



Fresh Alaskan Cuisine
with Denali Views
since 1985

SMALL PLATES

ALASKAN SEA SALT AND HERB FOCACCIA BREAD

Served with whipped ricotta cheese, lemon zest and local Snowbee honey. 10.50

THE OVERLOOK HOUSE SALAD GF

Mixed greens, pickled red onions, crumbled blue cheese, candied pecans and housemade roasted shallot Dijon vinaigrette. 14.00

RED KING CRAB RANGOON

A blend of Alaskan red king crab, cream cheese, garlic, soy, and scallions served with sweet and sour sauce. 16.00

SRIRACHA PEANUT FRIES

Crispy seasoned fries topped with hoisin sauce, sriracha, garlic aioli, spicy pickled Fresno chilies, red onion, crushed peanuts and cilantro. 14.50

SMOKED ALASKAN KING SALMON DIP GF

Overlook's signature dish since 1985. Citrus- and brown sugar-smoked king salmon with fresh dill aioli. Served with Ritz Crackers and fresh cucumber. 18.00

CRISPY CALAMARI

Lightly breaded, marinated squid served with classic cocktail and lemon thyme aioli. 17.50

ALASKA SMOKED SALMON CHOWDER

Chef's secret recipe! The ultimate! Creamy corn chowder with our signature house-smoked Alaska salmon. Cup 10.00 Bowl 17.00

*GF= Gluten Free GFO= Gluten Free Option Available
NOTE: while items may not contain gluten, we do not operate a gluten free kitchen. Please ask to consult with our chef if you have questions.

Normal kitchen operations involve shared cooking and preparation areas. We cannot guarantee that any menu item is free from any allergen. Consuming raw or undercooked meats, poultry, seafood, or eggs may cause illness.

LUNCH ENTREES

OVERLOOK CLUB

Turkey, ham, bacon, cheddar cheese, lettuce, tomato, mayo and sourdough bread. Served with our signature rosemary fries. 21.00

THE CLASSIC

Our custom blend of ground beef, premium cheddar cheese, lettuce, tomato, mustard and red onion on an artisan bun. Served with our signature rosemary fries. 19.50

SNOWBEE SPINACH SALAD

Fresh spinach, strawberries, goat cheese, red onion, cucumber, and candied pecans tossed in Snowbee honey berry vinaigrette. 21.00

HALIBUT FISH & CHIPS

Fresh Kachemak Bay halibut hand-battered in our chef's secret recipe batter and fried golden (2 pieces). Served with homemade coleslaw, our tartar sauce, fresh lemon and signature rosemary fries. 29.00

CHICKEN BACON RANCH WRAP GF

Grilled chicken, honey pepper bacon, cheddar cheese, fresh romaine, diced tomatoes, chopped scallions tossed in housemade ranch wrapped in a gluten-free tortilla. Served with our signature rosemary fries. 21.50

FRENCH DIP

Thinly sliced roast beef in a toasted Parisian roll with au jus. Served with our signature rosemary fries. 22.00

CRISPY TOFU & CHIPS

Tofu hand-battered in our Chef's secret recipe batter and fried golden (2 pieces). Served with homemade coleslaw, our signature tartar sauce, fresh lemon and signature rosemary fries. 24.00

ARCTIC ROOTS® CIDER-BRAISED WILDERNESS STEW

Tender braised venison in local Arctic Roots® Cider with root vegetables and creamy mashed potatoes. 27.00

CAESAR SALAD

Chopped romaine hearts with creamy garlic Parmesan Caesar dressing, herb croutons and shaved Parmesan cheese. 11.00

Add Halibut +21.00

Add Alaska Salmon +18.00

CALIFORNIA CHICKEN

Grilled chicken, fresh avocado, romaine lettuce, sliced tomato and garlic aioli on an artisan bun. Served with our signature rosemary fries. 22.00

ALASKAN CRAB CAKES

Alaskan king and jumbo lump crab hand-formed into a traditional, light and flavorful crab cake served with Mary Rose sauce. Served with our homemade coleslaw signature rosemary fries. 26.50

DESSERTS

DOUBLE CHOCOLATE BROWNIE A LA MODE 12.00

SEASONAL SORBET GF 6.00

TAHITIAN VANILLA ICE CREAM GF 6.00

MOOSE TRACKS ICE CREAM 6.00

DENALICROWSNESTCABINS.COM 20% GRATUITY ADDED FOR PARTIES OF SIX OR MORE. 4% SERVICE FEE APPLIED TO ALL ITEMS

