



Fresh Alaskan Cuisine
with Denali Views
since 1985

SMALL PLATES

ALASKAN SEA SALT AND HERB 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

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. 19.00

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

CRISPY CALAMARI

Lightly breaded, marinated squid served with classic cocktail and lemon thyme aioli. 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 AND CHEESE BOARD GFO

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

ALASKAN KING CRAB CAKE

Alaskan king and jumbo lump crab hand-formed into a traditional, light and flavorful crab cake served with Mary Rose sauce. 17.50

SALADS

THE OVERLOOK HOUSE SALAD GF

Mixed greens, pickled red onions, crumbled blue cheese, candied pecans, and house made roasted shallot Dijon vinaigrette. 14.00

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

BLUE CHEESE STEAK SALAD GF

Tender grilled steak slices, avocado, blue cheese crumbles, red onion, blue cheese dressing, and herb croutons. 25.00

ALASKA SMOKED SALMON CHOWDER

Chef's secret recipe! The ultimate! Creamy corn chowder with our signature house-smoked Alaska salmon.

Cup 10.00 Bowl 17.00



ENTRÉES

ALASKAN KING SALMON GF

Fresh Alaskan king 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. 35.00

ALASKAN KACHEMAK BAY HALIBUT STEAK GF

Kachemak Bay, nestled in the heart of Alaska's Kenai Peninsula, is home to halibut coveted by chefs around the world. Bursting with remarkable flavor and succulent texture, this bone-in halibut steak that's lightly seasoned, grilled and served with our decadent, creamy mashed potatoes and tartar sauce, is bound to be the highlight of your Alaskan culinary experience 38.00

ARCTIC ROOTS® CIDER-BRAISED WILDERNESS STEW

Tender braised venison in local Arctic Roots® Cider with root vegetables and creamy mashed potatoes 29.00

ALASKAN RED 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

STEAK AU POIVRE

Delicate cognac peppercorn cream sauce over peppercorn crusted tender filet mignon served with our signature rosemary shoestring fries and seasonal vegetables. 38.00

CURRIED ALASKAN HALIBUT

A sweet and spicy coconut curry with seared halibut, sautéed spinach, roasted carrots, scallions, cilantro, and forbidden rice. 36.00 [Vegan option served with crispy tofu]

HALIBUT AND CHIPS

Kachemak Bay halibut, hand-battered in a delicate tempura, paired with housemade creamy coleslaw, our tartar sauce, fresh lemon and our signature rosemary shoestring fries 29.00

ALASKAN RED KING CRAB RAVIOLI

Fresh Alaskan red king crab blended with herbs and spices and folded in fresh ravioli. Served with sautéed spinach and tomatoes in a rich tarragon cream sauce 36.00

THE OVERLOOK BURGER

Our custom blend of ground beef, premium smoked Beechwood cheddar cheese, honey pepper bacon, crispy shallots, lettuce, tomato, and garlic aioli. Served with our signature rosemary shoestring fries. 24.00

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 CRÈME BRÛLÉE GF GF 11.00

TAHITIAN VANILLA ICE CREAM GF 6.00

MOOSE TRACKS ICE CREAM 6.00

SEASONAL SORBET GF 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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