



3651 O'Malley Road - Anchorage, Alaska 99507
(907) 522-3363



Starters

French Onion Soup*	10.00
House-made French Onion Soup with Caramelized Onions, Beef Stock, Bread with Gruyere and Fontina Cheese.	
Mozzarella Rounds*	11.00
Hand-breaded Mozzarella medallions served with House-made Marinara.	
Calamari*	12.00
Hand-breaded, lightly fried Squid Steak Strips, served with a House Spicy Aioli.	
Quesadilla	12.00
Cheese, sautéed Onions, Peppers, zesty Sour Cream and Jalapenos grilled inside a Flour Tortilla. Served with Salsa. Add Marinated Chicken 6.00* Add Shrimp 6.50*	
Pizza Nachos	14.50
Crispy Wontons topped with a Mozzarella blend, Pepperoni and Italian Sausage. Served with a side of House-made Marinara.	
Drummers*	6 for 10.95 12 for 16.95
House Smoked Chicken Wings with a choice of one of our three sauces, House Maple Chipotle, Garlic Parmesan, or dry with our House BBQ Sauce on the side.	
Meatballs*	12.00
Two Large House-made Meatballs and Marinara served with House-made Garlic Focaccia.	

On the Green

Garden Salad	6.50
Mixed Greens with Cucumber, Tomato, Carrots, and your choice of dressing.	
Caesar Salad*	Small 8.00 Regular 13.00
Romaine Lettuce, Parmesan Cheese, Cherry Tomatoes, Croutons, and House-made Caesar Dressing. Add Marinated Chicken 6.00* Add Shrimp 6.50*	
Strawberry Chicken Salad*	Small 10.00 Regular 16.00
House-Marinaded Chicken on a bed of Mixed Greens with House Candied Pecans, Feta, Sliced Strawberries and Fresh House Strawberry Vinaigrette.	
Shrimp and Blueberry Salad*	Small 10.50 Regular 16.50
Mixed Greens with Grilled Shrimp, House Candied Pecans, Blueberries, Feta cheese, Red Pepper Flakes and Fresh House Blueberry Vinaigrette.	

Ask your server about our soup of the day and our daily dessert.

*20% gratuity may be added for parties of 6 or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Grilled Sandwiches

Served with choice of side-winder fries, sweet potato fries, green salad, Caesar salad or a cup of our soup of the day.



Turkey and Herb Panini*	16.50
Smoked Turkey Breast, Pancetta, Fontina Cheese and a House-made Herb Cream Cheese Spread on an Artisan Herb Bread.	
Grilled Chicken Pesto Sandwich*	15.50
House-Marinaded Chicken Breast served on a House Focaccia with Pesto Aioli and Provolone Cheese.	
Italian Prime and Cheese Sandwich*	17.75
Herb crusted roasted Prime Rib sautéed with Pancetta and Baby Portabella Mushrooms served on a House Baked Roll with Provolone Cheese.	
“Murry” Meatball Sandwich*	16.50
Two Large House made Meatballs and Marinara served on a House Baked Roll with Provolone Cheese.	
Kobe Burger*	16.00
8oz Kobe Beef with Lettuce, Onions and Tomato served on a Toasted Sweet Hawaiian Bun.	
Add your choice of Cheddar, Swiss, Provolone, Pepper Jack cheese, Bacon.	1.00
Garlic Burger*	18.00
8oz Kobe Beef with Lettuce, Onions, and Tomato served on a Toasted Sweet Garlic Hawaiian bun with Cheddar and House Garlic Aioli.	

Clubhouse Favorites

Served after 5pm

Classic Alfredo	16.00
Penne Pasta in a fresh House-Made Creamy Parmesan Sauce.	
Add Marinated Chicken 6* Add Shrimp 6.50*	
Mediterranean Pasta	16.50
Artichoke Hearts, Kalamata Olives, Sundried Tomatoes and Capers in Penne Pasta, Tossed in a White Wine Garlic Sauce and Topped with Fetta Cheese.	
Add Marinated Chicken 6* Add Shrimp 6.50*	
Spicy Reindeer and Shrimp Pasta*	24.00
Creamy Cajun Sauce with Red Peppers, Shrimp and Spicy Alaskan Reindeer Sausage Tossed with Linguini.	
Macadamia Nut Halibut*	20.50
Halibut Filet Lightly Crusted in Macadamia Nuts, Sautéed and served with a House Bourbon Peach Chutney, Bay Rice, and Mixed Vegetables.	
Chicken Chevre*	18.00
House Marinaded Chicken Breast Grilled with our House Balsamic Glaze.	
Served on a bed of Goat Cheese with Bay Rice, and Mixed Vegetables.	
Top Sirloin Dianne*	25.00
Our version of this classic, Top Sirloin with a House Creamy Mushroom and Red Wine Sauce, served with Garlic Mashed Potatoes, and Mixed Vegetables.	

20% gratuity may be added for parties of 6 or more.

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We are sorry for any inconvenience but we are not a gluten-free kitchen and do not have separate

Wine

White



<u>Chardonnay</u>	<u>Glass 5oz</u>	<u>Bottle</u>
Rodney Strong Chalk Hill Sonoma, CA	10	45
Sonoma-Cutrer Russian River Ranches Sonoma, CA	11	50
Meiomi Sonoma County, CA		45
Mer Soleil Reserve Monterey, CA	9	40
Rombauer Carneros, CA		75
<u>Sauvignon Blanc</u>		
Nobilo Icon Marlborough, NZL	10	45
Joel Gott	8	35
<u>Pinot Gris</u>		
King's Ridge Willamette Valley, OR	8	35
Left Coast Pino Gris	11	50
<u>White Pinot Noir</u>		
Left Coast Cellars * Willamette Valley, OR	11	50
Rodney Strong Rose of Pinot Noir	11	50
<u>Rose and Sweets</u>		
Chateau Ste Michelle Riesling Columbia Valley, WA	7	34
Beringer White Zinfandel, CA	6	30
Canoe Ridge Rose	7	36

**Left Coast Cellars are donating a portion of the sale to Virtus Fortis Cancer Foundation at Providence Hospital.*

Red

<u>Cabernet</u>		
Wild Horse Central Coast, CA	9	42
Freak Show	10	45
Kyra Columbia Valley, WA		45
Brown Heritage		51
Alexander Valley	11	49
<u>Merlot</u>		
Chateau Ste Michelle Indian Wells Columbia Valley, WA	9	42
Emmolo from Caymus Vinyards		72
<u>Pinot Noir</u>		
Meiomi Sonoma County, CA	10	45
Patton Valley Willamette Valley, OR	10.	50
Rodney Strong		45
Acrobat		45
<u>Zinfandel</u>		
Rodney Strong Knotty Vines Sonoma, CA	11	50
<u>Other Reds</u>		
LaMadrid Reserva Malbec Agrelo, ARG		44
Diseno Malbec Mendoza, ARG	8	35
Saved Red Blend		45

Sparkling

Kenwood, CA Split 187ml		8
Roederer Brut Premier Champagne		95
Juame Serra Cristalino Cava Extra Dry ESP		35
Argyle		54

House Wine

Chardonnay, Cabernet, Merlot, Pinot Noir, Sav Blanc, Pinot Gris 8

Beer

Rotating Taps 5.50

Alaskan Amber
 Alaskan White
 Alaskan Freeride APA
 Denali Twister Creek IPA
 Stella Artois
 King Street Hefeweizen
 King Street IPA
 King Street Pilsner
 Midnight S Wolf Pilsner
 Broken Tooth Raspberry Wt
 Double Shovel Apple \$6.00

Domestic Bottled Beer 4.50

Budweiser
 Bud Light
 Coors Light
 Miller Light

Non Alcoholic 4.50

Buckler
 O'Douls Amber

Craft Bottled Beer 5.50

Deschutes Black Butte Porter
 Corona
 Heineken
 Mike's Hard (Various Flavors)
 Stella Cidre

* Ask your server about our Tap Specials