

## Breakfast Entrees

### Canadian Bacon & Eggs Benedict

Poached eggs and Canadian bacon topped with hollandaise sauce served with breakfast potatoes \* \$15

### Gold Miners Breakfast Sandwich

Two Fried eggs, cheddar cheese, hickory smoked bacon and forest ham on sourdough toast served with breakfast potatoes\* \$15

### Granola Cereal

Baked oats with dried fruit, bananas, and milk \$8

### Cold Cereals

Rice Krispies, Mini Wheats, Raisin Bran, Special K, Honey Nut Cheerios \$8

### Alaskan Seafood Benedict

Scrambled eggs, red king crab, shrimp and smoked salmon topped with hollandaise sauce served with breakfast potatoes \* \$19

## Healthy Choices

### Hot Oatmeal

Steel cut oats served with brown sugar and raisins \$8

### Sockeye Salmon Lox

Cold smoked salmon, cherry tomatoes, capers, red onion, cream cheese and bagel \* \$16

### Homemade Biscuits & Sawmill Gravy

Two eggs, with soft dough biscuits covered in thick black peppered sawmill sausage gravy with breakfast potatoes and bacon\* \$15

### Country Fried Steak

Two eggs, breaded tenderized steak coated with seasoned flour and breakfast potatoes\* \$16

### Yogurt & Granola Parfait

Vanilla yogurt and granola with fresh fruit \$8

### Fresh Fruit Plate

Seasonal bounty of fresh fruits and berries with vanilla yogurt \$15

## Classic Breakfasts

*served with breakfast potatoes or fresh fruit and your choice of toast*

### Uplands Scramble

Reindeer sausage, smoked bacon, green peppers, mushrooms, red onions and cheddar cheese\* \$15

### Alaskan Breakfast

Two eggs any style, choice of reindeer sausage or smoked bacon\* \$15

### Classic Scramble

Black Forest ham, cheddar cheese, sun-dried tomatoes, mushrooms and red onions\* \$14

*The following entrées are served with hot maple syrup, whipped butter and homemade mixed fruit compote*

### Iditarod Special

Buttermilk or sourdough pancakes, two eggs any style, hickory smoked bacon and breakfast potatoes\* \$15

### Captain's Breakfast

French Toast, two eggs, breakfast potatoes, choice of reindeer sausage, bacon or ham\* \$17

### Backpackers Pancakes

Choice of Buttermilk or sourdough cakes  
\$10 Full Stack \$7 Short Stack  
Add Blue berries \$2

### Classic French Toast

Soaked in egg and milk and topped with powdered sugar\* \$12

### North American Waffles

Served with whipped cream and strawberries \$14

## Western Omelets

*served with breakfast potatoes or fresh fruit and a choice of toast*

### Vegetarian

Bell peppers, spinach, tomato and Monterey Jack cheese\* \$14

### Three Cheese

Provolone, cheddar and Swiss cheese\* \$13

### The Cheechako

Asparagus, hickory smoked bacon, shiitake mushrooms and gouda cheese\* \$15

### Bacon Onion & Cheese

Hickory smoked bacon, sautéed onion, cheddar and Swiss cheese\* \$14

### Wild Mushrooms & Reindeer Sausage

Shiitake and button mushrooms, bell peppers, red onion and Swiss cheese\* \$16

### Southwestern

Tomato, bell peppers, green chilies, jalapenos, diced onion, Black Forest ham and Spanish cheeses\* \$15

### Country Ham & Cheese

Black Forest ham, cheddar and Monterey Jack cheese\* \$14

### Kodiak Crab & Shrimp

Alaskan red king crab, shrimp, tomato, onion and Monterey Jack cheese\* \$18



THE  
LAKEFRONT  
ANCHORAGE

## Side Dishes

Toast \$3

Bacon \$5

Breakfast Potatoes \$4

Sausage Patties \$5

Vanilla Yogurt \$5

Reindeer Sausage \$5

Plain Bagel \$5

Side of Fruit \$6

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness

A gratuity of 18% will be added on for parties of six guests or more

## Beverages

Assorted Juices \$4

Coffee/ Decaf, \$3

Orange, Apple,

Herbal Tea \$3

Passion-Orange-Guava,

Cocoa/ Cider \$4

Cranberry, Grapefruit,

2% Milk \$4

Tomato or V8

Skim Milk \$4

Please be sure to inform our staff of any allergies or special needs you may have to make your breakfast outstanding