

# HIGHLINER

## RESTAURANT

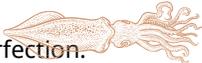


907-224-3950

highlinerseward.com



### STARTERS

- King Crab** MARKET PRICE  
Alaskan king crab. Served with clarified butter (limited availability)
- Crab Cakes**  29  
Our signature, in-house recipe with snow crab, corn, cilantro, and pickled onion and finished with cilantro and Chipotle crema. (limited availability)
- Halibut Ceviche** 24  
House Recipe made with local halibut, pico de gallo, mango, and avocado served with tortilla chips.
- Salmon Dip** 24  
House-smoked Alaskan salmon. Served with toasted Bread Loaf.  
ADD BREAD LOAF +6
- Calamari**  19  
Light, crispy, and fried to perfection. Served with remoulade sauce.
- Hummus Plate** 18  
Black bean hummus, cherry tomatoes, cucumber, red onion, bell pepper, olives, olive tapenade, feta, pita.
- Cauliflower Elotes**  17  
Golden fried cauliflower, chipotle crema, cotija, pickled onions, and cilantro.
- Clams** 23  
1lb Steamer Clams, garlic, butter white wine, served with 1/2 loaf of bread.
- Loaded Tots** 15  
Tots, cheddar cheese, bacon, green onion, lime crema.



### SOUPS

- |  | BOWL | CUP |
|--|------|-----|
| <b>Clam Chowder</b>  | 14   | 8   |
| House recipe, scratch-made clam chowder<br>ADD BREAD LOAF +6 |      |     |
| <b>Soup of the Day</b>                                       | 12   | 7   |
| Daily Special  |      |     |



### SALADS

Add Halibut 17 | Salmon 15 | Cod 10 | Shrimp 15 | Chicken 8 | Blackened

- Arugula Shrimp Salad** 23  
Citrus-marinated shrimp, arugula, avocado, red onion, cherry tomato, feta cheese, toasted pepitas, and cilantro-lime vinaigrette.
- Sweet Potato Kale Salad** 18  
Sweet potato, kale, quinoa, dried cranberries, goat cheese, and balsamic vinaigrette dressing.
- Wedge Salad** 14  
Iceberg lettuce, bacon, red onion, cherry tomato, Gorgonzola crumbles, house Gorgonzola blue cheese dressing.
- Caesar Salad** LARGE 14 | SIDE 10  
Classic Caesar with crispy romaine, sun-dried tomato, parmesan cheese, house Caesar dressing, croutons.
- House Salad** LARGE 14 | SIDE 8  
Mix greens, shredded carrots, cherry tomato, cucumber, red onion, and homemade croutons. Your choice of dressing.
- Homemade Dressings:*  
Ranch • Caesar • Thousand Island • Balsamic Vinaigrette • Dijon Vinaigrette • Creamy Gorgonzola • Sweet chili

We Politely decline modifications.  
Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food borne illnesses.  
20% Gratuity for parties of 6 or more

# ENTRÉES



## Specialties



### Seafood Special

Your choice of Cod, Salmon or Halibut.  
Grilled or blackened.  
Whipped Potato or Rice and Seasonal Vegetables.  
**HALIBUT 38 | SALMON 34 | COD 26**



### Fish Taco

**HALIBUT 31 | COD 21**

3 Tacos with grilled, fried or blackened.  
Halibut or cod,  
Flour or corn tortilla,,  
Cucumber, pico de gallo, lettuce salsa verde, lime crema, and cilantro.

## Favorites



### Captain's Plate

**HALIBUT 49 | COD 39**

Fried Prawns, Scallops, Halibut, or Cod,  
Served with a choice of fries, mashed potatoes, rice pilaf, seasonal vegetables.

### Glazed Salmon Crunch Bowl 35

Glazed local salmon served with avocado, cucumber, carrot, and glazed, served with rice crispy onion and spicy mayo.

### Seafood Trio 45

Oven-baked shrimp, scallops, and crab cakes. Served with our rice pilaf and seasonal vegetable.

### Alaskan Seafood Pasta **HALIBUT 49 | COD 39**

The perfect mix of the highest quality Alaskan halibut or cod, shrimps, and clams served in a garlic Alfredo sauce with linguine pasta.

### Fish & Chips

**HALIBUT 38 | COD 26**

Local Alaskan fish, choice of Cod or Halibut.  
Served with homemade tartar sauce, fries, and coleslaw.

### Halibut Olympia 39

Locally-sourced Alaskan halibut, topped housemade olympia spread. Served with rice and a seasonal vegetable.

### Alaskan Salmon 35

Locally sourced, grilled to perfection, finished with mango salsa. Served with rice pilaf and seasonal vegetables.

### Buttermilk Fried Chicken 22

Hand-battered boneless chicken thighs, whipped potatoes. Served with our house made pickles, finished with honey and Highliner hot sauce

## More Favorites

### Primavera Pasta 21

Penne, housemade marinara sauce vegetables,  
**ADD CHICKEN +8 | DOUBLE VEGETABLES +7**

### Alfredo Pasta 19

A Classic, Alfredo sauce with penne pasta.  
**ADD CHICKEN +8 | ADD SHRIMP +15 | ADD MUSHROOMS +5 |  
ADD VEGGIES +7 | ADD PESTO +3 |**

### Mediterranean Linguini 23

Mediterranean linguini with cherry tomatoes, spinach, and garlic, sauteed with white wine butter and parmesan.  
**ADD SALMON +15 | CHICKEN +8 | MUSHROOMS +5**

### Ribeye 43

14 oz. center-cut, grilled.  
Served with vegetables and choice of whipped potato, rice, or fries.

### Country Fried Steak 27

Locally sourced, scratch-made.  
Served with whipped potatoes, country gravy, and seasonal vegetables.

## SIDES

Ask About Our Daily Specials

**Steak Fries** 8  
**Tater tots** 7  
**Onion Rings** 8  
**Bread Loaf** 6



**French Fries** 7  
**Coleslaw** 5  
**Sweet Potato Fries** 8  
**Curly Fries** 8

**Mashed Potato or Rice** 7  
**Any Sauce** 2

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# BURGERS & SANDWICHES



All Burgers are Alaskan size, hand-pressed, 8oz ground chuck. Served with lettuce, tomato, onion, mayo on a brioche bun.

## CHOOSE YOUR SIDE

French Fries • Tater Tots • Coleslaw • Cup of Soup // Steak Fries • Curly Fries • Onion Rings • Sweet Potato Fries • Side Salad +3 • Our Chowder +4



**Date Burger** 23  
Bacon, gorgonzola crumble, house date-bacon jam.

**Jalapeno Jam Burger**  22  
Bacon, Swiss cheese, homemade jalapeño jam.

**Mushroom Swiss Burger** 21  
Sautéed mushrooms, creamy horseradish sauce, Swiss cheese.



**Classic Burger** 17  
Add Cheese 1 Add Bacon 3

**Alaskan Halibut Sandwich** 29

Locally sourced Alaskan halibut or cod  
Fried, grilled or blackened  
Cheddar cheese and tartar sauce.  
(SUBSTITUTE COD 21)



**Chicken Pesto Sandwich** 22

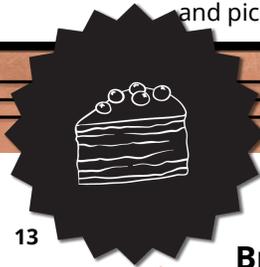
Grilled Chicken breast, fresh mozzarella, arugula, tomato, pesto basil aioli, balsamic glaze on ciabatta.

**Fried Chicken Sandwich** 18

Crispy Fried Chicken thigh served on a soft brioche bun, topped with pimento cheese, lettuce, tomato, and pickles.



## DESSERTS



**Triple Chocolate Cake** 13  
Rich, luxurious triple layer chocolate cake

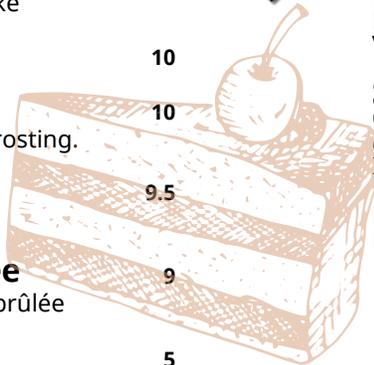
**Caramel Apple Pie** 10

**Carrot Cake** 10  
Classic carrot cake with cream cheese frosting.

**Rootbeer Float** 9.5  
Local Root Beer, vanilla ice cream

**Chocolate Malt Crème Brûlée** 9  
House recipe, malted chocolate crème brûlée

**Ice Cream** 5  
Vanilla | Strawberry | Mint Chocolate Chip  
ADD CHOCOLATE 1 | ADD CARAMEL 1 | ADD HOT FUDGE 4



**Brownie Sundae** 11  
Brownie with Hot Fudge, with choice of Ice Cream  
Vanilla, Mint Chip, Strawberry

**Skillet Dessert** 9  
Chocolate chip cookies are served with your choice of Strawberry, Mint Chocolate, or Vanilla Ice cream drizzled with chocolate or caramel.

**Hot Fudge Sundae** 9  
Hot Fudge, Icecream, whip cream, cherry



## BEVERAGES

**Alaskan Root Beer** 5  
Local Alaskan Root Beer

**Soda** 3  
Coke • Diet Coke • Dr. Pepper • Sprite  
Orange • Ginger Ale • Lemonade • Cherry Coke

**Milk** 3.5  
White or Chocolate



**Juice** 4  
Orange Juice • Cranberry Juice  
Apple Juice • Passion Orange Guava Juice

**Coffee & Tea** 3  
Coffee • Tea • Hot Chocolate  
Unsweetened Ice Tea

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