

CHINOOKS

APPETIZER

CRAB CAKES

Classic Crab Cakes with large chunks of Alaskan crab with Dijon aioli 18

CRISPY THAI SHRIMP

Tossed in a sweet Thai Chili sauce 16

CHEESE CURDS

Fried Midwest cheese curds served with a Marinara Sauce 13

KING CRAB

A half, full or 1 1/2 pound of King Crab to get you started. market price

DIRTY FRIES

Fries with a Brisket gravy, cheddar cheese, chopped bacon and horseradish sauce 13

CLAM CHOWDER

The best chowder ever 11

HOUSE SALAD OR CEASAR

Mixed greens with cranberries candied walnuts blue cheese and balsamic vinaigrette 10
Ceasar 10

LARGE HOUSE SALAD

Mixed greens with cranberries candied walnuts blue cheese and balsamic vinaigrette 15
with seared filet of Alaskan Salmon 30
Chicken 20

LARGE CEASAR SALAD

Large Classic Ceasar salad 15
With filet of Alaskan Salmon 30
Chicken 20

ENTREES

***Served with basmati rice and seasonal vegetables unless otherwise specified**

CRAB CAKE ENTRÉE

3 Large Alaskan crab cakes served with Dijon aioli rice and veg 29

ALASKAN HALIBUT BAKED IN LOBSTER BISQUE 38

THAI SALMON

Alaskan Salmon grilled and topped with a sweet thai chili sauce 33

SALMON or HALIBUT WITH A BASIL PESTO CREAM SAUCE

Copper river Sockeye Salmon or Alaskan Halibut seared and topped with a nutty basil pesto Sauce 33

KING CRAB

Alaskan King Crab full pound or 1½ pound. market price

CARIBOU MEATLOAF

Seared and served with mashed potatoes, and our homemade gravy 28

SMOKED SALMON LINGUINE

Smoked Salmon tossed with linguine noodles in a garlic cream sauce 29

HALIBUT AND CHIPS

Fresh Alaskan Halibut, panko crusted and deep fried served with homemade tartar sauce 33

CAJUN CHICKEN ALFREDO

Chicken in a cajun alfredo sauce with linguine noodles 26

SMOKED SALMON RICE BOWL

Sweet sesame dressing, pickled red onions, cucumber and seasoned eggs with a chipotle aioli 27