BISTRO DINNER

SOUPS & SALADS

SEAFOOD CHOWDER | 6 / 8

SOUP DU JOUR | 5 / 7

LODGE SALAD | 8

Mixed Greens, Poached Pear, Goat Cheese, Candied Walnuts, Radish, Alaskan Honey Vinaigrette

CAESAR SALAD | 9

Chopped Romaine, Parmesan, Brown Butter Croutons, Caesar Dressing

BEET SALAD | 12

Beet Medley, Fromage Blanc, Amaranth, Lemon Vinaigrette, Radish, Local Microgreens

ASIAN VEGETABLE SALAD | 13

Green Papaya, Carrots, Cucumbers, Red Bell Peppers, Roasted Peanuts, Sesame Seeds, Cilantro, Sprouts, Sesame Mirin Dressing

ADD CHICKEN | 7 SHRIMP | 7 SALMON* | 8 STEAK* | 12

APPETIZERS

TRUFFLE FRIES | 9

Roasted Garlic Aioli, Parmesan, Fresh Herbs, White Truffle Oil

CHICKEN WINGS | 16

One pound of chicken wings Choice of House Sauce, Lemon Pepper, or Spicy Korean BBQ $\,$

CRAB & ARTICHOKE DIP | 12

Crabmeat mixed with a Creamy Artichoke Dip served with Baked Crostinis

KFC - KOREAN FRIED CAULIFLOWER | 10

Tempura Fried Cauliflower, Spicy Korean Sauce, Candied Sesame Seeds

FRIED RAVIOLI | 12

Deep-Fried Cheese Ravioli served with Marinara sauce

STEAMED ALASKAN MUSSELS | 17

Fragrant Thai Green Curry Broth, Grilled Bread

ENTREÉS

BASE CAMP BURGER* | 16

8oz Grilled Beef Patty, White Cheddar Cheese, Lettuce, Tomato, Onion, Caramelized Onion Aiol Served with Fries & Pickle Spear

ADD BACON | 3 MUSHROOMS | 1.50 FRIED EGG | 2.50

BLACK BEAN BURGER | 16

House made Black Bean Burger, Gruyere Cheese, Tempura Avocado, Local Sprouts, Tomato, Chipotle Aioli Served with Fries & Pickle Spear

FISH'N'CHIPS | 17

House Battered Cod Filets served with House Remoulade & Fries

FRENCH DIP* | 18

Thinly sliced Roasted Prime Rib, Gruyere Cheese, Crispy Onions, Au Jus, Creamy Horseradish Served with Fries & Pickle Spear

WILD CAUGHT ALASKAN SALMON* | 32

Fingerling Potatoes, Grilled Corn Piperade, Carrot Purée, Beurre Blanc

CARIBOU MEATLOAF | 27

Wild Mushrooms, Carrots, Broccolini, Stilton Whipped Potatoes, Crispy Onions, Traditional Gravy

RIBEYE* | 36

Stilton Whipped Potatoes, Smoked Butter, Black Garlic Purée, Carrots, Wild Mushrooms, Broccolini, Pearl Onions, Veal Jus

HALIBUT QUESADILLA | 17

Served with Pico De Gallo, Guacamole, & Sour Cream

MAC'N'CHEESE | 13

Radiatore Pasta, Three Cheese Sauce, Gremolata

ADD BACON | 3 CRAB | 12

CONFIT DUCK SALAD | 21

Confit Duck, Arugula, Caramelized Orange Vinaigrette, Mandarin Oranges, Bell Peppers, Candied Sesame Seeds, Pickled Beet Purée

AHI TUNA SALAD* | 20

 $Seared\ Ahi\ Tuna, Organic\ Mix\ Greens,\ Poached\ Egg,\ Ginger\ Crumbs,\ Sesame\ Mirin\ Dressing$

FETTUCCINI ALFREDO | 20

Fettuccini, Roasted Tomatoes, Artichokes, Alfredo, Parmesan ADD CHICKEN | 7 SALMON* | 8 SHRIMP | 7 STEAK* | 12

GRILLED PORTABELLA MUSHROOM | 23

 ${\it Caramelized Pearl Onions, Quinoa, Sweet Potatoes, Fennel Crumbs, Roasted Cashew Sauce,} \\ {\it Balsamic Reduction}$