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 cranberries • 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 reduction danish bleu cheese dressing 12
***grilled chicken $6 to any salad***

SMALL PLATES

HOUSE CHARCUTERIE
rotating house cured and prepared meats • artisan 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
SMOKED BLACK COD
chilled fingerring potatoes • arugula • radish • sweet pepper champagne tarragon vinaigrette 18

ENTREES (Available from 5pm-10pm)

TOMAHAWK FOR TWO prime 36 oz. bone in ribeye • loaded sweet potato medallions broccoli • tobacco onions • seasoning salt variety 135
BRAISED LAMB SHANK butternut risotto • spinach • blistered tomatoes • braising jus gremolata 38
NOISETTES OF PORK TENDERLOIN balsamic roasted white peach • haricot verts • sweet potato puree blueberry gastrique 36
BOURBON CURED FILET OF BEEF garlic confit potato mousseline • fried brussels • pancetta chutney pickled honey crispy apple • raspberry jus 42
SEARED SCALLOPS pancetta lardons • sweet potato gnocchi • wilted spinach birch syrup cream sauce • crispy beets 38
HUDSON VALLEY CANARD 2 WAYS seared magret breast • confit of thigh • miso forbidden soubise seasonal vegetable stir fry • pickled fried shallot • ginger plum sauce 39
AK SEAFOOD PASTA halibut • salmon • shrimp • garlic • red onion • green peas grilled lemon • saffron cream sauce 39
ACORN SQUASH & BEET RISOTTO honey roasted acorn squash • roasted beets • heirloom baby carrots chevre 31

MARKET FEATURE

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