

# MOUNTAINEER GRILL BAR

GOOD FOOD.  GOOD MOOD.

## APPETIZERS

- COCONUT SHRIMP** 27  
Crispy Coconut Encrusted Butterflied Shrimp, Sweet Chili Sauce, Minced Shallots, Cilantro, Lime Juice, Arugula, Chives
- SPINACH ARTICHOKE DIP** 22  
Cream Cheese, Roasted Garlic, White Wine, Lemon Juice, Wilted Spinach, Mozzarella, Provolone, Corn Tortilla Chips, Pacific Sea Salt
- SOUTHWESTERN CHICKEN EGG ROLLS** 22  
Fajita Seasoned Chicken, Spinach, Black Beans, Corn, Bell Peppers, Pepper Jack Cheese, Chipotle Ranch Sauce, Scallions
- GARLIC CHEESE CURDS** 19  
Fried Wisconsin White Cheese Curds, Garlic, Parsley, Parmesan Cheese, Chives, Sweet Jalapeno Relish Aioli

## SOUP & SALAD

- SMOKED SALMON CORN CHOWDER** 14 | 16  
Alaskan Smoked Salmon, Bacon, Yukon Gold Potatoes, Celery, White Wine, Cream, Sweet Corn, Garlic Croutons, Parsley
- RED PEPPER ALE SOUP** 14 | 16  
Alaskan Ale, Roasted Red Peppers, Garlic, Thyme, Oregano, Cream, Parmesan, Gruyere and Fontina Cheeses, Chives, Paprika
- MOUNTAINEER CAESAR SALAD** 15 | 18  
Crisp Romaine Lettuce, Focaccia Herb Croutons, Shaved Parmesan, Roasted Garlic Caesar Dressing, Lemon, Cracked Black Pepper
- CLASSIC WEDGE SALAD** 18  
Iceberg Lettuce, Rendered Bacon, Shaved Red Onion, Scallions, Blue Cheese Crumbles, Boiled Egg, Buttermilk Herb Dressing, Crispy Fried Onions
- ANTIPASTO SALAD** 15 | 18  
Organic Leaf Lettuces, Spinach, Capicola, Cherry Tomatoes, Genoa Salami, Mozzarella, Provolone, Kalamata Olives, Fire Roasted Peppers, Pepperoncini, White Balsamic Vinaigrette

## ENTREES

- PRIME RIB** MP  
Slow Roasted Certified Angus Beef, Rosemary Pacific Sea Salt Rub, Au Jus, Creamy Horseradish Sauce, Yukon Gold Mashed Potatoes, Steamed Asparagus
- SEARED AK SALMON** 45  
Pan Seared, Brown Rice and Quinoa Pilaf, Steamed Asparagus & Heirloom Baby Carrots, Cranberry and Orange Marmalade Gastrique
- PASTA GNOCCHI** 38  
Pan Seared, Basil Pesto, Cherry Tomatoes, Arugula, Sweet Peas, Ricotta, Tomato Bruschetta, Shaved Parmesan Cheese, Scallions
- DUNGENESS CRAB LEGS** MP  
Steamed Dungeness Clusters, House Seasoning, Corn on the Cob, Clarified Butter, Lemon Wedges
- HERB MARINATED CHICKEN CUTLET** 41  
Lemon, Garlic & Herb Oil Marinated, Yukon Gold Mashed Potatoes, Steamed Asparagus, Heirloom Carrots, Dijon Cream Sauce, Crispy Onions, Chives
- WAYGU BURGER OF THE DAY** 28  
Ask Your Server for Details

## DESSERT

- LEMON BERRY MASCARPONE CAKE** 16  
Sweet Mascarpone Cream Filling, Lemon Zest, Macerated Blueberries and Cranberries, Powdered Sugar Crumble
- CHOCOLATE GANACHE CHEESECAKE** 16  
Dark Chocolate Ganache, Vanilla Cream Cheese, Brown Sugar, Cocoa Powder, Cocoa Nibs, Mixed Berry Puree
- WILD BERRY SORBET** 16  
Marion Berry and Pear Sorbet, Fresh Berries, Lemon Coconut Cookie Crumble