



# SEVEN GLACIERS

## STARTERS

Crab Cake  
Scallops, Spicy Remoulade,  
Seasonal Salad  
17

Beef Tartare  
Chefs' Preparation  
18

Cheese Plate  
Chef's Selection of Imported & Domestic  
Cheeses, Dried & Fresh Fruit Panforte

Selection of Three Cheeses 14

Selection of Four Cheeses 18

Selection of Five Cheeses 22

Chefs' Daily Pasta  
House-Made Pasta Featuring  
Local & Seasonal Ingredients  
15

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

Oysters on the Half Shell  
Half Dozen - 12

## SOUPS AND SALADS

Artisan Greens Salad  
Lemon Caper Vinaigrette,  
Assorted Seasonal Vegetables  
12

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

Local Cabbage Salad  
Seasonal Citrus, Asian Pear,  
Sesame  
12

## MOUNTAIN FARE

Bison Patty Melt  
House-Made Rye Roll, Swiss Cheese, Smoked Onion  
Marmalade, House-Cut Fries  
20

Smoked Salmon Melt  
House-Made Rye, Tomato,  
Lappi Cheese, House-Cut Fries  
16

Mountain Mac & Cheese  
16  
with King Crab  
27

## ENTREES

Served with Choice of French Fries, Green Salad, or Mountain Mac & Cheese

Flat Iron Steak  
8 oz Portion, House Sauce  
24

Seasonal Alaska Fish  
Garlic, Thyme, Lemon Butter Sauce  
24

*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.

