

ALPENGLOW

RESTAURANT

Soup & Salad

CLAM CHOWDER • scallion • carrot oil CUP 8, BOWL 10

SOUP DU JOUR • seasonally inspired creation CUP 6, BOWL 8

DENALI HOUSE • denali organic greens • dried canberries • carrots
danish blue cheese • candied pecans • balsamic vinaigrette 8

CAESAR SALAD • romaine hearts • garlic brioche croutons • grated parmesan
anchovy filet • grilled lemon • house dressing 12

ICEBERG WEDGE • smoked bacon • matchstick granny smith apple
summer tomato • dried cranberries • balsamic vinaigrette
danish bleu cheese dressing 12

Add house cured lox \$9, grilled chicken \$6 to any salad

SHARING PLATES

HOUSE CHARCUTERIE

rotating house cured and prepared meats • select cheeses pickled onion
gherkins • honey • whole grain mustard • crusty baguette 28

PORK BELLY

summer corn puree • denali organic greens pesto • pickled cranberries
bourbon yum 16

FRIED BRUSSELS

pancetta lardons • parmesan • balsamic reduction • roasted garlic aioli 16

AK SALMON CAKES

grilled summer corn salsa • cilantro oil • summer corn puree
remoulade sauce • grilled lemon 16

SALMON CARPACCIO

boiled quail egg • beet puree • dill oil • chive • caper • red onion 15

ENTREES (Available from 5pm-10pm)

TOMAHAWK FOR TWO

prime 36 oz. bone in ribeye • loaded sweet potato medallions • broccolini
tobacco onions • seasoning salt variety 135

MATSU VALLEY COQ AU VIN

vin rouge braised alaskan freedom ranger half chicken • heirloom carrots •
fingerling potatoes • vin jus 38

BRAISED LAMB SHANK

butternut risotto • spinach • blistered tomatoes • braising jus 38

NOISETTES OF PORK TENDERLOIN

honey roasted acorn squash • grilled peach • haricot verts •
apple brandy cream 36

FILET OF BEEF

broccolini • bacon jam • parsnip purée • roasted tomato demi 42

SEARED SCALLOPS

pancetta lardons • sweet potato gnocchi • wilted spinach
birch syrup cream sauce • crispy beet 38

HUDSON VALLEY CANARD 2 WAYS

seared magret breast • confit of thigh • sweet potato puree • watercress
barley risotto • sauce a la orange 44

AK SEAFOOD PASTA

halibut • salmon • shrimp • garlic • red onion • green peas • grilled lemon
saffron cream sauce 39

SWEET POTATO GNOCCHI

roasted parsnips • carrots • zucchini • forest mushrooms crispy beet • birch
syrup cream sauce 32

MARKET FEATURES

AK SALMON

AK HALIBUT

AK KING CRAB

Alpenglow Restaurant is committed to sourcing fresh, local produce whenever possible and serving Alaskan wild caught seafood.

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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

Executive Chef • Patrick Norris