

IN-ROOM DINING MENU

BREAKFAST *Served 7am – 11am*

Classic Omelet GF 18 3 fresh local eggs, served with Alaska mixed greens salad, pomegranate dressing ADD: Cheese +2 Seasonal Vegetables +4	Sunrise Sandwich 18 Local eggs, gruyere cheese, Alaska greens, onion jam, Alaska spent grain ciabatta ADD: Bacon +3 Reindeer Sausage +6	Garden Italian Frittata v 22 Fresh local eggs, seasonal vegetables, salsa brava, served with Alaska mixed greens salad, pomegranate dressing
Alyeska Breakfast* GF, V 24 Local eggs any style, seasoned marble potatoes, served with toast, choice of bacon, reindeer sausage or vegan hash. ADD: Alaskan Salmon Lox +6	Cream of Barley 18 Alaska barley porridge, sweet cinnamon apple sauce, apple slices, spicy bacon topper	Yogurt Parfait GF 16 Honey Greek yogurt, berry compote, house granola, fresh berries
Buttermilk Pancakes 24 Alaska barley short stack, mixed berries compote, fresh Alaska butter	Alaska Harvest Board 29 Smoked & cured Alaska meats and seafood, house made giardiniera, cucumbers, tomatoes, local berry jam, grilled bread	Fresh Fruit Plate VG, GF 14 Seasonal fresh fruit & berries
		Breakfast Pastries 14 Selection of pastries, jams, flavored butters

ALL Day *Served 12pm – 10pm*

SOUP & SALADS

Soup Du Jour 10
Apple & Arugula Salad v, GF 14 Shaved apple ribbons, caramelized honey vinaigrette, candied walnuts, radish, goat cheese, arugula
Vegan Kale Caesar v, VG, GF, DF 14 Kale, fresh herbs, vegan avocado Caesar dressing, garlic chickpea "croutons"

ADD-ON 6oz: Chicken 12 | Shrimp 18 | Steak 21 | Salmon 24 | Halibut 26

PIZZAS

Our signature 12" pizzas are made with a Girdwood Brewing spent grain dough or a house made gluten free crust

Margherita 24 Tomato sauce, smoked burrata cheese, heirloom cherry tomatoes, olives, balsamic glaze, fresh basil
American 24 Tomato sauce, pepperoni, sausage, mushrooms, onions, peppers, mozzarella
Prosciutto & Rosemary 24 Prosciutto, mozzarella, rosemary, garlic oil, arugula, shaved piave cheese
Quattro Formaggi v 25 Mozzarella, parmesan, gorgonzola, ricotta, caramelized honey, Calabrian chili oil
Wild Mushroom v, VG, DF 25 Wild mushrooms, onions, cashew ricotta, white truffle oil

STARTERS

Guanciale Flatbread 21 Cured Alaska pork jowl, fig jam, Jarlsberg cheese, apple slices, Calabrian chili Oil, Girdwood Brewing spent grain crust
Antipasto Board 29 Fresh & cured Alaska meats, artisan cheeses, local lingonberry jam, marinated olives, grilled spent grain bread

SANDWICHES

All sandwiches served with french fries or house salad
SUB: Bowl of Soup +6

Alaska Burger 24 8oz Alaska beef patty, smoked gouda, Alaska bull kelp pickles, Calabrian chili ketchup, birch mustard, fried onion, brioche bun
Porchetta Sandwich 22 Sliced porchetta, mint & arugula pesto, salsa brava, fresh mozzarella, parmesan focaccia
Halibut Sandwich 28 Pan fried Alaska halibut, grapefruit ceviche, citrus aioli, brioche bun

PASTAS

Reindeer Bolognese 32 Rigatoni, reindeer bolognese, mozzarella, fennel crumbs
Spaghetti & Meatballs 29 Tomato sauce, Alaska beef & pork meatballs, fresh basil, parmesan, garlic crumbs

DINNER *Served 5pm – 10pm*

MAINS

Local Alaska Beef* MP 39 Chef's daily preparation	Sumac Blackened Alaska Salmon 38 Blackened Alaska salmon, sumac dry rub, rabe puree, coconut succotash
Poached Alaska Black Cod GF 39 Wine poached Alaska black cod, beluga lentil "risotto", smoked pistachio, green chickpeas, confit tomatoes	Lasagna v 32 Kale, shiitake mushrooms, fresh herb béchamel, wild mushroom ragout, grana padano
	Chicken Saltimbocca 36 Boneless Alaska chicken, prosciutto, provolone, balsamic fig jus, rabe puree, Italian couscous

DESSERT

Basque Cheesecake 12 Charred basque style cheesecake, blueberry basil compote	Locally Made Ice Cream 9 Choice of: Sweet Cream, Chocolate, Wild Berry, Alaska Fireweed, Dairy Free Ice Cream
Alaska Birch Crème Brulee 12 Alaska birch syrup custard, caramelized sugar, fresh berries	Sorbet 9 Seasonal Flavors
Lemoncello Olive Oil Cake 12 Olive oil cake, lemoncello curd, raspberry coulis, Alaska fireweed ice cream	



IN-ROOM DINING MENU

KIDS MENU

BREAKFAST

Served from 7am - 11am

Scrambled Local Eggs	14
Potatoes, choice of bacon or sausage, toast	
Chocolate Chip Pancakes	14
Maple syrup, fresh Alaska butter	
Assorted Cereal	8
Choice of: Cinnamon Toast Crunch, Fruit Loops, Honey Nut Cheerios, Frosted Mini Wheats	

LUNCH & DINNER

Served from 12pm - 10pm

Hamburger	14
4oz beef patty, brioche bun	
ADD: Cheese +2	
Breaded Chicken Strips	14
Choice of bbq, ranch or blue cheese	
All above items served with choice of fries, sautéed vegetables or fruit cup	

PASTAS

prepared with fresh local made pasta shells

Butter & Parmesan	9
Mac & Cheese	11
Marinara Sauce	11
PIZZA	
6 inch kid size	
Cheese	12
Pepperoni	14

BEVERAGES

Pot of Coffee	10	Whole or Low Fat Milk	4	Bottled Water	3
French Press Coffee	10	Specialty Milk	5	Iced Tea	4
Cup of Coffee or Hot Tea	3	Hot Chocolate	3	Soda 20 oz	4
Espresso	3	Juice	4	Red Bull	5
Cappuccino or Latte	4				

BEER & WINE LIST

RED WINE

2505	Argyle Pinot Noir Oregon	12	50
4565	Vietti Barbera Italy	11	48
5027	La Posta Pizzella Malbec Argentina	10	45
1707	Substance Cabernet Sauvignon Washington	9	40
1451	Silver Oak Cabernet Sauvignon Alexander Valley, California		140
1619	Stag's Leap Artemis Cabernet Napa Valley, California		125

WHITE WINE

7659	Zenato Pinot Grigio Italy	9	40
6118	Mohua Sauvignon Blanc New Zealand	9	42
6534	Camp Chardonnay California	10	45
8516	Dr. Loosen "L" Riesling Germany		40
6513	Duckhorn Chardonnay Napa Valley, California		60
7936	Louis Latour Corton Charlemagne Burgundy, France 2013		175

SPARKLING

8147	Zardetto Prosecco Italy	187ml	12
8112	Schramsberg Blanc de Blancs California	half bottle	45
8100	Roederer Estate Brut California		58
8105	Roederer Estate Brut Rosé California		65
8130	Veuve Clicquot Brut Champagne, France		93
8145	Veuve Clicquot Brut Rosé Champagne, France		107
8183	Louis Roederer Cristal Brut Champagne, France		400

ROSÉ

7660	Gerard Bertrand Rosé Provence, France		45
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HALF BOTTLE

8112	Schramsberg Blanc de Blancs California		45
6705	Alexander Valley Vineyards Chardonnay California		22
6123	Dry Creek Sauvignon Blanc California		25
7611	Saracco Moscato Italy		25
2532	A to Z Pinot Noir Oregon		25
1232	J. Lohr Cabernet Sauvignon California		23
3297	Seghesio Zinfandel California		34

*classic liquors available upon request

BEER

Coors Light	5.5
Corona	6.5
Midnight Sun Wolfpack Pilsner	6.5
Bearpaw River Frontiersman IPA	6.5
Alaskan White	6.5
Alaskan Amber	6.5
Alaskan Hard Seltzer	6.5
AK Ciderworks Semi-Dry Apple Cider	7

A \$5 hotel delivery charge and 20% gratuity will be added to all In-Room Dining orders.

Please contact Room Service by dialing 3255 from your room phone to order or for more information.

*Some items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

