*We strive to serve and define Alaskan cuisine. Each of our dishes are Alaskan inspired and composed of ingredients from our friends’ farms, ranches, fisheries and gardens. We are proud members of chefs collaborative – a nonprofit dedicated to connecting chefs with sustainable harvesters.*

Artichoke,smoked paprika & green peppercorn Aiolis, lemon | 8

Parsnip Chips, parsley dip | 10

Reindeer Liver Pate, lingonberry shrub, beets, grain mustard, sour dough | 12

Salt & Pepper charred Haricots, lemon aioli | 6

Crisp Enoki Mushroom, smoked reindeer broth, green onion | 8

Chicken Flatbread, mozzarella & chevre, spinach, prosciutto, tomato | 12

Butter Lettuce Caesar | 6 Add free-range chicken breast |14

Charred Raddichio, pecorino, lemon, balsamic | 6

Endive, apple, marcona almond, lemon thyme, crispy chicken skin, walnut oil | 8

Smashed Purple Potatoes, arugula, parmesan, balsamic | 6

Potato Soup, honeycrisp apple, bacon, chive | 8

Pork Belly and Duck Ramen, spot prawn dashi, quail egg | 16

Octopus, squid noodles, smoked ham broth, tomato, tangerine oil | 22

Lemon linguini, clams, spot prawns, prosciutto, tomato, garlic, parsley | 22

Kodiak Scallops, poblano ash, potato, red chimichurri, masa, greens | 24

Kale and Feta Phyllo, lemon quinoa | 18

Butternut Squash, tangerine pasta, danish blue cheese, pecans, greens | 16

Charred carrots, crispy chickpeas, tomato, garlic, parsley, lemon | 18

Duck breast, beet ketchup, dukkah, dhal lentils | 24

Reindeer Ragu, lemon, tomato, garlic, mint, potato, house goat ricotta | 24

Pork Belly, parsnip, pickled cherry, haricot, cider gastric | 22

Lamb Lollypops, arugula pesto, potato | 26

Angus Tenderloin, chive dust, onion, haricot, potato, carrot butter | 24

Snacks

Starters

Fish

Grains Greens

Meat