# **BREAKFAST**

### Served until 3PM

Upgrade your side of breakfast meat to braised elk, bison patty or smoked salmon \$3.75

Upgrade your hash browns for hash patties \$1.25

Toast options: white, whole wheat, rye, sourdough. Upgrade to gluten free \$2

Upgrade your eggs to local free range organic for \$2

Upgrade your toast to bannock, a northern classic fried bread \$1.75

Ask your server for our salt free options

#### **★ DAWSON CITY CLASSIC ★**

Two eggs any style and your choice of bacon, ham, sausage patty or baked beans. Served with hash browns and toast \$14.75

#### KLONDIKE BREAKFAST

Two eggs any style, two pancakes and your choice of bacon, ham, sausage patty or baked beans \$15.75

## **★** THE PROSPECTOR ★

Bannock, baked beans and bacon \$12.75

### THE YUKON QUEST

Three eggs any style, two pancakes, bacon and ham. Served with hash browns and baked beans \$18.5

#### DOWNTOWN MUFFIN

Fried egg, sausage patty, cheddar and tomato on a toasted English muffin. Served with hash browns \$11

#### B.E.L.T.

Bacon, two fried eggs, lettuce, tomato and mayonnaise. Served with hash browns \$13.5

#### JOE'S BREAKFAST

Corn flakes and whole wheat toast \$6.5

#### PANCAKES

Pancakes with butter and real Québec maple syrup \$12.25

#### **★** THE HEART SMART ★

Two eggs any style and toast. Served with fruit salad and yoghurt \$13

#### EGGS BENEDICT

Two poached eggs on an English muffin, ham and hollandaise sauce. Served with hash browns \$16.75

## TOMATO & ARUGULA BENEDICT

Two poached eggs on an English muffin, tomato, arugula and hollandaise sauce.

Served with hash browns \$16.75

#### **WESTERN OMELETTE**

A three egg omelette with ham, peppers and cheddar. Served with hash browns \$15.75

# SWISS, TOMATO AND ARUGULA OMELETTE

A three egg omelette. Served with hash browns \$15.75

#### **SWEET CRÉPES**

Crêpes with brown sugar, butter, lemon, whipped cream and fruit \$13.25

# SAVORY CRÉPES

Crêpes with poached eggs, hollandaise, ham, Swiss and arugula. Served with hash browns \$18.5

### BREAKFAST À LA CARTE:

Bacon, ham, sausage patty or baked beans \$4 Braised elk, bison patty or smoked salmon \$7.75 Toast, hash browns or one pancake \$4 Yoghurt, fruit salad, oatmeal or granola \$6 Real Québec maple syrup \$2.25 One crêpe with brown sugar and lemon \$3.5

\*After 11AM breakfasts will be served with fries instead of hashbrowns \* Tipping 15-20% on top of your bill is standard practice in Canada \* \$1 eco-tax for takeout



# **SOUPS AND SALADS**



### **★ FRENCH ONION SOUP ★**

(not available for take out) Beef broth with onions and herbs. Baked with crostini and Swiss \$8.25

### SOUP OF THE DAY

Cup \$4.5 Bowl \$7.25 Please ask about our daily soup

### **HOUSE SALAD**

Side \$4 Meal \$11.5

Mixed lettuce with onion, carrot, peppers and tomato tossed in your choice of house dressing:

Raspberry vinaigrette, maple sesame, ranch or lemon poppy seed

#### CAESAR SALAD

Side \$5 Meal \$13.5

Romaine and bacon tossed in Caesar dressing with croûtons and parmesan

#### MIDNIGHT SUN SALAD

Arugula in lemon poppy seed dressing with strawberry-rhubarb compote, corn and pickled cauliflower \$16

#### **★ FRONTIER PICKLED VEGETABLES ★**

Seasonal pickled vegetables \$6.5

### SALAD FIXINGS

Falafels or bacon \$4 Braised elk or smoked salmon \$7.75 Grilled, spicy or crispy chicken \$6.5

# **BEVERAGES**

#### COFFEE OR TEA \$2.5

#### **POP** \$2.25

Coke, Diet Coke, Sprite, Barq's root beer, iced tea, gingerale, soda

#### JUICE \$2

Orange, apple, grapefruit, cranberry, pineapple

#### YUKON BREWING DRAUGHT BEER

Grizzly, Holiday, Gold, Ice Fog, Red, Brown Smallie \$3.50 Pint \$6.25 Pitcher \$19

#### PREMIUM BEERS \$7.5

Heineken, Grolsch, Stella Artois, Corona, Red Racer Session, Yukon Brewing tall cans, Guinness (\$8.25)

#### **DOMESTIC BEERS** \$5.5

Canadian, Kokanee, Budweiser, Molson Pilsner, Bud Light, Coors Light, Labatt Blue, Genuine, Extra Old Stock

Keiths, MGD and Sleeman Honey Brown (\$6.5)

#### CIDERS \$6

Strongbow, Rock Creek, Lonetree Cranberry Apple, Lonetree Ginger Apple, Okanagan Pear, Okanagan Peach, Sir Perry's (\$7)

### **COOLERS** \$7

Hey Y'all Iced Tea, Hey Y'all Georgia Peach, Mike's Hard Lemonade, Palmbay Ruby Grapefruit, Smirnoff Ice, Crabby's Ginger Beer (\$9)

#### RED WINE

FAT BASTARD, Syrah (\$10.5/34)

DOMAINE BOUSQUET, Malbec (\$10.5/34)

LEGADO MUNOZ, Garnacha (\$8/28)

JACKSON TRIGGS, Cab Sauv (\$7/24)

#### WHITE WINE

KONO, Sauvignon Blanc (\$10.5/34)
FOLONARI, Pinot Gris (\$9/31)
WINEMAKER'S HOUSE, Rosé (\$8/28)
JACKSON TRIGGS, Chardonnay (\$7/24)

# BUY A BEER FOR THE KITCHEN \$5.5

for after their shift is finished



# **APPETIZERS**



# ★ KLONDIKE VALLEY CREAMERY ★ CHEESE PLATTER

A selection of local cheese served with bannock bread and berry compote \$13.5

#### **HUMMUS AND VEGGIES**

Served with Naan bread \$12

#### **★ FISH CAKES ★**

Three Sockeye salmon cakes in lemon and dill sauce \$13.5

#### FRIES

Side \$6 Large \$8.5 Fried Kennebec potatoes Add gravy \$2

### POUTINE

Side \$9 Large \$12.75 Cheese curds and house-made gravy on fries Add bacon \$4

### **ONION RINGS**

Tempura battered onion rings \$10.25

# **SWEET POTATO FRIES**

Seasoned sweet potatoes with a side of chipotle sour cream \$9.5

# ★ CHICKEN WINGS ★

Breaded and fried with side veggies and ranch.
Buffalo sauce, honey-hot, honey garlic, BBQ,
Cajun, salt 'n' pepper, or our house
specialty, garlic parmesan \$14

#### QUESADILLA

Tortilla with cheese, peppers, onion, jalapeño and spicy chicken **or** refried beans. Served with salsa and sour cream \$14.40

#### **NACHOS**

Small \$15.75 Large \$20.75
(not available for take out)
Tortilla chips with cheese, onion, peppers, corn, slaw, jalapeño. Served with chipotle sour cream and salsa

Add spicy chicken \$6.5 Add refried beans or guacamole \$3

#### CHICKEN FINGERS AND FRIES

Breaded white meat chicken strips and fries. Served with your choice of plum sauce, honey mustard, sweet n' sour, BBQ or ranch \$14

Upgrade fries for any choice of sides from the sandwich section

# **SLIDERS**

#### **BRAISED ELK**

Two pulled elk sliders braised in red wine, butter and rosemary. Topped with garlic aioli, onion and carrot \$16.5

# **BISON**

Two grilled bison patty sliders. Topped with garlic aioli, lettuce, tomato and onion \$16.5

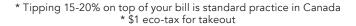
#### VEGGIE

Two panko crusted cauliflower patty sliders topped with guacamole and slaw \$12

Enjoying the Jack London Grill?
Then you're going to love the
Jack London Museum!

Discover Jack's Klondike Story at the corner of Eighth and Firth







# **SANDWICHES**

Served with a pickle and fries, house salad or soup

Upgrade to Caesar, poutine, sweet potato fries, roasted vegetables or onion rings \$3
Gravy on the side, Swiss, cheddar or gluten free bread \$2

Extra bacon \$4

### **OLD-FASHIONED BURGER**

Lettuce, tomato, onion and garlic aioli \$16

Make it a Miner's Choice with bacon
and cheddar cheese \$18.5

# **★** DREDGE #4 BURGER ★

Onion rings, cheddar, bacon, jalapeño, lettuce, tomato, BBQ and ranch \$19.75

#### GRILLED CHICKEN BURGER

Grilled chicken breast with lettuce, tomato, onion and garlic aioli \$16.5

Make it a Jack London with bacon and Swiss \$19

### SPICY CHICKEN BURGER

Grilled chicken breast in buffalo sauce with bacon, cheddar, jalapeños, lettuce, tomato, onion and chipotle sour cream \$19.75

### **GRILLED CHEESE**

Cheddar, Swiss and toasted parmesan \$12

#### B.L.T.

Bacon, lettuce, tomato and mayonnaise \$12.5

# \* KLONDIKE CLUBHOUSE \*

Grilled chicken, bacon, cheddar, lettuce, tomato and mayonnaise \$18.5

#### CHICKEN CAESAR WRAP

Crispy chicken, bacon and romaine lettuce tossed in Caesar dressing \$15.25

#### FALAFEL WRAP

Falafels, pickled turnip, onion, hummus, lettuce and tomato in maple-tahini sauce \$15.25

# **ENTREES**

# ★ FLAT CREEK FARM SAUSAGES ★

On a bed of roasted onion with berry compote, pickled beets and butter confit potatoes in wild mushroom gravy \$20.75

#### ★ CHEECHAKO ARCTIC CHAR ★

Panko crusted arctic char and citrus coconut sauce with roasted vegetables and rice \$25.75

#### BUTTER CHICKEN CURRY

Chicken curried with aromatic Indian spices and cream on basmati rice topped with sour cream and green onion. Served with naan \$22

#### ★ MOM'S HOT CHICKEN SANDWICH ★

Grilled chicken breast between two pieces of white bread, home made gravy and green peas.

Served with fries \$17

#### BISON BOLOGNESE

Bison stewed in tomato sauce served over spaghetti with parmesan cheese.

Served with garlic toast \$23

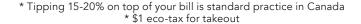
#### PENNE PRIMAVERA

Seasonal vegetables and penne in arugula-basil pesto with parmesan \$18

#### ROAST CHICKEN DINNER

Marinated leg and thigh quarter chicken. Served with rice and seasonal roasted veggies \$17.5





# **VEGAN MENU**



#### **HOUSE SALAD**

Side \$4 Meal \$11.5

Mixed lettuce, onion, carrot, peppers and tomato tossed in raspberry vinaigrette or maple sesame dressing

### MIDNIGHT SUN SALAD

Arugula in lemon poppy seed dressing, strawberry-rhubarb compote, corn and pickled cauliflower \$16

#### FRIES

Side \$6 Large \$8.5
Fried Kennebec potatoes tossed in our house seasoning salt
Add mushroom gravy \$2

### POUTINE

Side \$10.5 Large \$15.25 Vegan cheese and wild mushroom gravy on crispy fries

#### **ONION RINGS**

Tempura battered onion rings \$10.25

#### **SWEET POTATO FRIES**

Seasoned sweet potatoes \$9.5

# FRONTIER PICKLED VEGETABLES

Seasonal pickled vegetables \$6.5

# QUESADILLA

Toasted tortilla with vegan cheese, peppers, onions, jalapeño and refried beans. Served with salsa and guacamole \$17

#### **NACHOS**

(not available for takeout)
Small \$17.25 Large \$23.75
Tortilla chips with toasted vegan cheese, onion, peppers, corn, slaw, jalapeño. Served with salsa
Add guacamole or refried beans \$3

### **VEGGIE SLIDERS**

Two panko crusted cauliflower patty sliders topped with guacamole and slaw \$12

### FALAFEL WRAP

Falafels, pickled turnip, onion, hummus, lettuce and tomato in maple-tahini sauce \$15.25

#### PENNE PRIMAVERA

Seasonal vegetables and penne in arugula-basil pesto \$18

# VEGAN BREAKFAST

Served until 3pm

# YUMMY RANCHEROS

Crispy tortilla chips topped with guacamole, salsa, refried beans and jalapeño. Served with hash browns \$15

#### SUNNY DALE SPECIAL

A bed of sweet potato fries baked with tomato, onion, baked beans and vegan cheese \$16

# VEGAN BREAKFAST À LA CARTE:

Toast or hash browns \$4 Fruit salad or granola \$6 Baked beans or refried beans \$3



