

Appetizers:

Rock Crab Cakes- Jumbo lump rock crab with roasted vegetables in a pan seared cake served with spring greens dressed in lemon vinaigrette and fresh tarragon aioli

\$ 12

Sun Dried Tomato Hummus- Garbanzo beans blended with roasted garlic, lemon juice, sun dried tomatoes and olive oil, served with grilled pita bread, crumbled feta cheese, olive tapenade, and diced cucumber

\$10

Wild Berry Stuffed, Almond Crusted Brie- Sweet four berry compote between creamy Dutch brie that has been lightly coated in almonds and baked warm ~ served with grilled garlic sourdough, balsamic reduction, wildflower honey, and port reduction

\$14

Beef Tenderloin Tips- Tenderloin bites sautéed with mushrooms, onions and roasted garlic finished with red wine demi glace

\$18

Pistachio Crusted Bay Scallops- Bay scallops lightly breaded with pistachios and deep fried then drizzled with roasted garlic honey butter

\$13

Crab Stuffed Mushrooms- Jumbo lump rock crab mixed with sautéed vegetables and fresh tarragon then stuffed in buttered crimini mushrooms and baked to perfection ~ served with wildflower honey buerre blanc

\$14

Smoked Salmon Spread- A creamy mix of cheese, marinated artichoke hearts, leeks and smoked Sockeye salmon with fresh herbs and capers ~ garnished with lemon and grilled sourdough

\$10

Sesame Crusted Ahi Cake ~ Chopped sushi grade ahi tuna formed into a cake with fresh ginger and green onions, lightly seasoned and pan seared ~ served with pickled ginger, wasabi, and spring greens dressed in sweet Asian vinaigrette

\$14

Stuffed Butterfly Prawns ~ Jumbo Alaskan prawns stuffed with roasted garlic, prosciutto, parmesan, green onions and fresh herbs then baked to golden brown

\$16

Anchorage's Best Wings ~ Crispy fried blades and drumsticks in a variety of sauces Mild, Medium, Hot, Fire Hot, BBQ, Hot BBQ, Teriyaki, Hot Teriyaki, Garlic Teriyaki, Or Sweet Chili Teriyaki

10 Piece- \$10 / 20 Piece- \$18 / 30 Piece- \$28 / 50 Piece- \$39

Salads and Soup

Chicken Tortilla Soup- A savory blend of fresh vegetables and chicken in a perfectly seasoned broth garnished with crispy tortilla strips, lime wedge and avocado

Cup \$5/ Bowl \$8

Ask you server for our daily soup selection

Blue Cheese Salad- Crisp romaine dressed in our house made Bleu cheese dressing and garnished with sliced almonds, pickled red onions, dried cranberries and diced pear
\$7

Knife and Fork Caesar Salad- Romaine lettuce heart dressed in our signature Caesar dressing with fresh lemon juice, grated parmesan and sourdough croutons
\$7

Blood Orange Salad- Spring greens dressed in blood orange vinaigrette and garnished with orange supremes, sliced almonds, raspberry pickled red onions, crumbled feta cheese and dried cranberries
\$7

White Balsamic and Poached Pear Salad- Mixed greens dressed in white balsamic dressing and garnished with sliced poached pear, slivered almonds, dried cranberry, and fresh mozzarella drizzled with clover honey
\$8

Add marinated grilled chicken, smoked sockeye salmon, blackened Ahi, or blackened scallops to any salad
\$8

Entrees

Stuffed Chicken Parmesan – Parmesan crusted chicken breast that is stuffed with a mixture of cheese, green onions, and roasted garlic then baked and served on penne pasta with onions, mushrooms, bell peppers, and squash all finished with our home made marinara
\$16

Pan Seared Jumbo Scallops- Pan seared jumbo Alaskan scallops served over a bed of angel hair pasta with sun dried tomato cream, marinated artichoke hearts, mushrooms, bell peppers and onions
\$18

Mushroom Crusted Beef Tenderloin Medallions- Two beef tenderloin medallions pan seared to your temperature and finished with red wine and mushroom demi glaze ~ Served with oven roasted potatoes and seasonal vegetables
\$23

Rosemary Crusted Lamb Racks- Oven roasted lamb rack crusted in fresh rosemary and peppercorns served with roasted potatoes and seasonal vegetables ~ Finished with cranberry and fresh mint demi glaze
\$19

Mustard Grilled Salmon- Sockeye salmon grilled to perfection and served with a savory swiss cheese, caper and sourdough bread pudding with stone ground mustard and brandy cream sauce
\$17