

# MAIN FARE

## ALASKAN REINDEER MEATLOAF

Garlic Mashed Potatoes House Demi-Glace Seasonal Vegetables 27

## NORTH BISTRO RIBEYE

Chimichurri-Bearnaise Butter House Demi-Glace Garlic Mashed Potatoes Seasonal Vegetables 33

## SWEET & SPICY STICKY RIBS

Slow Roasted Glazed Pork Ribs Tangy Slaw Hardwood Smoked Bacon-Cheese Grits Seasonal Vegetables 28

## HERB GRILLED CHICKEN

Herb Butter Garlic Mashed Potatoes Seasonal Vegetables 24

## BEEF TIP STROGANOFF

Garlic Roasted Mushrooms Tomatoes Egg Noodles Madeira-Demi Herb Sauce Blue Cheese Crumbles 27

## ALASKAN COD & CRAB MORNAY

Oven Baked Garlic Panko White Wine Havarti-Cream Sauce Herb Rice Seasonal Vegetables 32

# SEA CATCH

## FIRE GRILLED WILD CAUGHT ALASKAN SALMON

Simply Grilled with Lemon-Herb Butter Herb Rice Seasonal Vegetables 31

## FIRE GRILLED WILD CAUGHT ALASKAN HALIBUT

Simply Grilled with Lemon-Herb Butter Herb Rice Seasonal Vegetables 32

## ALASKAN COD TACOS

Grilled Soft Corn Tortillas Deep Fried Wild Caught Cod Sweet & Tangy Slaw  
Creamy Avocado Sauce Herb Rice Lemon Wedge 26

## 'PUB' HOUSE BEER BATTERED HALIBUT

Deep-fried Wild Caught Alaskan Halibut House Fries Sweet & Tangy Slaw Lemon Wedge Tartare Sauce 28

## SHRIMP & GRITS

Lemony Garlic Jumbo Shrimp Wood Smoke Bacon-Cheese Grits Roasted Mushrooms Seasonal Vegetables 28

## SEAFOOD PASTA

Wild Caught Alaskan Salmon & Cod Pacific Crab Jumbo Shrimp Garlic Tomatoes White Wine-Cream Sauce 32

# VEGETARIAN OPTIONS

## VEGGIE-GUACAMOLE BURGER

'Beyond Meat' Burger Artisanal Roll Parmesan-Mayo Cheddar Fresh Tomatoes Local Micro Greens House Fries 17

## BEEF AND GOAT CHEESE GOCCE PASTA

Brown Butter-Parmesan Herb Sauce Seared Cabbage Balsamic Reduction Toasted Walnuts Local Micro Greens 23

## HERB ROASTED CAULIFLOWER 'STEAK'

Chimichurri Panko-Parmesan-Herb Crust Cheese Grits Seasonal Vegetables Local Micro Greens 21

# TO SHARE

## PORTABELLA FRIES

House-Crusted Hints of Garlic & Lemon Herbs  
Beer Cheese Sauce 13

## BLUE CHIPS

Guacamole House Salsa Beer Cheese Sauce 12

## FRIED CHEESE

House Marinara Sauce 10

## HUMMUS PLATE

Herb Olive Oil Grilled Pita Bread  
House Blue Chips (v) 14

## TOMATO & MOZZ BRUSCHETTA

Toasted Baguette Parmesan  
Sweet Balsamic Basil Parsley Local Micro Greens  
Olive Oil 12

## ARTISANAL BREAD & OLIVE OIL

Our Daily Bread small 6 large 10

## CRAB-ARTICHOKE DIP

Pacific & Chilean Rock Crab Parmesan & Seasonings  
Grilled Pita Bread Blue Chips 18

## BAKED PRETZELS

Beer-Cheese Sauce & Stone Ground Mustard 12

## FRIED ZUCCHINI

House Ranch 10

# SUMMER SALADS

## FARMHOUSE STEAK & TOMATO SALAD

Grilled Hand-Cut Ribeye Farmers Lettuces Crumbled Bacon Blue Cheese Herb Vinaigrette 26

## BERRY CHICKEN ARTISANAL GREEN SALAD

Herb Grilled Chicken Farmers Lettuces Strawberries Blueberries Crumbled Bacon Toasted Almonds  
Blue Cheese Crumbles Strawberry-Balsamic Vinaigrette 21

## CAESAR SALAD

Romaine House Dressing Parmesan House Croutons 16

+ with grilled Chicken Breast 21

+ with grilled Alaskan Salmon 26

## GARDEN SALAD

Farmers Lettuces Fresh Tomatoes Carrots Croutons Choice of House Dressing 8

## SIDE CAESAR

Crisp Romaine House Dressing Parmesan House Croutons 8

*HOUSE DRESSINGS: House Ranch Blue Cheese 1000 Island Strawberry-Balsamic Vinaigrette  
Toasted Sesame Vinaigrette Italian Herb Vinaigrette*

# HOUSE MADE SOUPS

## SOUP du jour

It's the Soup of the Day

Cup 7 Bowl 13

## ALASKAN SEAFOOD CHOWDER

Wild Caught Salmon & Cod Shrimp Clams Bacon Potatoes Herb Fish Broth Herbs

Cup 8 Bowl 15

+ add Bread to Soup or Salad 4