

# Fairweather Dining Room

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## Dinner Menu

### **Glacier Bay Nachos - \$16**

Tortilla chips, cheddar-jack cheese, jalapeños, refried beans, olives, sour cream, guacamole, fire roasted tomato salsa

Add Chicken \$7

Cal 1,280

### **Hummus Plate - \$15**

Roasted garlic hummus, sliced tomato, cucumber, assorted olives, grilled pita

Cal 820

### **Spinach & Artichoke Dip - \$15**

Baby artichokes, organic spinach, house Boursin, grilled pita, tortilla chips

Cal 926

### **Lemon Calamari - \$16**

Cornmeal dusted, cocktail sauce, lemon garlic aioli, classic coleslaw

Cal 281

### **Buffalo Chicken Fingers - \$14**

Crispy chicken tenders, house made hot sauce, celery, carrots, blue cheese dressing

Cal 735

### **Fairweather Salad - \$9.50**

Arcadian greens, roma tomatoes, cucumbers, sunflower seeds, craisins, white balsamic dressing

Cal 309

### **Classic Caesar salad - \$10**

Add grilled lemon chicken \$7

Add Alaskan smoked salmon \$12

Cal 521

### **Smoked Alaskan Salmon Plate - \$17**

Alaskan Salmon, pickled onion, cream cheese with fine herbs, assorted crackers, capers, lemon, sliced tomato

Cal 350

### **Alaskan Seafood Chowder**

Cup - \$7

Bowl - \$9

Cal 315

Cal 475

### **\*Bartlett Cove Ribeye - \$37**

Char-grilled, grass fed ribeye, roasted garlic mashed potatoes, wild mushroom demi glace, seasonal vegetables, roasted shallot compound butter

Cal 1,244

### **\*Alaska Salmon - \$33**

Caramelized Yukon potatoes, braised broccolini, sundried tomato cream sauce,

Cal 492

### **\*Alaskan Halibut - \$36**

Seasonal vegetables, caramelized Yukon potatoes, lemon thyme sauce

Cal 417

### **Draper Valley Chicken - \$28**

Oven roasted chicken breast, wild mushrooms, fine herbs, house Boursin stuffing, roasted garlic mashed potatoes, seasonal vegetables, chicken Jus

Cal 744

### **Basil Pesto Fettuccini- \$23**

Green zucchini and summer squash, wild mushrooms, red bell pepper, basil pesto cream sauce

Add grilled lemon chicken \$7

Add salmon or halibut \$12

Cal 602

### **Buffalo Shepherds Pie - \$24**

Durham Ranch Bison, seasonal vegetables, roasted garlic mashed, Asiago, shaved parmesan

Cal 847

### **Fish & Chips - \$25**

"Alaskan Amber" battered halibut, French fries, coleslaw, tartar sauce

Cal 840

### **Northwest Cioppino - \$34**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# Fairweather Dining Room

## Lunch Menu

### Glacier Bay Nachos - \$16

Tortilla chips, cheddar-jack cheese, jalapeños, refried beans, olives, sour cream, guacamole, fire roasted tomato salsa

Add Chicken \$7

Cal 1,280

### Hummus Plate - \$15

Roasted garlic hummus, tomato, assorted olives, cucumber, grilled pita

Cal 820

### Spinach & Artichoke Dip - \$15

Baby Artichoke, organic spinach, house Boursin, grilled pita and tortilla chips

Cal 926

### Lemon Calamari - \$16

Cornmeal dusted, cocktail sauce, lemon garlic aioli, classic coleslaw

Cal 281

### Buffalo Chicken Fingers - \$14

Crispy chicken tenders, house made hot sauce, celery, carrots, blue cheese dressing

Cal 735

### Fairweather Salad - \$9.50

Arcadian greens, roma tomatoes, cucumbers, sunflower seeds, raisins, white balsamic dressing

Cal 309

### Classic Caesar salad - \$10

Add warm grilled lemon chicken \$7

Add Alaskan smoked salmon \$12

Cal 521

### Smoked Alaskan Salmon Plate - \$17

Alaskan smoked Salmon, pickled onion, cream cheese with fine herbs, assorted crackers, capers, lemon, sliced tomato

Cal 350

### Alaskan Seafood Chowder

Cup - \$7

Bowl - \$9

### \*Glacier Burger - \$16

Grilled 8oz hamburger Greenleaf lettuce, tomato, onion, pickle spear

Swiss, aged cheddar or provolone add \$1.00

Grilled bacon add \$2.00

"Cage Free Grade A" Fried egg add \$2.00

Cal 1,036

### Beyond Burger - \$16

Simple, all natural vegetable patty

Vegan, soy free

Greenleaf lettuce, tomato, onion, pickle spear

Swiss, aged cheddar or provolone add \$1.00

Cal 1,028

### \*Bartlett Steak Sandwich - \$17

Grilled steak, sautéed onions, wild mushrooms, horseradish sour cream, provolone

Cal 1,830

### Caprese Vegetarian Panini - \$14

Baked ciabatta bread, fresh mozzarella, tomatoes, red onions, mixed greens, basil pesto

Cal 618

### Chicken Avocado Sandwich - \$17

Char-grilled chicken breast, honey cured bacon, Swiss cheese, lettuce, tomato, garlic basil mayo, Hass Avocado, thick-cut wheat bread

Cal 797

### Breaded Halibut Sandwich - \$17

Alaskan Amber battered halibut, tartar sauce, chopped lettuce, aged cheddar cheese, brioche bun,

Cal 577

### Fairweather Club - \$16

Honey roasted ham, smoked turkey, honey cured bacon, Greenleaf lettuce, sliced tomato, aged swiss cheese, sage aioli, sourdough bread

Cal 420

### Fish & Chips - \$25

Alaskan Amber battered halibut, French fries, classic coleslaw, tartar sauce

Cal 840

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# Fairweather Dining Room

## Deck Menu

### **Glacier Bay Nachos - \$16**

Tortilla chips, cheddar-jack cheese, jalapeños, refried beans, olives, sour cream, guacamole, fire roasted tomato salsa

Add Chicken \$7

Cal 1,280

### **Hummus Plate - \$15**

Roasted garlic hummus, tomato, cucumber, assorted olives, grilled pita

Cal 820

### **Spinach & Artichoke Dip - \$15**

Baby artichokes, Organic spinach, house Boursin, grilled pita and tortilla chips

Cal 926

### **Lemon Calamari - \$16**

Cornmeal dusted, cocktail sauce, lemon garlic aioli and classic coleslaw

Cal 281

### **Buffalo Chicken Fingers - \$14**

Crispy chicken tenders, buffalo sauce, celery, carrots, blue cheese dressing

Cal 735

### **Fairweather Salad - \$9.50**

Wild greens, roma tomatoes, cucumbers, sunflower seeds, raisins, and a white balsamic dressing

Cal 309

### **Classic Caesar salad - \$10**

Add grilled lemon chicken \$7

Add Alaskan smoked salmon \$12

Cal 521

### **Alaskan Seafood Chowder**

Cup - \$7

Bowl - \$9

Cal 315

Cal 475

### **Soup of the Day**

Cup - \$5.50

Bowl - \$7.50

### **\*Glacier Burger - \$16**

Grilled 8oz hamburger, Greenleaf lettuce, tomato, onion, pickle spear

Swiss, aged cheddar or provolone add \$1

Grilled bacon add \$2

"Cage free, Grade A" fried egg add \$2

Cal 1036

### **Beyond Burger - \$16**

Simple, all natural vegetable patty, vegan, soy free, Greenleaf lettuce, tomato, onion, pickle spear

Swiss, aged cheddar or provolone add \$1

Cal 1,028

### **\*Bartlett Steak Sandwich - \$17**

Grilled steak, sautéed onions, wild mushrooms, horseradish sour cream, aged provolone

Cal 1,830

### **Fish & Chips - \$25**

"Alaskan Amber" battered halibut, French fries, classic coleslaw, tartar sauce

Cal 840

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# Fairweather Dining Room

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## Breakfast Menu

### **Glacier Bay Buffet - \$19**

Seasonal fruit, scrambled eggs, honey cured bacon, country sausage, biscuits & country sausage gravy, breakfast potatoes, oatmeal, cold cereals, pastries, juice & coffee

Chef's specialty selection

Under 12 – \$9

### **Yukon - \$13**

\*Two Cage Free eggs any style, honey cured bacon or country sausage, breakfast potatoes, and toast

Cal 1100

### **Elfin Cove Biscuits & Country Sausage Gravy - \$11**

Cal 620

### **Three Cage Free Egg Omelet - \$15**

Includes 3 toppings, breakfast potatoes and toast (additional toppings +\$1 each)

Cal 640

#### **Toppings:**

Ham | Country Sausage | Honey Cured Bacon

Caramelized Onions | Mixed Peppers | Wild Mushrooms

Swiss | Aged Cheddar | Provolone

Cal. 5 - 140

### **Funter Bay Flap Jacks - \$11.50**

Short stack buttermilk pancakes, maple syrup, and honey cured bacon or country sausage

Cal 810

### **Healthy Way Oatmeal - \$8**

Honey, brown sugar, dried fruits

Cal 770

**Juice, Milk, Coffee, Hot Tea, Soda \$3**