



ALPENGLOW

R E S T A U R A N T

BREAKFAST A LA CARTE

ELEVATED HAM & CHEESE OMELET

spanish serrano ham • manchego cheese
three cage free eggs • scallion • summer tomato choice of seasonal fruit or
potato hash 21

THE DENALI •

two cage free eggs • choice of seasonal fruit or potato hash • choice of protein •
choice of toast 17

CRUNCHY FRENCH TOAST •

texas toast • corn flakes • almonds • brown sugar
toasted pecan butter • birch syrup 16

SWEET POTATO PANCAKES •

toasted pecan butter • birch syrup • citrus chantilly cream candied orange **Full
Stack (3) 15 Short Stack (2) 12**

AK BISCUITS & GRAVY •

two buttermilk biscuits • cheddar • reindeer sausage scallion • sausage gravy •
choice of seasonal fruit
or potato hash 17

KING BENEDICT

english muffin • two poached cage free eggs
wilted spinach • butter poached king crab
citrus hollandaise • choice of seasonal fruit
or potato hash 26

HOUSE CURED LOX & BAGELS

lemon frostbite vodka and dill lox • capers
res onion • cilantro cucumber salad
gremolata cream cheese • grilled lemon 17

BREAKFAST TABLE

CONTINENTAL • whole fruit • fresh sliced fruit • pastries • muffins • scones • bagels
cream cheese • butter • berry compote • yogurt • granola • hard boiled eggs
assorted cereals • oatmeal 20

THE GRANDE • all Continental table items • smoked bacon • pork sausage links
biscuits and gravy • pancakes or french toast • scrambled eggs • specialty eggs
hash brown casserole 25

SIDES

SMOKED BACON 6

BAGEL 5

SEASONAL FRUIT 6

TOAST • BISCUIT • ENGLISH MUFFIN 3

SAUSAGE GRAVY 5

REINDEER SAUSAGE 6

SAUSAGE LINKS 5

POTATO HASH 5

TWO EGGS ANY STYLE 6

COFFEE, MILK, JUICE 3

The Alpenglow sources locally grown produce whenever possible. Consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

18% service charge added to parties of 6 or more guests.

Executive Chef • Patrick Norris