and a crispy whiskey-battered onion ring on a toasted brioche bun. Served with seasoned fries. \$21



### SPICY DILL PICKLE SANDWICH\*

Crispy fried chicken breast coated in a bold dill pickle crust topped with a spicy mayo. Served with seasoned fries. \$18

### CRISPY FISH'N CHIPS\*

Panko-breaded Alaska cod fried to a golden brown. Served with seasoned fries, lemon and house-made tartar sauce. Two Pieces \$19 | Three Pieces \$22

### SALMON MELT PANINI\*

Flaked Alaska Sockeye salmon salad with sliced tomato and cheddar cheese, pressed on a toasted ciabatta roll. Served with seasoned fries. \$22

### PORTOBELLO & ARTICHOKE PANINI

Balsamic-marinated portobello mushrooms, artichoke tapenade, and fresh arugula on a toasted ciabatta roll. Served with seasoned fries. \$18

### PANINI COMBO

Your choice of half a panini served with a cup of soup or a small salad. \$18

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



**MSC-C-65865** This seafood comes from a fishery that has been independently certified to the MSC's environment standard for fishing. [msc.org](http://msc.org)



Can accommodate a vegetarian diet.

Can accommodate gluten intolerance.

