



SEVEN GLACIERS

APPETIZERS

Kodiak Weathervane Scallops
House Pancetta, Cider Pork Reduction,
Apple, Celery
16

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

Alaskan Oyster
Classic Accompaniments
3 Each

Crab Cake
Scallops, Spicy Remoulade,
Seasonal Salad
18

SOUPS & SALADS

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

Alaska Crab Louie
Local Farm Egg, Artisan Greens, Seasonal Vegetables,
Spicy Remoulade
Market Price

Fall Salad
Seasonal Pickled Vegetables,
Carrot Puree, Local Beets
12

Local Cabbage Salad
Seasonal Citrus, Asian Pear,
Sesame
12

ENTREES

Alaska Seafood Paella
Kodiak Scallops, Seasonal Fish, Alaska Shellfish,
Local Pork, Saffron Rice
42

Chicken Breast
Preserved Lemon, Israeli Cous Cous, Carrots, Feta
34

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

Seasonal Fish
House cured Ham, Sage, Fontina
Smoked Mushroom Grit Cake, Tomato Shellfish Broth
38

Braised Pork Shank
Local Cabbage, Sweet Potato Puree, Fried Brussels
36

Snake River Farms Filet of Beef
Potato Napoleon, Seasonal Vegetables, Sauce Robert
55

SIDES

Alaska Barley
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.

