



SOUPS & SALADS

Smoked Salmon Chowder

Sweet Cream, House Smoked Salmon, Ocean Clams, Cured Bacon
Cup 6 Bowl 8

Caprese Salad

Grape Tomatoes, Mozzarella Balls, Fresh Basil, Red Onion, Balsamic Drizzle
16

Spinach Salad

Baby Spinach, Grape Tomatoes, Red Onions, Mozzarella Balls, Cucumber, Fry Prosciutto, Fresh Strawberries, Candy Pecan, Strawberry Balsamic Vinaigrette

12

Add Chicken \$6, Shrimp \$10, Salmon \$10, Steak \$12, Scallops \$12

Seafood Salad

Mix Greens, Grill Shrimp, Scallops, Strawberries Balsamic Vinaigrette, Grape Tomatoes, Red Onions, Mozzarella Balls, Cucumber, Balsamic Reduction Drizzle

22

Flat Iron Steak Salad

7oz Flat Iron Steak, Mix Greens, Red Onions, Grape Tomatoes, Danish Blue Cheese, Cucumber, Balsamic Dressing

23

APPETIZERS

❖ **Tacos Halibut or Shrimp**

2 Tacos, Pico de Gallo, Cabbage, Chipotle Sour Cream

11

❖ **Crab Cakes**

Sweet Pepper Chutney and Chipotle Aioli

12

Shrimp Cocktail

W/ Cocktail Sauce and Lemon

14

❖ **Alaskan Blackened Scallops**

Coleslaw and White Chocolate Beurre Blanc

16

Smoked Salmon Artichoke and Spinach Dip

Artichoke, Spinach, Smoked Salmon,

Cream Cheese Sauce, Baguette

14

Poutine

Fries and Cheese Curds Smothered in Demi-Glace

10

Calamari

Crispy Cajun Battered, Chipotle Aioli

12

Tenderloin

House Demi-Glace, Brussel/Mushrooms, Fingerling Potatoes

14

Pub Wings

Choice of Buffalo Style, Dry Rub, Citrus Sweet Chili Sauce

13

❖ **Charcuterie**

Smoked Salmon, Aged Cheese, Cured Salami, Baguette, Fruits, Nuts

24

❖ **Not Included in Appy Hour 4:30 to 6:00 PM**

➤ Consuming raw or undercooked foods may result in foodborne illness.
A gratuity may be added to your bill



FRESH ALASKA SEAFOOD

➤ **6 Alaska Oysters**

Serve with Mignonette

15

➤ **6 Alaska Oysters Rockefeller**

21

Alaskan Sockeye Salmon

*Searched Sockeye Salmon, Creole Couscous,
Grilled Asparagus*

34

Blackened Alaskan Halibut

Grill Halibut, Creole Couscous, Seasonal Vegetables,

35

Alaskan Seafood Farfalle Pasta

*Searched Shrimp & Scallops, Onion, Mushrooms,
Asparagus, Pesto Cream Sauce*

36

Alaskan King Crab Dinner

*One Pound of King Crab Legs Served with Drawn Butter,
Yukon Mashed Potatoes, Charred Broccolini*

45

Add Alaskan King Crab

Add ½ Pound of King Crab

22

Ale Battered Alaskan Cod

Pub Fries, House Tartar Sauce, Tempura Beer Batter

18

Ale Battered Shrimp

House Tartar Sauce, Pub Fries

18

ENTRÉES

Grilled Filet Mignon

8oz House Cut Filet, House Demi-Glaze, Roasted Asparagus, Yukon Mashed Potatoes

35

Grilled Ribeye

16oz Ribeye, Charred Broccolini, Yukon Mashed Potatoes & House Demi-Glaze

35

PubHouse Burger

Pub Fries, Cheddar or Swiss Cheese, Lettuce, Tomato, Mayo

15

Additions

Bacon-2.00, Sautéed Mushrooms-1.50, Egg-1.50

Chicken Farfalle Pasta

*Tender Grill Chicken Breast, Farfalle Pasta, Onions, Mushrooms, Peppers,
Pesto Cream Sauce, Broccolini*

24

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