

ALPENGLOW

RESTAURANT

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 fingerling 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
broccolini • 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 crisp apple • raspberry jus 42
SEARED SCALLOPS
pancetta lardons • sweet potato gnocchi • wilted spinach
birch syrup cream sauce • crispy beet 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