

# LUNCH MENU

## SMALL PLATES

### AHI POKE NACHOS

Ahi tuna marinated in soy, sesame oil, and fresh green onions served with sweet onions, crushed avocado, bonito flakes, nori, sriracha aioli, and kabayaki sauce on crispy wontons | 16

### SPOTTED SHRIMP COCKTAIL

Sweet and tender fresh Alaskan spotted shrimp, steamed and served with our housemade peppercorn cocktail sauce. | 19

### FRESH ALASKAN OYSTERS - JAKALOF BAY

Delicious, fresh Alaskan oysters on the half shell with peppercorn cocktail sauce, mignonette, and fresh lemon | 19

### SRIRACHA PEANUT FRIES

House-cut fries topped with hoisin sauce, sriracha, garlic aioli, pickled chilis and red onion, crushed peanuts, and cilantro | 12

*\*Alaskan potatoes when available.*

### CRAB & ARTICHOKE DIP

Creamy mixture of artichoke and crab meat blend served in an iron skillet with warm pita | 14

## SOUP & SALAD

ADD SALMON 10.00 | ADD STEAK 8.00

### OVERLOOK HOUSE SALAD

Pickled red onions, crumbled bleu cheese, candied pecans, sliced tomato and radish, served with housemade shallot vinaigrette | 14

### CAESAR SALAD

Chopped baby kale with creamy garlic parmesan Caesar dressing, herb croutons, and shaved parmesan cheese | 12

### MT. KIMBALL KALE SALAD

Shredded kale and arugula tossed in sweet white balsamic vinaigrette with edamame, sunflower seed, white wine rehydrated blueberries, spicy chickpeas, shredded radish, sliced red onion, red peppers and sweet anise pickled rhubarb | 15

### THE OVERLOOK'S FRENCH ONION SOUP

Caramelized onions, garlic, fresh herbs, beef stock, cognac, and Parmesan croutons | 12

## LUNCH ENTREES

### OVERLOOK CLUB

Toasted bread with Boar's Head ham, bacon, and turkey, Vermont Cheddar with lettuce, tomato, and lingonberry mayo. Served with our handcut fries. | 18

### BACON AVOCADO BURGER

Applewood-smoked peppered bacon, aged smoked Cheddar cheese, avocado, fresh lettuce and tomato | 18

### ALASKAN HALIBUT CHEEKS

Fresh, hand-battered, tender Alaskan halibut cheeks served with handcut fries and pickle aioli | 27

### SHORT RIB BAHN MI

Plum jam and jalapeno braised short rib, shredded carrots, cucumber, sweet anise pickled rhubarb, sweet Thai chili, fresh cilantro, and lemon juice. | 16

VEGETARIAN OPTION WITH CRISPY ALASKAN TOFU

## ALASKAN SALMON

Fresh Alaskan salmon seasoned with sea salt and cracked black pepper, lightly grilled and served with Arugula salad, spicy chickpeas, and shallot vinaigrette. | 18

### SMOKED DUCKBREAST REUBEN

Tender, smoked duck breast with thousand island, Swiss cheese, and saurkraut on toasted marbled rye bread. Served with your choice of side caesar or our handcut fries | 20



ENJOY YOUR PARK TOUR  
WITH A HEARTY  
BOXED LUNCH

Order from your server or on  
the Denali Life app

## BEVERAGES

49TH STATE DRAFT ROOTBEER | 4.00

SODA, ICED TEA OR LEMONADE | 4.00

COFFEE OR HOT TEA | 5.00

SAN PELLEGRINO 500ml 6.00 | 1L 11.00

ALASKAN GLACIAL WATER 5.00 / 7.00



SCAN TO VIEW MENU IN OTHER LANGUAGES



THE  
OVERLOOK  
AT THE CROWS NEST

fresh alaskan  
CUISINE  
— SINCE 1985 —



FRESH JAKALOF BAY  
ALASKAN OYSTERS

Delicious, fresh Alaskan oysters on the half shell with peppercorn cocktail sauce, mignonette, and fresh lemon | 19

SMALL PLATES

AHI POKE NACHOS

Ahi tuna marinated in soy, sesame oil, and fresh green onions served with crushed avocado, bonito flakes, nori, sriracha aioli, and kabayaki sauce on crispy wontons | 16

ALASKAN HALIBUT CAKES

Two seared Alaskan halibut cakes, arugula salad, and a sweet and spicy red onion remoulade | 18

SRIRACHA PEANUT FRIES

House-cut fries topped with hoisin sauce, sriracha, garlic aioli, pickled chilis and red onion, crushed peanuts, and cilantro | 12

*\*Alaskan potatoes when available.*

CRAB & ARTICHOKE DIP

Creamy mixture of artichoke and crab meat blend served in an iron skillet with warm pita. | 14

WILD MUSHROOMS

Warm grilled focaccia with herb goat cheese, topped with sherry wine vinegar sautéed coastal wild mushrooms, pine nuts, and spring truffle pecorino. Served with shaved brussels gremolata | 18

TERIYAKI BEEF TIPS

Hand-cut beef tenderloin, seared and tossed in our soy teriyaki sauce served on a bed of our home-made Asian slaw | 16



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BOXED LUNCH

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elevate *your experience*



SALADS

ADD SALMON 10.00 | ADD STEAK 8.00

OVERLOOK HOUSE SALAD

Pickled red onions, crumbled bleu cheese, candied pecans, sliced tomato and radish, served with housemade shallot vinaigrette | 17

MT. KIMBALL KALE SALAD

Shredded Kale and Arugula tossed in sweet white balsamic vinaigrette with edamame, sunflower seed, white wine rehydrated blueberries, spicy chickpeas, shredded radish, sliced red onion, red peppers and sweet anise pickled rhubarb | 18

CAESAR SALAD

Chopped baby kale with creamy garlic parmesan Caesar dressing, herb croutons, and shaved parmesan cheese | 15

THE OVERLOOK'S  
FRENCH  
ONION SOUP

Caramelized onions, garlic, fresh herbs, beef stock, cognac, and Parmesan croutons | 12

SIDES

FINGERLING POTATOES

Sliced, seasoned, and skillet seared | 6

WHITE QUINOA PILAF | 6

SEASONAL VEGETABLES

Ask your server for our current selection | 6

POTATO GRATIN

Sliced potatoes slow baked in cream and cheese | 6

SHAVED BRUSSELS  
GREMOLATA

with parsley and garlic, tossed in a lemon oil blend | 5

HOUSE ENTREES

ALASKAN  
BEEF & PORK

TRUE ALASKAN BURGER

Our ground chuck and brisket blend patty with crispy smoked Moffitt Farms bacon, truffle Pecorino cheese, garlic aioli, fried egg, butter lettuce, red onion, and tomato.  
Served with hand-cut fries. | 24

ASPEN FARMS HAND-CUT RIBEYE

14oz Prime cut beef, coffee rubbed and cast iron seared with cabernet demi-glace, served with potato gratin, and seasonal vegetables | 41

DOUBLE-CUT  
ALASKAN PORK CHOP

Moffitt Farms locally grown pork with a mushroom bacon cream sauce, served with sweet potato puree and sautéed greens | 30

FRESH ALASKAN  
SEAFOOD

BLACK COD

Miso black cod, on garlic sesame sautéed greens, with white quinoa pilaf, fried wasabi shallot, nori and turmeric foam. | 32

KING SALMON

Fresh Alaskan King salmon, served with fingerling potatoes, seasonal vegetables, and grilled lemon | 29

KING CRAB RAVIOLI

Tossed in a tarragon crème with roasted shitake mushrooms, blistered cherry tomatoes, seared spinach, and topped with Parmigiano-Reggiano. | 32

ALASKAN HALIBUT CHEEKS

Fresh, hand-battered, tender Alaskan halibut cheeks served with handcut fries and remoulade | 30

ALASKAN KING CRAB

A pound and a half of premium Alaskan Red King crab with clarified butter, grilled lemon, potato gratin, and seasonal vegetable mix | 65

BUDDHA BOWL

Crispy chick peas with roasted sweet potato, pickled red onion, baby kale and spinach, over white quinoa pilaf. Served with our sweet tahini and maple syrup sauce | 19

ADD SALMON 10.00 | ALASKAN TOFU 8.00



SCAN TO VIEW MENU IN OTHER LANGUAGES



SWEET TOOTH

BAILEY'S  
IRISH CRÉME  
BRÛLÉE

A rich and creamy custard made with Bailey's Irish Cream, topped with a caramelized sugar crust. | 10

OVERLOOK'S  
FAMOUS BAKED  
ALASKA

Chocolate brownie, moose tracks ice cream, toasted Italian meringue | 12

COCONUT  
MANGO PANNA  
COTTA

Our vegan panna cotta made with coconut milk and sweet mangoes, served with raspberry coulis | 9

APPLE  
TARTAN

Puff pastry stuffed with vanilla pastry cream and sliced apples, topped with vanilla bean gelato and a salted bourbon caramel sauce | 12

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ROOTBEER

4.00

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