

IN-ROOM DINING MENU

BREAKFAST daily from 7:00am - 11:00am

Homesteader 15	two eggs your way, choice of bacon or sausage patty, seasoned breakfast potatoes	Backcountry Burrito 16	scrambled eggs, chorizo, potatoes, cheese blend, sriracha aioli, jalapeno salsa & sour cream	Alyeska Shortstack Pancakes 13	maple syrup & cinnamon butter
The Forager Omelet 17	mushroom, spinach, sautéed onion, house cheese blend, seasoned breakfast potatoes	Biscuits and Gravy 16	two house made cheddar garlic biscuits, sausage gravy, two eggs any style	Stuffed French Toast 17	locally made cinnamon chip loaf, raspberry-rhubarb birch syrup, cream cheese, raspberry crisps, served with maple syrup & cinnamon butter
The Catch Omelet 24	crab, avocado, romesco sauce, house cheese blend, seasoned breakfast potatoes	Glacier Parfait 11	honey Greek yogurt, raspberry-rhubarb birch syrup, vanilla tapioca pearls, house granola, fresh berries		add seasonal compote +4
Hunter Omelet 18	bacon, reindeer, chorizo, house cheese blend, seasoned breakfast potatoes	Fruit Plate 13	seasonal fruit & fresh berries		make it a breakfast with two eggs your way & choice of bacon or sausage patty +4

Substitute
reindeer sausage +3
mixed salad +3

gluten free toast +2
vegetarian sausage +3
fruit cup +3

LUNCH & DINNER Lunch 12:00pm - 4:00pm on weekends & holidays | Dinner daily 5:00pm - 10:00pm

STARTERS		ENTRÉES	
Zuppa Tuscano GF 9	creamy chicken broth, sausage, potatoes, kale, bacon, parmesan	Grilled Hanger Steak 48	10 oz aged coffee dry rubbed hanger steak, Jarlsberg potato pave, sautéed vegetables, smoked herb butter, bone marrow veal jus
Soup Du Jour 8		Pistachio Crusted Alaska Black Cod 38	Alaska black cod, smoked pistachio crust, sweet sausage consommé, confit fingerlings, leeks, arugula
Fritto Misto v 12	sparkling wine battered apples, mushrooms, zucchini, fried and served with calabrian chili aioli	Reindeer Bolognese 25	rigatoni, reindeer bolognese, mozzarella, fennel crumbs
Apple & Arugula Salad v GF 13	shaved apple ribbons, caramelized honey vinaigrette, candied walnuts, radish, goat cheese, arugula	Wild Mushroom Fricassee v 21	pappardelle pasta, wild mushroom fricassee, ricotta, microgreens
Grilled Romaine Caesar Salad 13	grilled romaine heart, house Caesar dressing, parmesan, brown butter crouton crumble	Italian Sandwich 19	pepperoni, prosciutto, salami, mozzarella cheese, tomato, arugula, parmesan focaccia, french fries
Smoked Burrata & Prosciutto 16	house smoked burrata, prosciutto, cherry tomatoes, grilled parmesan focaccia, garlic oil, local microgreens, lemon vinaigrette		chicken +7 shrimp +9 steak +9 salmon +9
PIZZAS <small>sub gluten free crust +3</small>		Margherita v 20	house tomato sauce, smoked burrata cheese, heirloom cherry tomatoes, fresh basil
Quattro Fromaggio v 18	mozzarella, parmesan, gorgonzola, roasted garlic ricotta, caramelized honey, calabrian chili oil	Prosciutto & Rosemary 19	prosciutto, mozzarella, parmesan, rosemary, garlic oil, arugula
Americano 19	house tomato sauce, peppers, onions, mushrooms, sausage, pepperoni, mozzarella		

CHILDREN'S MENU

*Breakfast daily 7:00am - 11:00am
Dinner daily 5:00pm - 10:00pm
Lunch 12:00pm - 4:00pm
weekends & holidays*

French Toast 6	Breaded Chicken Strips 10	D Cheesecake 10	house-made cheesecake, graham cracker crust, sour cream, berry compote
Pancake 9	Grilled Chicken 14	E Salty & Sweet Treat 12	roasted, salted mixed nuts, Alaska Chip Company sweet kettle corn
<i>chocolate chip or blueberry +2</i>	with potatoes and vegetables	S Signature Alyeska Cookies 9	Alaska barley, chocolate chunks, sea salt, caramelized cocoa nibs
Two Egg Breakfast 10	Cheese Pizza 11	R AK Wild Scoops Ice Cream Sandwich 9	
Cold Cereal 6	Pepperoni Pizza 12	T Gelato or Seasonal Sorbet 7	
	Mac & Cheese 10		
	Bolognese 12		
	Butter & Parmesan Cheese 8		

BEVERAGES

Pot of Coffee 10	Whole or Low Fat Milk 2	Juice 4
Cup of Hot Tea or Coffee 2	Soy or Almond Milk 3	Soda 20 oz 3.75
Espresso 2.50	Hot Chocolate 3	Iced Tea 3.50
Cappuccino or Latte 3.75	Bottled Water 3.75	Red Bull 4

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RED



2505	Argyle Pinot Noir Willamette Valley, Oregon	12	50
5027	La Posta Pizella Malbec Argentina	10	45
1707	Substance Cabernet Sauvignon Washington	9	40
4585	Ornellaia "Le Volte" Super Tuscan Blend Italy		65
1619	Stag's Leap "Artemis" Cabernet Napa Valley, California		125
1489	Silver Oak Cabernet Alexander Valley, California		140
1241	Joseph Phelps "Insignia" 2010 Napa Valley, California		295

SPARKLING



8147	Zardetto Prosecco Italy	12	
8100	Roederer Estate Brut California		58
8105	Roederer Estate Brut Rosé California		65
8130	Veuve Clicquot Brut Champagne, France		93
8145	Veuve Clicquot Brut Rosé Champagne, France		107
8183	Louis Roederer Cristal Brut Champagne, France		400

BEER

	Draft Alyeska Brewski Hazy Pale by Girdwood Brewing	6
	Rotating Draft Selection	6
	Coors Light	5
	Corona	6
	Midnight Sun Wolfpack Pilsner	6
	Bearpaw River Frontiersman IPA	6
	Alaskan Amber	6
	Alaska Ciderworks Semi-Dry Apple Cider	7
	Haake Beck n/a	5

Full bar and cocktails available upon request

WHITE



7659	Zenato Pinot Grigio Italy	8	36
6090	St Supery Sauvignon Blanc Napa, California	10	42
5990	MacRostie Chardonnay Sonoma, California	10	44
8516	Dr. Loosen "L" Riesling Germany		40
6513	Duckhorn Chardonnay Napa Valley, California		52
7932	Louis Latour Meursault Burgundy, France		99

ROSÉ



7660	Gerard Bertrand Rosé Provence, France		45
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HALF BOTTLE

6705	Alexander Valley Vineyards Chardonnay California		22
6123	Dry Creek Sauvignon Blanc California		25
7611	Saracco Moscato Italy		25
2532	A to Z Pinot Noir Oregon		25
1232	J. Lohr Cabernet Sauvignon California		23
3297	Seghesio Zinfandel California		34



A \$5 hotel delivery charge and 20% gratuity will be added to all In-Room Dining orders.

Please contact Room Service by dialing 3255 from your room phone to order or for more information.