



SEVEN GLACIERS

STARTERS

Crab Cake
Spicy Remoulade,
Kale-fennel Salad
22

Tallow Tots
Parmesan, Sweet Garlic, Chive
13

Alaska Oysters
Mignonette, Cocktail
Half dozen
22

Artisan Cheese Plate
Chef's Selection of Domestic Cheeses,
Dried & Fresh Fruit, Pan Forte and Lavosh
23

MOUNTAIN FARE

Scallop Bisque
Smoked Salmon Mousse,
Chive Oil, Crouton
16

Baby Kale Salad
Strawberries, Torn Brioche,
White Anchovy
17

Alaska Wheatberries
Roasted Broccoli, Turnips,
Pickled Heirloom Carrot, Egg, Honeycomb
16

Butter Lettuce Salad
Chick Peas, Apricot, Fig, Vadouvan,
Lemon, Yogurt
18

Grilled Beef Burger
Feta Aioli, Onion Marmalade, Gruyere Cheese,
Butter Lettuce, Tomato, House-Cut Fries
20

Smoked Salmon Tartine
Grilled Sourdough, Breakfast Radish,
Pickled Onion, Tomato, Baby Kale
18

1/2 Order King Crab Legs
Lemon, Drawn Butter
40

Mountain Mac & Cheese
16
with King Crab
27

Certified Angus Beef Filet
6 oz Portion, French Fries, House Sauce
28

Smoked Alaska Cod
Veloute, Peas, Celery, Puff Pastry
36

Please No Split Checks.

For parties of six or more, a 18% gratuity will be added to your check for your convenience.

Items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Wild, Natural & Sustainable®

