



SEVEN GLACIERS

APPETIZERS

Crab Cake
Scallops, Spicy Remoulade,
Seasonal Salad
17

Rocket Ranch Pork Belly
Peas, Carrots, Bacon Apple Jus
14

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

Alaska Spot Prawns
House-Cured Pork, Chile, Lime,
Double Shovel Cider
14

Alaskan Oyster
Classic Accompaniments
3 Each

SOUPS & SALADS

Local Pork Terrine
Borscht Puree, Stone Ground Mustard, Crème Fraiche
12

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

Local Cabbage Salad with Alaska Spot Prawns
Seasonal Citrus, Asian Pear, Sesame
16

Winter Vegetable Salad
Local Beets, Carrots, and Other Root Vegetables,
Potato Crouton
12

ENTREES

Alaskan Paella
Kodiak Scallops, Seasonal Fish, Alaska Shellfish,
Local Pork, Roasted Peppers, Saffron Rice
42

Seasonal Alaska Fish
Smoked Local & Wild Mushrooms, Brandade,
Local Vegetables
38

Seasonal Game
Local Squash, Braised Cabbage, Red Wine Caramel,
Fried Brussels Sprouts
44

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

Snake River Farms Wagyu New York Steak
Pepper Corn Crusted, Dauphinoise Potatoes,
Seasonal Vegetables, "Stroganoff" Cream
59

Snake River Farms Filet of Beef *Black Label*
Alaskan Barley, Local Vegetables,
Bordelaise Syrup
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.

