◆ DINNER APPETIZERS/SMALL PLATES ◆

Oysters**

Your choice of preparation

On the half shell, 6 ea. 🐠 **

Served with lemon, cocktail sauce and champagne mignonette sauce.

19.95

Fresh Steamed Clams with Reindeer Sausage**
Steamed in garlic butter, white wine, fresh tomatoes, fresh basil,
Alaskan reindeer sausage and served with garlic baguette.

25.95

Alaskan Seafood Sampler **

A platter of succulent crab clusters, peel and eat shrimp, oysters on the half shell, steamed clams and house-smoked salmon.** for Four Market Price

for Two Market Price

Birch Syrup-Glazed Bacon-Wrapped Alaskan Scallops**
Grilled Alaskan scallops brushed with Alaskan birch syrup-blueberry glaze

served with coconut rice and coleslaw.

Crab Mac and Cheese**

Traditional mac and cheese with crab chunks and served with garlic crostini.

16.75

Halibut Cheeks**

Tender halibut cheeks lightly breaded with panko bread crumbs and served with a sweet savory tiger sauce.

15.95

Coconut Fried Shrimp**
Three hand-breaded jumbo shrimp served with coleslaw and tiger sauce.

13.95

Fried Alaskan Barley-Coated Calamari**

15.95

Tender calamari strips coated in Alaskan barley served with remoulade.

15.50

Alaskan Reindeer and Gorgonzola Meatballs** Fried ground reindeer mixed with green chiles, gorgonzola cheese, fresh thyme, and served with a mint jalapeno dipping sauce.

Parmesan Crusted Zucchini Sticks

Served with ranch dressing.

11.95

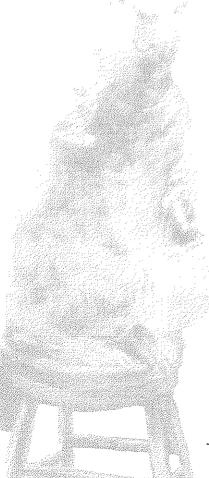
Steamed Alaskan King Crab 10

1/2 lb.

1 lb.

 $1 \frac{1}{2} lb.$

 \mathbf{MP} MP **MP**



♦ SOUP ♦

"WORLD FAMOUS FOR OVER THIRTY YEARS"

Seafood Chowder

cup **6.50** bread bowl 12.95

Indicates Gluten Free

**NOTE: Consuming raw or under cooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of food-borne illness.

♦ SALADS ♦

House Mixed Greens Salad Grape tomatoes, carrots, red onion, pickled beets and che	Small 6.00 oice of dressing.	Large	10.50
Dressing cho Balsamic Walnut Vinaigrette, Bleu Cheese, Thousar		n, Ranch or	Italian
Pump House Spinach Salad Served with choice of dressing, sliced strawberries, cand	Small 9.50 lied pecans and goat che	Large ese.	16.50
Caesar Salad Chopped romaine lettuce, shaved parmesan, caesar dres	Small 8.50 ssing and garlic crouton	Large s.	10.50
Black & Bleu Salad ** Marinated grilled Angus sirloin, mixed greens, grape to crisp apples, gorgonzola cheese crumbles and served wi			26.50
Buttermilk Chicken Salad** Fried buttermilk-marinated chicken breast served on migrape tomatoes, shredded havarti cheese and served with			19.95 con,
Crab Cobb Salad ** Rows of delicate crab meat, grape tomatoes, red onion, g sliced egg, chopped bacon with mixed greens and serve			27.50
♦ SEAFO	OD �		
Seafood Risotto ** Sautéed shrimp, crab, and scallops in a creamy parmesa	ın sauce tossed with risc	otto.	26.95
Grilled Alaskan Salmon (5)** Grilled Alaskan salmon fillet with Alaskan birch syrup-lwith chef's vegetable and parmesan roasted potatoes.	blackberry glaze served		26.95
Pan-seared Crab Cakes Crab cakes served with chef's vegetables, parmesan roas	sted potatoes and tiger	sauce.	26.95
Seafood Pasta** Sauted shrimp, scallops, clams, roasted tomatoes, jalape with angel hair pasta and lemon butter sauce.	no bacon, served		32.95
Alaskan Amber Beer Batter Fried Seafood Alaskan halibut, shrimp, scallops, served with fries and	programme and the contract of		30.95
Birch Syrup Glazed Bacon-wrapped A Grilled and served with coconut rice, coleslaw and chef	Alaskan Scallops 's vegetables	s (1)**	33.95
Alaskan Halibut** Herb-crusted halibut on pan-fried potatoes, spinach, po apples, grape tomatoes, asparagus and lemon butter sac		ons,	33.95
Grilled Halibut ** Halibut served with parmesan roasted potatoes, chef's v	vegetables and Pump H	ouse butter.	33.95
Alaskan Fish and Chips** Deep-fried, Alaskan Amber beer-battered Alaskan halib our house remoulade sauce, coleslaw and fries.	out served with		25.95
King Crab Dinner 1 lb. of Alaskan King Crab served with coconut rice, col	eslaw and chef's vegeta	bles.	MP

In season, we use only fresh King or Silver Salmon for our Salmon dishes. We bread all of our deep-fried items by hand.

♦ BEEF ♦

We serve FRESH cut Certified Angus Beef. Ask your server about a GF option.

GRILL SPECS Pump House Premium Burger**

18.95

RARE: IN THE MIDDLE

48.95

Grilled Smoked Rib eye (16 oz.)**
Certified Angus beef served with garlic mashed potatoes, chef's vegetables, topped with demi-glaze and Pump House butter.

Fresh ground certified Angus beef with apple bacon, crisp onion straws, roasted garlic aioli, choice of swiss or cheddar cheeses, served on brioche bun and fries.

MEDRARE: IN THE MIDDLE

Filet Mignon** (6 oz.) **28.95** Certified Angus beef tenderloin, with garlic mashed potatoes, chef's vegetables and served with demi-glaze.

(10 oz.) 39.00

MEDIUM: PINK IN THE

Senator's Sirloin Steak (8 oz.)** Certified Angus sirloin marinated and grilled, served with garlic mashed potatoes 28.50

and chef's vegetables.

♦

♦ GAME ♦

38.95

Lamb Chops **9** **
Marinated in mustard rub served with garlic mashed potatoes, a mint garlic demi sauce and grilled asparagus.

Reindeer Medallion **

34.95

Grilled and served with berry demi-glaze, parmesan roasted potatoes, and chef's vegetables.

24.95

Elk Meatloaf Wrapped in Bacon Served with garlic mashed potatoes, chef's vegetables and demi-glaze.

♦ ADD-ONS & STYLES ♦

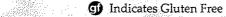
Seafood Risotto @ ** 14.00 Grilled Asparagus 10.00

Grilled Salmon ** 12.00 Grilled Shrimp 1 ** 10.00

Grilled Chicken 9 ** 8.00

Add on a Side Salad or our World-Famous Seafood Chowder for an additional charge.

Please note for parties of eight or more, the check should include an 18% gratuity.



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We proudly promote our partnership with local Alaskan farmers and producers in helping to develop a sustainable farm to table community, bring you the freshest products and ingredients available in season.

♦ POULTRY ♦

Buttermilk Fried Chicken Mac & Cheese **

Amber beer batter crisp-fried chicken breast with spicy chili honey, bacon, and smoked gouda cheese sauce over fusilli pasta.

24.95

Chicken Denali® **

Boneless breast of chicken topped with artichoke hearts, mushrooms, crab meat in a madeira cream sauce, served with garlic mashed potatoes and chef's vegetables. 25.95

♦ VEGETARIAN ♦

Vegetable Platter 👽

Grilled portobellini mushrooms, asparagus, zucchini, grilled tomato, coconut rice and served with roasted red pepper hummus.

20.50

♦ DESSERTS ♦

Prepared by our in-house baker.

♦ BEVERAGES ♦

Flavored Espresso Drinks and Cappuccino

WE PROUDLY SERVE ORGANICÂLLY GROWN COFFEE SHIPPED DIRECTLY TO US FROM OUR FRIENDS AT CAFE CRISTINA IN COSTA RICA.



Soft Drinks and Such

- Perrier
- San Pellegrino
- Henry Weinhard's Root Beer
- Lemonade
- Sweet Ice Tea
- Draft Glacier Brewhouse Root Beer

Draught Beers *Try a taste of 4 for 7.25*

- Alaskan Amber
- Denali Twister Creek IPA
- Guinness
- HooDoo Kolsch • Kassik's Beaver Tail Blonde
- Widmer Hefeweizen
- Matanuska Deep Powder Porter
- 10 Barrels Pub Lager
- Stella Artois
- Space Dust IPA

Ask about our featured keg beer



PUMP HOUSE | ALASKAN BREWERY BEER GLASS

We'll fill it up and you keep the glass! Glass of Alaskan Beer 10.50 Glass only 5.50

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