



BASE CAMP BISTRO

Appetizers

Roasted Red Pepper Hummus

House made roasted red pepper hummus served with cucumbers, diced tomatoes, Kalamata olives, feta cheese and grilled Pita chips.
10

Asian Inspired Pot Stickers

Chef's special pot stickers filled with ground turkey, water chestnuts and Asian spices. Served with ginger scallion dipping sauce.
11

Crab, Spinach and Artichoke Dip

Baked mixture of red crab meat, artichoke, cream cheese, sour cream and parmesan cheese. Served with Sourdough crostini.
14

Matanuska Chicken Wings

Fresh herbs and beer braised chicken wings, baked and fried crisp. Tossed with our own BBQ sauce or smoky Chipotle honey sauce. Served with blue cheese dip, carrots and celery sticks
10

Crispy Calamari

Deep fried cornmeal crusted calamari. Served with Romesco sauce and apple slaw.
11

Scallop and Smoked Salmon Cakes

Pan fried mixture of scallops and smoked salmon, spiced with fresh herbs. Served with Creole Remoulade sauce and apple slaw.
12

Pepper Crusted Yellow Fin Tuna

Slices of pepper crusted yellow fin tuna, drizzled with a soy sauce blend and Japanese spicy Aioli. Served with seaweed salad.
13

Soups

Boston Clam Chowder

Chopped sea clams with diced bacon, celery, onion, potato and fresh thyme. Blended with Sherry wine and cream.
Cup 5 Bowl 7

Soup Du Jour

Cup 4 Bowl 6

Salads

Lodge Caesar Salad

Romaine hearts tossed in our house Caesar dressing topped with croutons and parmesan cheese. Add salmon, chicken, flat iron steak.
10

The Bounty

Mixed Artisan greens tossed with cranberry-citrus vinaigrette, matchstick apples, raisins, candied walnuts, sweet peppers and diced tomatoes. Topped with shredded parmesan cheese.
11

Mediterranean Spinach Salad

Young spinach tossed with herb Balsamic vinaigrette, Kalamata olives, diced tomatoes, sweet peppers, smoked bacon and a soft poached egg. Topped with feta cheese and shaved red onions.
12

Blue Steak Salad

Chopped hearts of Romaine tossed with blue cheese dressing. Topped with a grilled 6 oz Flat Iron steak, shaved red onions, diced tomatoes, blue cheese crumbles and onion straws.
15

Burgers

Served with seasoned fries

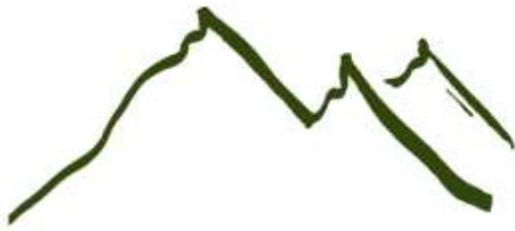
Tzatziki Garden Burger

House made veggie patty topped with Feta cheese and tzatziki sauce on a parmesan pepper bun.
12

Bistro Burger

Grilled half pound Angus sirloin patty with sharp cheddar cheese and smoked bacon on a parmesan pepper bun. Served with our special steak sauce.
13

Notice: The consumption of raw or uncooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness.



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Sandwiches

Served with seasoned fries

Vegetarian Delight

Grilled zucchini, yellow squash, eggplant, sweet onions and roasted red pepper topped with provolone cheese and herb Aioli on Focaccia roll.
11

Cheechako Chicken Sandwich

Grilled herb brined chicken breast topped with caramelized sweet onions, roasted red bell pepper, provolone cheese and herb Aioli on a Focaccia roll.
12

BBQ Pulled Pork

Shredded slow roasted Mesquite seasoned pork shoulder with pickled red onions, our own BBQ sauce and pepper jack cheese on a Potato Kaiser roll.
13

Pastrami Reuben

Thinly sliced beef pastrami topped with house made red cabbage Sauerkraut, Swiss cheese and horseradish Aioli on grilled Marble Rye.
12

Alaska Deep Sea

Fish and Chips

Deep fried Panko beer battered Alaskan Cod strips
Choice of coleslaw or seasoned fries and house made tartar sauce.
15

Halibut Quesadillas

Seasoned Alaskan halibut in lightly grilled flour tortillas with melted cheddar-jack cheese.
Served with guacamole, salsa and sour cream.
15

Seafood Platter

Fried breaded medley of scallops, prawns, cod and calamari sticks.
Choice of coleslaw or seasoned fries and house made tartar sauce.
15

Entreés

Served from 5:00pm until close

Bistro Steak and Anchovy Chimichurri

Grilled 9 oz Flat Iron steak served with herb roasted red potatoes and seasonal vegetables. Topped with Anchovy Chimichurri.
25

Chipotle Ribeye Steak Roquefort

Grilled 12 oz ribeye steak rubbed with Chipotle and topped with blue cheese crumbles.
Served with herb roasted red potatoes and seasonal vegetables.
29

Spanish Short Ribs

Slowly braised short ribs with fresh herbs, Spanish spices, and a chocolate red wine reduction.
Served with mashed Yukon potatoes and roasted vegetables.
22

Sicilian Meat Loaf

Mixture of ground beef and pork spiced with Italian fresh herbs and wrapped with smoked bacon.
Topped with mozzarella cheese and Rosemary reduction. Served with mashed Yukon potatoes and seasonal vegetables.
19

Susitna Baked Ziti

Baked Penne pasta tossed with Tuscany tomato sauce, spinach, Ricotta cheese, bell pepper and roasted squash.
Topped with mozzarella and parmesan cheese.
17

Chulitna Chicken Pot Pie

Baked mixture of carrots, celery, onions, sweet peas and chicken stew. Spiced with fresh herbs and wrapped with a puff pastry.
17

Seared Salmon Meuniere

Fillet of Sockeye salmon with browned butter, white wine, lemon and fresh tarragon sauce.
Served with pesto Risotto and seasonal vegetables.
25