



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

Uplands Scramble

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

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

Classic Breakfasts

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

Alaskan Breakfast

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

Homemade Biscuits & 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 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

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

Three Cheese

Provolone, cheddar and Swiss cheese* \$13

Western Omelets

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

Vegetarian

peppers, spinach, tomato

Bell and

The Cheechako

Aspar-

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

Wild Mushrooms & Reindeer Sausage

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

Southwestern

Toma-

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

Bacon Onion & Cheese

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

Kodiak Crab & Shrimp

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

Country Ham & Cheese

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

Side Dishes

Toast \$3

Bacon \$5

English Muffin \$3

Sausage Patties \$5

Breakfast Potatoes \$4

Reindeer Sausage \$5

Vanilla Yogurt \$5

Side of Fruit \$6



Beverages

Assorted Juices \$4

Coffee/ Decaf, \$3

Orange, Apple,

Herbal Tea \$3

Passion-Orange-Guava,

Cocoa/ Cider \$4

Cranberry, Grapefruit,

2% Milk \$4

*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

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