# Base Camp Bistro

## Appetizers

### Roasted Red Pepper Hummus
House-Made Roasted Red Pepper Hummus
Served with Cucumbers, Roma Tomatoes, Kalamata Olives,
Feta Cheese, and Pita Chips
9

### Spinach and Artichoke Dip
Baked Spinach, Artichoke, Cream Cheese,
Sour Cream, and Parmesan Cheese
Served with house-made Wheat Crackers
10

### Admiralty Island Steamed Mussels
Southeastern Alaskan Black Mussels
Spicy Coconut Milk Broth with Tomatoes and Fresh Herbs
Toasted Rustic Bread for Dipping
13

### Matanuska Wings
Chicken Wings Tossed with a Choice of Spicy or
Smoky Fireweed Honey BBQ Sauce
Served with Blue Cheese Dip, Carrots and Celery Sticks
12

### Bacon & Blue Cheese Chips
Huge Plate of Hand-Cut Chips topped with Blue Cheese Crumbles,
and Bacon. Drizzled with Spicy Sour Cream
12

### Crispy Calamari
Tender Calamari lightly breaded and flash fried.
Served with Smoked Paprika Aioli and Lemon
12

### The Great Land Crab Cakes
Jumbo Crab Pan-Fried Crisp and Golden
Salad of Fresh Corn, Diced Bacon, Snap Peas, and Arugula
Drizzled with Roasted Tomato Aioli
14

### Pepper Crusted Yellow Fin Tuna
Slices of Seared Rare Yellow Fin Tuna
Drizzled with a Soy Sauce Blend and Japanese Spicy Aioli
Served with Seaweed Salad
15

## Soups

### Alaskan Seafood Chowder
Fresh Seafood Chowder with Salmon, Clams, Shrimp, Mussels,
Crab, Cream, White Wine, Potatoes and Fresh Thyme
Cup 5 Bowl 7

### Chef's Soup Du Jour
Cup 4 Bowl 6

## Salads
Add Grilled Salmon 8 or Chicken Breast 6 to any Salad

### Lodge Caesar Salad
Hearts of Romaine with our Creamy Caesar Dressing,
Focaccia Croutons, and Shaved Parmesan
Starter 6 Full 11

### Midnight Sun Salad
Wild Arugula, Gala Apples, Red Endive, Dried Apricots,
Bleu Cheese Crumbles, and Toasted Walnuts
Tossed with a Pomegranate –White Balsamic Vinaigrette
Starter 7 Full 11

### Summer Spinach Salad
Tender Baby Spinach, Ripe Nectarines, Prosciutto, Goat Cheese
And Toasted Almonds with a Passion Fruit Vinaigrette
Starter 8 Full 12

### Grilled 6oz New York Steak Salad
Artisan Mixed Greens, New Potatoes, Roasted Red Peppers,
Bleu Cheese Crumbles, and Crispy Fried Red Onions with a
Dijon – Herb Vinaigrette
17

## Alaska Deep Sea Favorites

### Lodge Fish and Chips
Buttermilk Fried Alaskan Cod served with seasoned Hand-Cut Chips,
Lemon, Coleslaw, and our own Tartar Sauce
15

### Alaskan Halibut Quesadillas
Seasoned Alaskan Halibut Pieces and a Blend of Three Cheeses
in a Lightly Grilled Flour Tortilla
Served with Guacamole, Salsa, and Sour Cream
15

The consumption of raw or uncooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness.
A 20 % gratuity will be added to all parties of six (6) or more.

# Base Camp Bistro

## Sandwiches

Served with House Made Chips

### Grilled Vegetarian Wrap

Grilled Zucchini and Squash, Roasted Red Peppers,
Parmesan and Mixed Greens with a
White Balsamic Dressing.
12

### Cheechako Chicken Sandwich

Grilled, Marinated Chicken Breast
Topped with Caramelized Onions, Roasted Red Bell Pepper,
Provolone Cheese and Lemon Aioli
Served on a Toasted, Locally-Baked Focaccia Roll
13

### BBQ Pulled Pork Sandwich

Smoky, Shredded Braised Pork
Tossed in Our Own BBQ Sauce with Caramelized
Onions and Pepper Jack Cheese
Served on a Toasted Parmesan Pepper Bun
13

### Classic Pastrami Reuben

Warm, Thinly-Sliced Beef Pastrami
with Sauerkraut, Swiss Cheese
And Spicy Thousand Island Dressing,
Served on a Grilled Locally-Baked Marble Rye
13

## Burgers

Served with House Made Chips and All the Fixings on the Side
With a Toasted Parmesan Pepper Bun

### Homemade Garden Burger

Tasty Blend of Black Beans, Rice and Quinoa
With Baby Spinach, Vine Ripe Tomato, and Herbed Goat Cheese Spread
13

### Bistro Bacon Burger

Grilled, Half Pound Angus Beef with Sharp Cheddar Cheese,
Smoked Bacon and Our Own Steak Sauce
15

## Entrées

Served From 5:00 PM until 9:00 PM

### Grilled Fillet of Wild Alaskan Salmon

Catch of the Day Alaskan Salmon
Served with a Parmesan Risotto, Crisp Summer Snap Peas and a
Roasted Tomato Beurre Blanc
28

### Bistro-Style Roast Half Chicken

Crisp and Golden, Naturally-Raised Chicken with
Whipped Yukon Gold Potatoes, Seasonal Vegetables
Lemon-Herb Pan Jus
19

### Portabella Mushroom and Three Cheese Ravioli

Simmered in a Wild Mushroom Consommé
With kale, Asparagus Tips, Cherry Tomatoes and Fresh Chives
Topped with Shaved Parmesan and Truffle Essence
19

### Matanuska Meatloaf

Specially Seasoned Blend of Ground Beef, Pork and Reindeer Meat
With Whipped Yukon Gold Potatoes and Seasonal Vegetables in a
Mushroom Gravy
22

### Inside Passage Seafood Cioppino

*Brander Vineyards Award Winning Recipe*
Seafood Medley of Shrimp, Salmon, Cod, Crab, and Mussels
In a Zesty Tomato-Saffron Broth
With Blanched Summer Vegetables and Toasted Local Bread
24

### Seared Kachemak Bay Halibut

Light and Healthy Preparation of the Freshest Alaskan Halibut
With Wild Mushrooms, Artichoke Hearts, Roasted Plum Tomatoes
And a Delicate Saffron-Herb Broth
32

### Spice-Rubbed Bleu Cheese Ribeye Steak

Grilled 10oz Angus Beef
Rubbed with Chipotle and Topped with Melting Bleu Cheese.
Rosemary Roasted Red Potatoes, Seasonal Vegetables
Rich Red Wine Sauce
29

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