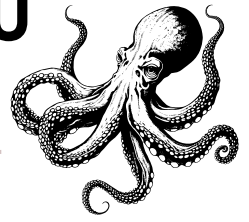




SPRING LUNCH MENU

OPEN TIL 4 P.M.



SHARABLES

Lettuce Cups

Ahi poke or pecan chicken salad, Rainbow radish, crispy onion ~ poke 19 / chicken 16

Totchos v

Seasoned tots, house pico de gallo, queso sauce, Mexican corn and black bean medley, sour cream, scallions ~ 16

Classic Baked Mac Boat v

House blend cheese sauce and cavatappi pasta baked with Cheddar breadcrumb top ~ 18

Kevin's Crab Dip

Crab meat, cream cheese, gouda and spices, Served hot with baguette ~ 25

Deep Blue Sea Mussels

Blue mussels, served in a flavorful curry coconut broth with baguette loaf ~ 24

Halibut Ceviche

Halibut, tomato, onion, jalapeño, cilantro marinated in lemon juice. Served with corn chips ~ 24

Smoked Salmon Schmear

Local SALTWOOD SMOKEHOUSE salmon schmear served with baguette ~ 17

Toadstool Flatbread v

Sauteed mushrooms, caramelized onions, Gorgonzola spread ~ 22

Harbortown Flatbread v

Balsamic roasted tomato, fresh mozzarella, garlic cream spread. Basil pesto drizzle ~ 22

Yardbird Flatbread

Curry chicken, fire roasted peppers, onion, coconut flakes, potato slices, mozzarella cheese, ~ 22

SALAD ENTREES

Green Grotto v

Spring greens, tomato, cucumber, croutons, Bright Basil Aioli ~ 13

Seasonal Berry v

Tender spinach and greens, candied pecans, fresh seasonal berries, goat cheese, and Alpine berry vinaigrette ~ 16

V = vegetarian vg=vegan - Limited substitutions available

Groups of 6 or more will have an auto gratuity of 20%

*** Consuming raw or undercooked meat, seafood, or eggs may increase your risk of food borne illness***



RICE BOWLS

Ahi Poke Bowl

Ahi poke, cucumber, carrot, seaweed salad, rice, sesame seeds, radish toothpicks, unagi drizzle ~ 27

Bulgogi Beef Bowl

Marinated shaved ribeye, edamame beans, toothpick carrot, kimchi, radish, and rice. ~ 28

GOURMET HAND HELDS

All Hand holds come with choice of tots, kale quinoa slaw, or green salad. Pickle upon request.

Chicken Salad Sandwich

Pecan chicken salad, dried cranberries, celery, onion, cucumbers, spinach ~ 19

Caprese Baguette v

Fresh mozzarella cheese, balsamic tomatoes, spring greens, basil pesto, baguette ~ 19

Seward Cheesesteak

Shaved ribeye, sauted onions and peppers, mozzarella cheese, horseradish cream ~ 26
French Dip, horseradish cream ~ 24

The Fish"witch"

Locally caught Alaska Halibut fillet, bacon, spring greens, tomato, and house made Bright Basil Aioli ~ 29

Alpine Berry Burger

6 oz hand pressed beef patty with our house made Spicy Berry jam, pickled onions and Brie cheese ~ 23

Bacon Blue Burger

6 oz hand pressed beef patty, gorgonzola cheese, bacon, mixed greens, caramelized onion, and pickles ~ 23

All burgers are cooked MEDIUM unless otherwise requested. Served on a brioche bun.

Add protein to any vegetarian option

Bulgogi beef ~ 13

Chicken ~ 10

Philly steak ~ 12

Halibut ~ 18

Poke ~ 18

Burger patty - 6

Black Bean patty ~ 6

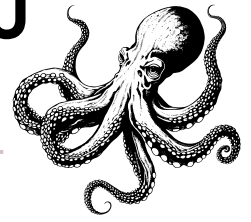
2 Bacon Slices ~ 4





SPRING DINNER MENU

4 P.M. - CLOSE



SHARABLES

Lettuce Cups

Ahi poke or chicken salad, Rainbow radish, crispy onion, sesame seeds ~ poke 19/ chicken 16

Totchos v

Seasoned tots, house pico de gallo, queso sauce, Mexican corn and black bean medley, sour cream, scallions ~ 16

SEAFOOD BITES

Kevin's Crab Dip

Crab meat, cream cheese, gouda and spices. Served hot with baguette ~ 25

Deep Blue Sea Mussels

Blue mussels served in a flavorful curry coconut broth with baguette ~ 24

Halibut Ceviche

Halibut, tomato, onion, jalapeño, cilantro. Served with corn chips ~ 24

Smoked Salmon Schmear

Local SALTWOOD SMOKEHOUSE salmon schmear served with baguette ~ 17

Toadstool Flatbread v

Sauteed mushrooms, caramelized onions, bleu cheese crumbles, garlic cream spread ~ 22

Harbortown Flatbread

Balsamic roasted tomato, fresh mozzarella, garlic cream spread. Basil pesto drizzle ~ 22

Yardbird Flatbread

Curry chicken, onion, celery, cranberry, coconut, mozzarella ~ 22

SALAD ENTREES

Green Grotto v

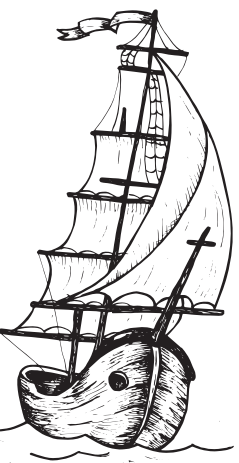
Spring greens, tomato, cucumber, croutons, Bright Basil dressing ~ 15

Seasonal Berry v

Spinach and greens, candied pecans, fresh seasonal berries, goat cheese, and Alpine berry vinaigrette ~ 16

Groups of 6 or more will have an auto gratuity of 20%
V = vegetarian vg = vegan - Limited substitutions available

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ENTREES

Tidewater Miso Sablefish

Alaskan Miso marinated sablefish, purple cabbage and seasonal vegetable stir fry rice ~ 34

Ahi Poke Bowl

Ahi poke, cucumber, carrot, seaweed salad, sesame seeds, radish, avocado crema, unagi sauce, rice ~ 27

Bulgogi Beef Bowl

Marinated shaved ribeye, edamame beans, carrot, kimchi, bean sprouts, and rice. Spicy Korean BBQ ~ 28

Chipotle Chicken Linguine

Spicy shredded chicken breast, seasonal vegetables, spicy chipotle cream sauce ~ 28

Gourmet Mac n' Cheese

House blend cheese sauce, cavatappi pasta, seasonal vegetables ~ 22

GOURMET HAND HELDS

All handhelds come with a side of tots, kale quinoa slaw, or green salad. Pickle upon request.

Seward Cheesesteak

Choice cut shaved ribeye, sauted onions and peppers, mozzarella cheese, horseradish cream ~ 26
French Dip, horseradish cream ~ 24

The Fish"witch"

Locally caught Alaska Halibut, bacon, spring greens, tomato, and house made Bright Basil dressing ~ 29

Alpine Berry Burger

6 oz hand pressed beef patty with our house made Spicy Berry jam, pickled onions and Brie cheese ~ 23

Bacon Blue Burger

6 oz hand pressed beef patty, gorgonzola cheese, bacon, mixed greens, caramelized onions, pickles ~ 23

All burgers are cooked to MEDIUM unless otherwise requested. Served on a brioche bun.

Add Protein to any vegetarian option

Bulgogi beef ~ 13

Chicken ~ 10

Philly steak ~ 12

Halibut ~ 18

Poke ~ 18

Burger patty - 6

Black Bean patty ~ 6

2 Bacon Slices ~ 4

