



SEVEN GLACIERS

APPETIZERS

Crab Cake
Scallops, Spicy Remoulade,
Seasonal Salad
18

Spot Prawns
Chiles, Green Tomato, Tomatillo
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

Alaskan Oyster
Classic Accompaniments
3 Each

Chef's Daily Tartare
Chefs Preparation
18

SOUPS & SALADS

Local Kale Salad
Roasted Garlic, Lemon, Aged Jack
12

Scallop Bisque
Seared Alaskan Scallop, Smoked Salmon Mousse,
Chive Oil, Crouton
12

Seafood Louie
Choice of Crab or Lobster
Local Farm Egg, Artisan Greens, Seasonal Vegetables, Spicy Remoulade
MP

Alaska Bouillabaisse
Alaska Salmon, Halibut & Shellfish,
Saffron Broth, Garlic Aioli
22

Local Tomato Salad
Red & Green Tomatoes, Cucumbers, Dill,
Red Wine Vinaigrette
14

ENTREES

Local Rocket Ranch Pork
Rhubarb Mustard Glaze, Southern Style Greens,
Country Ham, Baked Sorghum
42

Salmon
Herb Aioli, Smoked Salmon Potato Salad, Fennel
42

Snake River Farms Filet of Beef
Smoked Local Mushrooms, Seasonal Vegetables, Pot Roast Potatoes
55

Seasonal Harvest
A Feature of Our Finest Local Ingredients
from Our Farmers and Fisherman
MP

Halibut
Garlic, Lemon, Green Beans, Dill
42

Snake River Farms Wagyu New York
Cheesy Alaskan Barley, Seasonal Vegetables
59

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.



Wild, Natural & Sustainable®

