



SEVEN GLACIERS

APPETIZERS

Crab Cake
Scallops, Spicy Remoulade,
Seasonal Salad
17

Spot Prawns a la Plancha
PWS Spot Prawns, Fennel Confit,
Scampi Vinaigrette
16

Artisan Cheese Plate
Chef's Selection of Imported & Domestic
Cheeses, Dried & Fresh Fruit Pan Forte
Selection of Three Cheeses 14
Selection of Four Cheeses 18
Selection of Five Cheeses 22

Alaskan Oyster
Classic Accompaniments
3 Each

Chefs' Daily Pasta
House-Made Pasta
Featuring Local & Seasonal Ingredients
12

SOUPS & SALADS

Local Kale Salad
Roasted Garlic, Lemon, Aged Jack
12

Alaskan Barley Salad
Alaska Flour Co. Barley, "Seasonal Fish Bacon",
Local Radish, Cucumber, Carrot
15

Scallop Bisque
Seared Alaskan Scallop, Smoked Salmon Mousse,
Chive Oil, Crouton
10

Alaska Tomato & Cucumber Salad
Local Greens, Dill, Onion,
Red Wine Vinaigrette
12

Poached Lobster Salad
Local Farm Egg, Artisan Greens,
Seasonal Vegetables, Spicy Remoulade
20

ENTREES

Salmon
Alaska Barley & Grilled Vegetable Ragout,
Charred Citrus Reduction
42

Duck
Seared Duck Breast, Refried Garbanzo Beans,
Bentwood Sweet Court
39

Local Pork from Rocket Ranch
Birch and Mustard Glaze, Southern Style Greens,
Country Ham, Black Eyed Peas
42

Halibut
Sweet Corn Potato Succotash, Smoked Butter, Peas
42

Snake River Farms Wagyu New York Steak
Confit Potatoes, Grilled Seasonal Vegetables
House Steak Sauce
59

Snake River Farms Filet of Beef *Black Label*
Sorghum Gratin, Seasonal Vegetables,
Smoked Cabernet Reduction
55

SIDES

Asiago Risotto
9

King Crab Legs
Grilled Lemon, Drawn Butter
1/2 lb 35
1 lb 65

Seasonal Vegetables
8

Aaron Apling-Gilman, Executive Chef

Please No Split Checks.

For parties of six or more, a 15% 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.

