

TWO RIVERS

Skillets

SERVED WITH A BUTTERMILK BISCUIT

MEAT LOVERS



Reindeer sausage, bacon, and cubed ham, sautéed with a mix of potatoes, bell peppers, and onions, scrambled with eggs and topped with melted cheese. \$22

GARDEN FRESH



A colorful medley of potatoes, bell peppers, onions, mushrooms, tomatoes, and fresh spinach, scrambled with eggs and topped with melted cheese. \$20

TRAILBLAZER



Reindeer sausage sautéed with a mix of potatoes, bell peppers, and onion, scrambled with eggs and topped with melted cheese. \$22

ALASKA PRIME



Tender prime rib, sautéed with a mix of potatoes, bell peppers, and onions, scrambled with eggs and topped with cheddar cheese. \$24

Classics

FRENCH TOAST CASSEROLE

An indulgent French toast bake, filled with custard and served warm. Topped with a buttery streusel crumble and baked to golden perfection. Accompanied with mixed berries and whipped butter. \$16

AVOCADO TOAST



The classic: Creamy avocado, topped with cherry tomatoes, tangy feta cheese, and finished with a drizzle of rich balsamic glaze. Served with a side of homestyle potatoes. \$16

OR

Alaska style: Creamy avocado, bacon, and a sliced hard-boiled egg. Served with homestyle potatoes. \$16

LAST FRONTIER PLATTER



Fuel up with a true Alaska breakfast featuring your choice of bacon or reindeer sausage, paired with two eggs prepared to your preference. Served with homestyle potatoes, a biscuit, and fresh fruit. \$16

MIDNIGHT SUN BURRITO



A rugged Alaska-sized breakfast burrito stuffed with fluffy scrambled eggs, golden potatoes, melted shredded cheese, and your choice of crispy bacon or savory reindeer sausage, all wrapped in a warm tortilla. Served with a side of salsa and sour cream. \$16

FISHERMAN'S BREAKFAST

A toasted bagel accompanied by house-made Alaska smoked salmon cream cheese spread. Served with fresh fruit. \$15

A la Carte

Breakfast Meats \$6

Eggs \$7

Biscuit \$4

Guacamole \$4

Homestyle Potatoes \$5

Fruit \$5

* CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SHELLFISH, AND EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.



Can accomodate vegetarian diet



Can accomodate gluten intolerance





STARTERS

DEEP FRIED CAULIFLOWER

Crispy battered florets served with celery and carrot sticks, and a side of bleu cheese dressing. \$17



SALMON DIP

Alaska smoked salmon cream cheese dip, served with sourdough slices and garnished with chives. \$18

ALASKAN SOURDOUGH PLATE

Alaskan sourdough bread served with balsamic and olive oil dipping sauce. \$8

CRAB CAKES



Two crispy panko coated king crab served with house made spicy remoulade sauce. \$20

SHRIMP COCKTAIL

Five poached shrimp served with cocktail sauce and lemon. \$18

SOUP & SALAD

SMOKED SALMON CHOWDER

Alder-smoked Alaska salmon, blended with tender potatoes and vegetables in a rich and creamy chowder.

Cup \$9 | Bowl \$12

CLASSIC CAESAR SALAD

Crisp romaine lettuce topped with parmesan cheese and garlic croutons. Tossed in Caesar dressing.

Half \$9 | Full \$12

Add chicken \$7 | Add salmon \$12



SOUTHWEST SALAD

Crisp romaine lettuce topped with roasted peppers, black beans, corn, feta cheese, and ancient grains.

Add Chicken \$7 | Add Salmon \$12

SOUP OF THE DAY

House made soup of the day.

Cup \$9 | Bowl \$12



This entree has been carefully curated leveraging local ingredients and proudly included in our North to Alaska program.



Can accommodate vegetarian diet



Recipe made using local Alaskan ingredients



Gluten intolerance can be accommodated

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



ENTRÉES



COPPER RIVER SALMON

Pan-seared with an herb and citrus gremolata butter, served with seasonal vegetables and white bean wheat berry pilaf. \$38



SAFFRON ROCKFISH



Pan-seared and drizzled with orange-saffron cream sauce, served with seasonal vegetables and white bean wheat berry pilaf. \$37



ROASTED ANGUS PRIME RIB

Slow-cooked daily, served with au jus and horseradish cream sauce, served with mashed potato and seasonal vegetables.

McCarthy Cut (14 oz.) \$40

Kennecott Cut (10 oz.) \$35

To ensure the quality of our slow-cooked prime rib, quantities are limited.



MUSHROOM RAVIOLI

Drizzled in a brown butter sage sauce, topped with grilled chicken, and garnished with parsley. \$37

AURORA GLAZED DUCK

Drizzled with a blackberry-red wine reduction and served over white bean wheatberry pilaf with seasonal vegetables. \$45



PICADILLO FIREBOX

Fire-roasted red pepper stuffed with a vegan picadillo filling of roasted corn, black beans, golden raisins, green olives, tomatoes, fresh herbs, and spices, served on a bed of rice pilaf with fried plantains. \$37



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