

# Dinner

## Small Plates

Oysters Bienville  
Cream sauce/smoked bacon/Parmesan cheese  
14

Feta Ghanoush  
Greek olive oil/grilled flat bread  
11

Smoked Riblettes  
Carolina barbecue sauce  
12

Kona "Tacos"  
Big eye tuna/wonton shells/avocado aioli  
14

Grilled Wings  
Jamaican mango glaze, or traditional buffalo  
12

## Salads

**\*Dressings served on the side. Ranch, bleu cheese, fat free Italian, Jamaica Mistake and 1,000 island available upon request.**

House  
Salad greens/croutons/tomato/cucumber/red onion/crumbled feta/cilantro vinaigrette  
6

Creole Oyster  
Crispy fried oysters/salad greens/hard boiled egg/country ham/shaved red onion/buttermilk dressing  
14

Kingston Chicken  
Mango glazed, grilled chicken breast/salad greens/grape tomatoes/mandarin oranges/black beans/shaved red onion/croutons/honey-lime dressing.  
13

Chop Chop  
Grilled sirloin/iceberg lettuce/tomatoes/smoked bacon/corn succotash/croutons/bleu cheese vinaigrette  
14

## Soup

Kachemak Bay Chowder  
Littleneck clams/scallops/Yukon gold potatoes  
5 cup 8 bowl

Cornbread Crusted Reindeer Chili  
Cheddar cheese/salsa fresca/hot sauce  
6 cup 9 bowl

## Entrees

Braised Short Ribs  
Roasted potatoes/red wine sauce  
29

Asiago Crusted Halibut  
Parmesan risotto/lemon butter sauce  
28

Cast Iron Ribeye  
Roasted potatoes/cauliflower au gratin/red eye pan jus  
32

Chicken Fried Chicken  
mashed Yukon gold potatoes/buttermilk gravy  
22

Braised Chicken Spaghetti  
Alfredo sauce/feta crumbles/country ham/olive oil drizzle  
22

Alaskan King Crab "Mac and Cheese"  
Creamy cheese sauce/cavatappi pasta/cracker crust  
24

Hanoi Hot Pot  
Wonton noodles/grilled shrimp/ tofu/fresh herb salad/lemongrass broth  
22

## Grilled Flatbread Pizza

Monterey  
White sauce/grilled shrimps/artichokes/tomato/avocado aioli  
14

Free Range  
Braised free range chicken/mozzarella/smoked gruyere/chipotle barbecue drizzle/fresh cilantro  
15

"Ham and Cheese"  
shaved red onion/whipped ricotta/mozzarella/country ham  
14

Ellis Island  
Grilled Italian sausage/mushrooms/mozzarella/roasted tomatoes/sweet onions/fresh basil  
15

All our produce, meat, poultry, and seafood come from farms, ranches, and fisheries guided by principles of sustainability.

Executive Chef: Tommy Thompson   Sous Chef: Luke Huset   Restaurant Manager: Tyrone Cyrus

# Beers and Spirits

## Beers on Tap

	Pint
Kassik's Brewing Morning Wood IPA	6
Alaska Brewing White, Belgian style	6
Kassik's Brewing Dolly Varden Nut Brown	6
Alaska Brewing Amber, Alt style	6
Kassik's Brewing Crazy Blonde	6

## Bottled Beers

Budweiser	5
Bud Light	5
Miller Light	5
Coors Light	5
Corona	6
Heineken	6
Guinness Draft Can	7
Midnight Sun Sockeye IPA	8
Midnight Sun Panty Peeler Belgian	8

## Liqueurs

Gran Marnier	7
Disaronno Amaretto	7
Frangelico	6
Bailey's	6
Crème de Cocoa	6
Limoncello	7

## After Dinner

Ruby Port 10 year old	8
Tawny Port 20 year old	14
Proper Irish Coffee	8
Amaretto Coffee	8

## Single Malt Scotch

Johnny Walker Blue	13
Glenlivet	11

## Bourbon

Booker's	12
Maker's Mark	8
Jim Beam Red Stag	8
Jim Beam	6
Baker's	12

## Vodka

Permafrost Alaskan	9
Grey Goose	10
Jeremiah Weed Sweet Tea	6
Absolute Peppar	6
Absolute Vanilla	6
Absolute Currant	6

## Whiskey

Jameson	6
Bushmill's	6
Crown Royal	9
Canadian Club	6
Jack Daniel's	6
Knob Creek	8

## Beverages

Coke	2.5
Diet Coke	2.5
Sprite	2.5
Barq's Root beer	2.5
Dr. Pepper	2.5
Pink Lemonade	2.5
Southern Sweet Iced Tea	2.5
Un-Sweet Iced Tea	2.5
Heritage Alaskan Coffee	3.5
Artisan loose leaf herbal teas	3.5
By Mighty Leaf	3.5

