



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



Starters

- French Onion Soup***
House made French Onion Soup with Caramelized Onions, Beef stock,
Bread with Gruyere and Fontina Cheese. 10.00
- Calamari*** 12.00
Hand breaded, lightly fried Squid Steak strips, served with a House Spicy Aioli.
- Quesadilla** 12.00
Roasted red peppers, onion , jalapeño, cheese and a zesty sour cream in a
flour tortilla.
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.
- Smoked Wings*** 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.

On the Green

- Garden Salad** 6.00
Mixed greens with Cucumber, Tomato, Carrots, and your choice of dressing.
- Caesar Salad *** Small 8.00 Regular 13.00
Romaine Lettuce, Parmesan Cheese, 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 Marinated 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.

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.

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.



Caprese Sandwich	14.50
Mozzarella, basil, roma tomatoes and pancetta served on a warm toasted ciabatta style roll with olive oil and a balsamic glaze.	
Grilled Chicken Pesto Sandwich*	15.50
House Marinated 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.	
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 1.00 Bacon 1.50	
Garlic Burger*	18.00
8oz Kobe Beef burger served on a Garlic Hawaiian bun with Cheddar and a House Garlic Aioli.	

Clubhouse Favorites

Served after 5pm

Classic Alfredo	16.00
Penne Pasta in a fresh House 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*	
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 Marinated Chicken Breast grilled with our House Balsamic Glaze. Served on a bed of Goat Cheese with Bay Rice and Mixed Vegetables.	
Cedar Planked Salmon	24.00
Wild Alaskan sockeye salmon grilled and broiled on cedar served with a savory blueberry sauce rice and asparagus	

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Wine

White



<u>Chardonnay</u>	<u>Glass 5oz</u>	<u>Bottle</u>
Rutherford Ranch Napa, CA	9.50	45
Rodney Strong Chalk Hill Sonoma, CA	9.50	45
Sonoma-Cutrer Russian River Ranches Sonoma, CA	10.50	50
Meiomi Sonoma County, CA		45
Mer Soleil Reserve Monterey, CA	10.50	50
Rombauer Carneros, CA		75
<u>Sauvignon Blanc</u>		
Nobilo Icon Marlborough, NZL	9.50	45
Rodney Strong Charlotte's Home Sonoma, CA	8	35
Simi, CA	9	42
<u>Pinot Gris</u>		
Alexandria Nicole Horse Heaven Hills, WA	9.50	45
King's Ridge Willamette Valley, OR	9.50	45
<u>White Pinot Noir</u>		
Left Coast Cellars* Willamette Valley, OR	10.50	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	9.50	45
Decoy	9.50	45
Freak Show	9.50	45
Kyra Columbia Valley, WA	9.50	45
Brown Heritage	9.50	45
<u>Merlot</u>		
Chateau Ste Michelle Indian Wells Columbia Valley, WA	9	42
Santa Ema Reserve Maipo, CHI	8.50	38
<u>Pinot Noir</u>		
Meiomi Sonoma County, CA	9.50	45
Patton Valley Willamette Valley, OR		48
Rodney Strong	10.50	50
Sonoma Cutrer	10.00	48
<u>Zinfandel</u>		
Rodney Strong Knotty Vines Sonoma, CA	9.50	45
<u>Other Reds</u>		
LaMadrid Reserva Malbec Agrelo, ARG	9	44
Diseno Malbec Mendoza, ARG	8	35

Sparkling

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

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

Beer

Rotating Taps 5.50

Alaskan Amber
Alaskan White
Alaskan Freeride APA
Alaskan Brown
Broken Tooth Raspberry Wt
Denali Twister Creek IPA
Stella Artois
King Street Hefeweizen
Kona Longboard
Twister IPA

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