The Beer
Alaskans
Drink All
Summer Long
STARTERS

Onion Rings  10
Served with Barbeque sauce

Smoked Salmon Mousse  13
Served with sliced artisan bread

Salt & Pepper Calamari  15
Served with sweet Thai chili aioli

Chicken Quesadilla  15
Chopped chicken, bell peppers, onions and a pepper jack cheese blend wrapped in a spinach tortilla and served with salsa and sour cream

Nachos  15
Seasoned ground beef or chicken, black olives, jalapenos, tomatoes, onions, black beans, Spanish cheese, sour cream, guacamole and salsa

Shrimp Cocktail  17
Served with bloody mary cocktail sauce

Spicy Chicken Wings  17
1lb of wings and drummettes served with carrots, celery sticks, Frank’s RedHot sauce and Ranch dressing

Alaskan Crab & Artichoke Dip  18
Delicious Alaskan crab and artichoke mixed with spinach, Parmesan cheese and served with sliced artisan bread

STREET TACOS

Two Tacos  8
Tortilla measure tacos cradled in flour tortillas topped with Napa slaw, Pico de Gallo, chili Verde aioli and served with lime

Select from the following:

Chicken Tacos: Cilantro roasted garlic chicken
Beef Tacos: Onion roasted chipotle beef
Vegetable Tacos: Roasted cauliflower and black beans

SOUPS AND SALADS

Cup of Soup Du Jour or Tomato Shrimp Bisque  6

Bowl of Soup Du Jour or Tomato Shrimp Bisque  9

Enhance any salad with grilled:
Halibut 12  Salmon 8
Blackened Shrimp 8  Chicken 8

House Salad  7 Side / 12 Full
Arcadian greens, Romaine, cherry tomato, and English cucumber

Caesar Salad  7 Side / 12 Full
Romaine, classic Caesar dressing, Parmesan, lemon, and croutons

Caprese Salad  13
Roma tomatoes, mozzarella, basil, walnut pesto, balsamic glaze and olive oil drizzle

Natures Candy Salad  13
Candied pecans, Arcadian greens, Romaine, heets goat cheese, candied walnuts with champagne vinaigrette

Seafood Cobb Salad  25
Alaskan crab and prawns, Roma tomatoes, smoked bacon, avocado, bleu cheese crumbles, scallions, eggs and tossed on Arcadian greens

LIGHTER DINING

Roasted Chickpea Gyro  12
Grilled in soft pita bread with lettuce, tomato, onion and a tight cucumber sauce

Garlic Hummus  13
Garbanzo beans, roasted garlic, olive oil and tahini blended smooth topped with Kalamata and black olives, roasted red peppers, feta cheese and served with pita points

Chicken Caesar Wrap  13
Grilled chicken, Romaine hearts, fresh Parmesan cheese and Caesar dressing wrapped in a spinach tortilla and served with fresh fruit

Fancy Club Sandwich  15
Turkey, ham, bacon, cheddar cheese, lettuce, tomato, cheddar and Swiss cheese on Sourdough toast served with French fries

Pesto Pene Pasta  18
Zucchini, yellow squash, tomatoes, bell peppers, basil pesto, parmesan pesto sprinkled with Parmesan served with artisan bread

Add Salmon 8 and Chicken 6

BURGERS & SANDWICHES

Burgers & sandwiches are served with French fries
Upgrade any burger to Bison patty  $2
Substitute fries for: Cup of Soup $2, Cup of Bisque $3, Side Salad $2, Side Caesar Salad $3, O-Rings $1

Lake Hood Cheeseburger  15
All beef patty served on a brioche bun

Bacon & Bleu Burger  18
Pampered bacon, bleu cheese, lettuce, tomato, coleslaw and fried onions stripes

BUL-GO-BQ Burger  16
Beef patty topped with marinated sliced prime rib, onion strips and Asian slaw

The Denali Dip  18
Thin sliced prime rib, bacon, grilled ball peppers, onions chipotle acid topped with provolone cheese on a grilled hoagie roll served au jus

Blackstone’s Reuben  16
Corned beef, sauerkraut, Swiss cheese, Thousand Island dressing on toasted marbled rye

SEAFOOD

Blackened Shrimp Skewers  18
Cajun Blackenedprawns, Creole hollandaise sauce on jasmine rice

Espresso Rubbed Salmon Tacos  16
Sixteye salmon grilled in our house made espresso rub, cradled in four tortillas with Napa slaw, pineapple pico de gallo and chipotle aioli, served with tortilla chips and salsa

Cajun Halibut Tacos  18
Alaskan halibut grilled in Cajun spices cradled in four tortillas with Napa slaw, pineapple pico de gallo and chipotle aioli, served with tortilla chips and salsa

Sweet & Sour Halibut  22
Alaskan beer battered halibut tossed in sweet sour with peppers & onions served over white rice and topped cilantro

Halibut & Chips  25
Alaskan beer battered Halibut served with tartar sauce, chipotle aioli, coleslaw and French fries

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness
A gratuity of 18% will be added on for parties of 6 guests or more

STARS

Please be sure to inform your server of any allergies or special dietary needs.
Our mission is to ensure your dining experience with us is Outstanding.