

◆ DINNER APPETIZERS/SMALL PLATES ◆

Oysters**

Your choice of preparation

On the half shell, 6 ea. ☉**

Served with lemon, cocktail sauce and champagne mignonette sauce.

17.50

*Oysters Rockefeller, 4 ea.***

Baked and topped with a creamy spinach & bacon stuffing.

17.50

Shrimp & Crab Rangoons**

15.50

Stuffed with boursin and cream cheese blend, apple smoked bacon, served with lemon curry aioli, charred cherry tomato, leek relish, and scallion oil.

Artichoke and Spinach Dip

11.50

Baked creamy spinach, artichoke hearts and parmesan, served with garlic crostini.

Maple Syrup-Glazed Bacon-Wrapped Alaskan Scallops ☉**

15.50

Grilled Alaskan scallops brushed with maple syrup-blackberry glaze served on sweet potato bacon hash.

Crab Mac and Cheese**

16.75

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

Coconut Fried Shrimp**

13.95

Three hand-breaded jumbo shrimp served on orange horseradish marmalade.

Flash Fried Alaskan Barley-Coated Calamari**

15.95

Tender calamari strips coated in Alaskan barley. Served with lemon butter sauce.

Alaskan Reindeer and Gorgonzola Meatballs**

15.50

Flash fried ground reindeer mixed with green chiles, gorgonzola cheese and fresh thyme with a mint jalapeno dipping sauce.

Parmesan Crusted Zucchini Sticks

11.95

Served with ranch dressing.

Steamed Alaskan King Crab

☉ 1/2 lb.
MP

☉ 1 lb.
MP

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MP

◆ SOUP ◆

"WORLD FAMOUS FOR OVER THIRTY YEARS"

Seafood Chowder

cup 6.50

bread bowl 12.95

◆ SALADS ◆

House Mixed Greens Salad ☉

Small 6.00

Large 10.50

Grape tomatoes, carrots, red onion, and choice of dressing.

Pump House Spinach Salad ☉

Small 9.50

Large 16.50

Served with balsamic vinaigrette dressing, sliced strawberries, candied pecans and goat cheese.

Caesar Salad

Small 7.50

Large 10.50

Chopped romaine lettuce, shaved parmesan, caesar dressing and garlic croutons.

Black & Bleu Salad**

26.50

Marinated grilled New York steak, mixed greens, grape tomatoes, red onions, cucumbers, crisp apples, gorgonzola cheese crumbles. Served with balsamic vinaigrette.

Buttermilk Chicken Salad**

19.95

Fried buttermilk-marinated chicken breast served on mixed greens, cucumbers, chopped bacon, grape tomatoes, shredded havarti cheese served with creamy ranch dressing.

Alaskan Salmon Salad ☉**

20.95

Grilled salmon fillet, kalamata olives, grape tomatoes, toasted almonds, spinach, cucumber and feta cheese. Served with a choice of dressing.

Dressing choices

Balsamic Vinaigrette, Bleu Cheese, Ranch, Thousand Island or Italian

☉ Indicates Gluten Free

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

◆ SEAFOOD ◆

<p>Seafood Risotto  ** Sautéed shrimp, crab, and scallops in a creamy parmesan sauce tossed with risotto.</p>	26.95
<p>Grilled Alaskan Salmon  ** Grilled Alaskan salmon fillet with Alaskan birch syrup-blackberry glaze served with chef's vegetable and mashed potatoes.</p>	24.95
<p>Pan-seared Crab Cakes Crab cakes served with chef's vegetables, roasted potatoes, and red pepper aioli.</p>	25.95
<p>Seafood Pasta Scampi Style ** Pan-seared shrimp, scallops, braised clams, jalapeno bacon, cherry tomatoes, angel hair pasta with white wine lemon sauce.</p>	32.95
<p>Grilled or Alaskan Amber Beer Batter Fried Seafood Combination ** Alaskan halibut, shrimp, scallops served with fries and asian slaw.</p>	29.95
<p>Birch Syrup Glazed Bacon-Wrapped Alaskan Scallops  ** Served with sweet potato bacon hash, asian slaw and chef's vegetables.</p>	29.95
<p>Alaskan Halibut ** Grilled halibut topped with braised fennel, baby arugula, oven-dried tomato, served with crème fraiche and leek whipped potato, balsamic brown butter sauce and potato strings.</p>	33.95
<p>Blackened Halibut  ** Pan-seared halibut served on butternut squash risotto with wilted spinach and lemon tomato butter sauce</p>	33.95
<p>Alaskan Fish and Chips ** Deep-fried, Alaskan Amber beer-battered Alaskan cod. Served with our house remoulade sauce, asian slaw and fries.</p>	18.95
<p>Substitute Alaskan Halibut **</p>	23.95
<p>King Crab Dinner 1 lb. of Alaskan King Crab served with saffron rice pilaf, asian slaw and chef's vegetables.</p>	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 served about a GF option.*

◆ GRILL SPECS

RARE:
RED AND COOL
IN THE MIDDLE

MED RARE:
RED AND WARM
IN THE MIDDLE

MEDIUM:
PINK IN THE
MIDDLE

<p>Pump House Premium Burger ** Fresh ground certified Angus beef, apple-smoked bacon, sauteed mushrooms, crisp onion straws, roasted garlic aioli, choice of swiss or cheddar, toasted house-made brioche bun, french fries.</p>	17.95
<p>Grilled Garlic-Peppercorn Rub Rib Eye (16 oz.) ** Certified Angus beef, served with mashed potatoes, chef's vegetables and topped with a demi-glaze.</p>	39.95
<p>Filet Mignon ** Certified Angus beef tenderloin, served with mashed potatoes, chef's vegetables and served on demi-glaze.</p>	(6 oz.) 27.95 (10 oz.) 39.00
<p>Senator's New York Steak (14 oz.) ** Certified Angus steak marinated and grilled. Served with pink peppercorn brandy sauce, mashed potatoes and chef's vegetables.</p>	38.50


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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.

◆ GAME ◆


- Alaskan Reindeer Medallion**  ** 36.95
Bacon-wrapped reindeer medallions, butter-glazed carrots and asparagus, caramelized onion, marsala risotto, honey and blueberry demi glaze.
- Elk Meatloaf Wrapped in Bacon** 23.95
Served with mashed potatoes, chef's vegetables and demi-glaze.

◆ ADD-ONS & STYLES ◆


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| Seafood Risotto  ** | 14.00 | Sauteed Wild Mushrooms  | 7.00 |
| Grilled Asparagus  | 10.00 | Grilled Salmon  ** | 12.00 |
| Grilled Shrimp  ** | 10.00 | Grilled Chicken  ** | 8.00 |

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

◆ POULTRY ◆


- Chicken Broccolini Alfredo** ** 22.50
Sauteed chicken breast tossed with broccolini florets in a creamy alfredo sauce over fettuccine.
- Buttermilk Fried Chicken Mac & Cheese** ** 28.95
Crisp-fried chicken breast, spicy chili honey, Alaskan Amber beer, bacon and smoked gouda mac n cheese, served with chef's vegetables.
- Chicken Denali**  ** 24.95
Boneless breast of chicken topped with artichoke hearts, mushrooms, crab meat in a madeira cream sauce. Served with mashed potatoes and chef's vegetables.

◆ VEGETARIAN ◆

- Vegetable Lasagna** 20.50
Layers of zucchini, yellow squash, red bell peppers, caramelized onions, eggless lasagna noodles with a sundried tomato cream alfredo sauce.
- Vegetable Platter**  20.50
Grilled portobellini mushrooms, asparagus, zucchini, tomato, saffron rice pilaf, served with roasted red pepper hummus.

◆ DESSERTS ◆

Prepared by our in-house baker.

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