



Fresh Alaskan Cuisine  
with Denali Views  
since 1985

## SMALL PLATES

### HERB AND ALASKAN SEA SALT FOCACCIA BREAD

Served with whipped ricotta cheese, lemon zest and local Snowbee honey. | 10.50

### RED KING CRAB RANGOON

A blend of Alaskan Red King crab, cream cheese, garlic, soy, and scallions served with sweet and sour sauce. | 16.00

### SRIRACHA PEANUT FRIES

Crispy seasoned fries topped with hoisin sauce, sriracha, garlic aioli, spicy pickled Fresno chilies, red onion, crushed peanuts and cilantro. | 14.50

### SMOKED ALASKAN KING SALMON DIP GFO

Overlook's signature dish since 1985. Citrus and brown sugar smoked King salmon with fresh dill aioli. Served with Ritz Crackers and fresh cucumber. | 18.00

### CHEESY CRAB AND ARTICHOKE DIP

A decadent mixture of crab, spinach, artichoke, and our creamy cheese blend in an iron skillet and baked to golden brown perfection. Served with crostini. | 18.50

### CRISPY CALAMARI

Lightly breaded marinated squid served with classic cocktail and Thai pineapple chili sauces. | 17.50

### WILD MUSHROOMS

Blend of wild mushrooms\*, sautéed in sherry wine vinegar, toasted pine nuts, and topped with goat cheese, fresh thyme, and crostini. | 16.50

### CHARCUTERIE & CHEESE BOARD GFO

Chef's choice of three gourmet cheeses, cold smoked wild salmon lox, Alaskan reindeer salami, nuts, fruits and crostini. | 21.00

### COLOSSAL PRAWN COCKTAIL

Diced cucumbers, fresh lemon, Mary Rose sauce. | 20.00

## SALADS

### THE OVERLOOK HOUSE SALAD GF

Mixed green, pickled red onions, creamy crumbled blue cheese, candied pecans, and house made roasted shallot Dijon vinaigrette. | 13.00

### CAESAR SALAD

Chopped romaine hearts with creamy garlic Parmesan Caesar dressing, herb croutons and shaved Parmesan cheese. | 11.00

- Add Halibut | +21.00
- Add Alaska Salmon | +18.00

### COBB SALAD GF

Mixed greens, cherry tomato, organic hard boiled egg, crispy smoked bacon, creamy blue cheese, red onion, avocado, oven roasted diced chicken, red wine vinaigrette. | 19.50

### ALASKA SMOKED SALMON CHOWDER

CUP 10 | BOWL 17

The ultimate! Creamy corn chowder with our signature house smoked Alaska salmon.

## ENTRÉES

### SIMPLY GRILLED ALASKAN SALMON GF

Fresh Alaskan salmon seasoned with local sea salt and cracked black pepper, then lightly grilled. Served with our decadent, creamy mashed potatoes, seasonal vegetables and grilled lemon. | 32.00

### SIMPLY GRILLED ALASKAN HALIBUT GF

Fresh Alaskan halibut seasoned with sea salt and cracked black pepper then lightly grilled. Served with our decadent, creamy mashed potatoes, seasonal vegetables and grilled lemon. | 38.00

### ARCTIC ROOTS® CIDER BRAISED REINDEER STEW

Tender reindeer braised in local Arctic Roots Cider with root vegetables and creamy mashed potatoes. | 29.00

### ALASKAN KING CRAB GF

A pound and a half of premium Alaskan Red King crab served with clarified butter, creamy mashed potatoes, seasonal vegetables and grilled lemon. | MP

### BUFFALO FILET MIGNON

Creamy wild mushroom ragu over tender buffalo filet mignon served with creamy mashed potatoes and seasonal vegetables. | 46.00

### CURRIED ALASKAN HALIBUT

A sweet and spicy coconut curry with a crispy seared halibut filet over forbidden rice, sautéed spinach, roasted carrots, scallions and cilantro. | 36.00

### HALIBUT AND CHIPS

Kachemak Bay halibut, hand battered in a delicate tempura with homemade creamy coleslaw, our signature tartar sauce, fresh lemon and crispy fries. | 29.00

### ALASKAN RED KING CRAB RAVIOLI

Fresh Alaskan Red King crab expertly blended with herbs and spices and folded into fresh ravioli. Served with sautéed spinach and tomatoes in a rich tarragon cream sauce. | 36.00

### SMOKED BEECHWOOD CHEDDAR AND BACON-STUFFED BURGER

Our custom blend of ground beef, stuffed with premium smoked Beechwood cheddar cheese, honey pepper bacon, lettuce, tomato, onion and garlic aioli. Served with our crispy, golden brown fries. | 23.00

## DESSERTS

### OVERLOOK'S FAMOUS BAKED ALASKA

Flambéed tableside! You'll never forget the experience of a decadent chocolate brownie with Moose Tracks ice cream encased in a toasted italian meringue. | 15.00

DENALI'S MIXED BERRY CRUMBLE | 12.00

TAHITIAN VANILLA CREME BRULEE GF | 11.00

TAHITIAN VANILLA ICE CREAM GF | 6.00

MOOSE TRACKS ICE CREAM | 6.00

## SIDES

MASHED POTATOES | 7.00

FRIES | 7.00

ROASTED CARROTS | 7.00

SAUTÉED ASPARAGUS | 7.00

FORBIDDEN RICE | 7.00

\* WHEN AVAILABLE. GF= Gluten Free GFO= Gluten Free Option Available NOTE: while items may not contain gluten, we do not operate a gluten free kitchen. Please ask to consult with our chef if you have questions. Normal kitchen operations involve shared cooking and preparation areas. We cannot guarantee that any menu item is free from any allergen. Consuming raw or undercooked meats, poultry, seafood, or eggs may cause illness.

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