



SETTLERS BAY LODGE

Menu

APPETIZERS

KALBI RIBS

16

Charbroiled boneless beef short ribs marinated in our signature teriyaki sauce

ESCARGOT

13

Baked in garlic herb butter, white wine and pesto. Served with garlic toast

AHI POKE

14

Avocado, cucumber, onion, ginger-soy & sesame sriracha sauce

FRIED MOZZARELLA

10

Hand breaded with house marinara

SPICY ORANGE PRAWNS

12

Lightly battered, drizzled with orange ginger sauce & pineapple salsa

STUFFED MUSHROOMS

12

Stuffed with crab and shrimp finished with garlic cream sauce

SPRING ROLLS

12

Crisp fried eggrolls with beef, vegetables & rice noodles. Served with spicy soy sauce

STEAMER CLAMS

16

1 lb in garlic butter, white wine, onions & fresh herbs. Served with garlic toast

HONEY WALNUT PRAWNS

12

Lightly battered & tossed in honey lemon sauce with roasted walnuts & pineapple salsa

CAJUN CALAMARI

13

Thinly sliced with onion, jalapeno & cajun spices

SEARED AHI TUNA

14

Sesame crusted with spicy soy sauce

MARSALA STEAK BITES

15

Marsala, honey dijon cream sauce & garlic bread

SEAFOOD ARTICHOKE DIP

13

Baked with crab, shrimp, parmesan & cream cheese. Served with garlic toast

BAKED BRIE

11

Warm brie, mixed berry compote, walnuts & toasted baguette

Our meat and seafood is cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

STEAKS & CHOPS

Our steaks and chops are hand cut by Chef Nathan
 Entrees served with seasonal vegetables & choice of garlic mash, roasted reds or rice pilaf. Selection cup of soup, ceasar or house salad | Shared Plate Surcharge 8

PEPPER STEAK

32

12 oz. Peppercorn bread crusted New York
 fried steak. Demi glace

FILET MIGNON

34

8 oz. with demi-glace

NEW YORK STEAK

30

12 oz. Strip loin

13 OZ. RIBEYE

33

PRIME RIB

34

13 oz. Roasted in garlic butter, peppercorn
 & herbs. Served with au jus & horseradish
**Friday & Saturdays only.*

KALBI RIBS

28

Charbroiled boneless beef short ribs
 marinated in our signature teriyaki sauce

CHATEAUBRIAND

70

For 2! Classic center cut beef tenderloin filet
 with asparagus & béarnaise sauce.
please allow 30 minutes to prepare

TENDERLOIN MEDALLIONS

29

Pan seared beef with sauteed
 mushrooms & onions with demi glace

CHERRY LAMB CHOPS

34

Seared New Zealand lamb with
 red wine cherry sauce

SCHNITZEL

27

Breaded pork cutlet with sauteed peppers
 mushrooms & onions with demi glace

ADD SURF TO THE TURF

1 lb Crab legs

Market Price

ADD

bleu cheese 2 | Oscar 4 | Neptune 2

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POULTRY & SEAFOOD

Entrees served with seasonal vegetables & choice of garlic mash, roasted reds or rice pilaf. Selection cup of soup, ceasar or house salad | Shared plate surcharge 8

CHICKEN OSCAR

27

Chicken breast with shrimp & crab salad
asparagus & Hollandaise sauce

STUFFED SHRIMP

27

Stuffed with crab & parmesan cheese
Finished with lobster cream sauce

CHICKEN CORDON BLEU

26

Breaded & stuffed with Swiss cheese & black
forest ham. Served with Hollandaise sauce

**Please allow 30 minutes to prepare*

ALASKAN HALIBUT

34

Baked or grilled with garlic herb butter
Blackened with our house cajun seasoning

PRAWN & SCALLOP TEMPURA

28

Finished in a spicy orange ginger sauce

ALASKAN SALMON

32

Baked or grilled with garlic herb butter
Blackened with our house cajun seasoning

PRAWN TEMPURA

27

Large prawns in house batter with spicy soy sauce

ALASKAN ROCKFISH

28

Baked or grilled with garlic herb butter
Blackened with our house cajun seasoning

KING CRAB LEGS

Market Price

1 lb Steamed Alaskan King Crab with
drawn butter

ADD TURF TO THE SURF

Filet Mignon 24

New York Steak 20

Ribeye 22

1 pound Crab *Market Price*

ADD

Seafood salad & lobster sauce 3

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PASTA & BURGERS

Pasta is served with choice of soup, Caesar or house salad | Shared plate surcharge 8

FETTUCCHINI ALFREDO

Fettuccine with sauteed mushrooms & onions
in white wine garlic cream

Chicken 24

Beef 26

Shrimp 27

BACON PESTO SHRIMP

27

Fettuccine with bacon, sauteed mushrooms
& onions in white wine pesto cream

CAJUN FETTUCCHINE

28

Cajun seasoned shrimp & scallops with spinach
tomatoes & onions in a spicy garlic
white wine cream

FETTUCCHINE PRIMAVERA

24

Seasonal vegetables in garlic herb butter
Choice of marinara or alfredo

HOUSE GROUND BURGER

13

Half pound patty, freshly ground in house & hand
pressed. With lettuce
tomato, onions, pickles and fries

Add bacon 2 | Bleu cheese 2 | Jalepenos 1

Sauteed mushrooms 2 | Sauteed onions 1 | Cheese 1

CHICKEN BURGER

13

Chicken breast with lettuce tomato
onions, pickles and fries

Add bacon 2 | Bleu cheese 2 | Jalepenos 1

Sauteed mushrooms 2 | Sauteed onions 1 | Cheese 1

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SOUPS & SALADS

SOUP DU JOUR

Cup 4

Bowl 6

SEAFOOD CHOWDER

Cup 5

Bowl 7

FRENCH ONION

8

BREAD BASKET

5

With famous bacon spread

GARLIC BREAD

5

HOUSE SALAD

Small 6

Large 11

Mixed greens, egg, tomato, cucumber, carrots
croutons. Dressing of choice

CAESAR SALAD

Small 6

Large 11

Romaine, croutons, parmesan cheese
with house caesar dressing

SPINACH SALAD

Small 6

Large 11

Spinach, bacon, egg, walnuts, parmesan
with honey mustard dressing*Add chicken 11 | Salmon 18 | Prawns 13**Rockfish 16 | Halibut 22**Filet Mignon 24 | New York 20*

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WINE & BEER

HOUSE WINE

Glass 6.5

Bottle 22

Cabernet Sauvignon | Merlot | Chardonnay
White Zinfandel

DRAFT BEER

17 oz. 7

21 oz. 9

Alaskan Brewing Company: Alaskan Amber

Bearpaw River Brewing: Frontiersman IPA

Matanuska Brewing Company: Blueberry Ale

King Street Brewing: Pilsner | Hefeweizen

Alaska Cider Works: Northwind Cider **GF**

Denali Brewing Company: Twister Creek IPA

Midnight Sun Brewing: Snowshoe Blonde

Stella Artois

DOMESTIC BOTTLES

5

Budweiser | Bud Light | Coors Light
Miller Genuine Draft | Miller Lite | O'Douls

IMPORTED & SPECIALTY BOTTLES

6.5

Alaskan Brewing Company:
Alaskan White | Icy Bay IPA | Freeride Pale Ale

Blue Moon | Corona | Heineken | Sam Adams Lager

Lindemans Framboise & Peach *10*

**ASK YOUR SERVER FOR OUR SEASONAL BEERS*

Please drink responsibly.

SWEET ENDINGS

HOUSE BREAD PUDDING

8

Country style bread pudding, raisins, cranberries & walnuts
Served warm with Yukon Jack sauce, a la mode

CHOCOLATE LAYER CAKE

7

Rich layered chocolate cake with Kahlua chocolate sauce

CLASSIC CHEESECAKE

7

Cheesecake topped with mixed berry compote

APPLE PIE

7

Served warm with caramel & whipped cream
A la mode 2

ALASKA FLOUR CO. BROWNIE

9

Delta barley flour brownie a la mode
Ask your server for special flavors

CREME BRÛLÉE

7

Vanilla custard, torched raw sugar

AFTER DINNER DRINKS

Featuring A Perfect Start coffee

Brewed Coffee 3

Decaf 3

Irish Coffee: Jameson whiskey & whipped cream
9

Port: Portugeuse style fortified sweet rich wine

Dow's 10yr Tawney Port 10

Terra d'Oro Zinfandel Port 11

Ice Wine- Sweet wine made from grapes frozen while
still on the vine. A delicious pairing to any dessert.

BV Muscat de Beaulieu 8

Pacific Rim Vin de Glacier Reisling 9.5

Please drink responsibly.

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