



# HIGHLINER

## RESTAURANT

907-224-3950

highlinerseward.com



### STARTERS

Locally Sourced Seafood

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**King Crab** MARKET PRICE  
 Alaskan King crab. Served with butter.
- Queso Chips** 9  
 Classic corn chips with housemade queso cheese sauce.
- Crab Cakes** 15.5  
 Housemade crab cakes with Chipotle crema and pickled onion.
- Calamari** 14.5  
 Light, crispy and fried to perfection. Served with remoulade sauce.
- Nachos** LARGE 15 | SMALL 9  

 Hand-cut tortilla chips, queso cheese sauce, black beans, pico de gallo, Highliner Hot Sauce, lime crema and guacamole.  
 ADD BRISKET +8 | ADD CHICKEN +7
- Halibut Ceviche** 14.5  
 House recipe, made with local halibut, pico de gallo, mango, avocado served with tortilla chips.
- Salmon Dip** 14  
 House smoked Sockeye salmon spread with cream cheese and chives. Served with bread.
- Cauliflower Elotes** 13 🍷  
 Golden-fried cauliflower served with pickled onion and finished with Chipotle crema.
- Buffalo Wings** 12 🍷  
 Classic crispy fried hot wings, Frank's Hot Sauce. Served with ranch or gorgonzola dipping sauce.
- Poutine** 13  
 French fries, brown gravy, cheese curds, green onion.  
 ADD DUCK CONFIT 4

### SOUP

	BOWL	CUP
<b>Clam Chowder</b> Housemade in the traditional New England style	9	5.5
<b>Soup of the Day</b> Ask your server	6.5	3.5

### SALADS

Add Halibut 15 | Steak 8 | Chicken 7

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**Cobb Salad** 18  
 Salad mix with blackened prime rib, grilled chicken, sliced tomato, cheddar cheese, bacon, sliced egg and cucumber.
- Seafood Louie** 18  
 Salad mix topped with red crab, bay shrimp, hard boiled egg, bacon & sliced tomato. Served with our housemade Thousand Island dressing.
- Caesar Salad** 13  
 Classic Caesar with crispy romaine, sun-dried tomato, house Caesar dressing, croutons and parmesan cheese.
- House Salad**  
 Lettuce, cucumber, cherry tomato, red onion. Your choice of dressing.  
 LARGE 12.5 | SIDE 7
- Homemade Dressings:**
  - Ranch • Caesar • Thousand Island
  - Balsamic Vinaigrette • Dijon Vinaigrette
  - Creamy Gorgonzola

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food borne illnesses. • 18% Gratuity for parties 6 or More.

# ENTRÉES



## Specialties

 <b>Chicken &amp; Waffles</b>	16	 <b>Hamburger Steak</b>	19
Chicken thighs, with housemade waffle and whipped butter.		Half pound burger smothered in caramelized onions, mushrooms with brown gravy, mashed potatoes, seasonal vegetables.	
<b>Shepherds Pie</b>	19		
Hearty mixture of ground beef and lamb, vegetables with thick gravy. Topped with mashed potatoes and cheese.			
<b>Seafood</b>			
<b>Pan Seared Scallops</b>	32	<b>Alaskan Grilled Skewer</b>	28
Succulent, juicy scallops, seared with brown butter, served with rice pilaf and seasonal vegetables.		Sweet scallops and shrimp, grilled to perfection. Served with our rice pilaf and seasonal vegetable.	
<b>Alaskan Seafood Pasta</b>	32	<b>Halibut Olympia</b>	29
The perfect mix of alaskan halibut, shrimp and scallops, served in a roasted garlic Alfredo sauce with pasta.		Alaskan halibut, baked with a sour cream, parmesan lemon zest and dill spread. Topped with toasted Panko, served with rice and seasonal vegetables.	
<b>Fish Taco</b>	20	 <b>Fish &amp; Chips</b>	HALIBUT 30
Grilled halibut, flour tortilla, pico de gallo, salsa verde		Beer batter halibut. Served with housemade tartar sauce, fries and coleslaw.	

## More Favorites

<b>Ribeye</b>	35	<b>Buttermilk Fried Chicken</b>	18
Center cut, grilled. Served with vegetables and choice of side		Hand-battered boneless chicken thighs, whipped potatoes. Served with our house made pickles, finished with honey and Highliner hot sauce	
<b>New York Strip</b>	26	<b>Green Chile Mac &amp; Cheese</b>	14
Center cut N.Y. strip steak, served with choice of side and seasonal vegetables.		Creamy Mac & Cheese with Hatch NM, green chile. <b>ADD BACON +3</b>	
<b>Chicken Fried Steak</b>	19	<b>Alfredo Pasta</b>	13
Locally sourced, scratch made. Served with whipped potatoes, country gravy, Texas toast and seasonal vegetables.		Our own take on a classic, luxurious Alfredo sauce with penne pasta. <b>ADD STEAK +8   ADD CHICKEN +7   ADD MUSHROOMS +3   ADD VEGETABLES +6</b>	
<b>Highliner Special Steak</b>	16		
Grilled 8 oz. top sirloin steak. Served with seasonal vegetable and choice of side.			

# SIDES

Ask About Our Daily Specials

<b>Baked Potato</b>	5	<b>French Fries</b>	6	<b>Mashed Potato</b>	6
Add Cheese 1.5		<b>Sweet Potato Fries</b>	7	<b>Vegetables</b>	6
Add Bacon 1.5		<b>Coleslaw</b>	4	<b>Bacon</b>	2.5
<b>Onion Rings</b>	7	<b>Rice</b>	6		

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# BURGERS & SANDWICHES



All Burgers are hand-pressed 1/2 lb ground Chuck. Served with lettuce, tomato, onion on a brioche bun.


## CHOOSE YOUR SIDE:

French Fries • Tater Tots • Coleslaw • Cup of Soup // Onion Rings • Our Famous Chowder • Sweet Potato Fries • Side Salad +2.5 // Add Bacon +2.5

 <b>Alaskan Halibut Sandwich</b> 23	<b>Classic Burger</b> 14.5
Alaskan halibut, your choice of fried or grilled, cheddar cheese, lettuce, tomato, onion, house made pickles, tartar sauce, on a brioche bun.	Your choice of cheese: American, Swiss, Gorgonzola, Pepper Jack, Cheddar
<b>Date Burger</b> 17	<b>Blackened Chicken Sandwich</b> 15
Bacon, gorgonzola crumble, house date-bacon jam, served on a brioche bun.	Spicy, blackening blend on a seared chicken breast, cilantro lime slaw, havarti, chipotle crema.
<b>Mushroom Swiss Burger</b> 16.5	<b>Lamburger</b> 18
Savory, sautéed mushrooms, Swiss cheese and horseradish cream sauce.	House ground Lamb patty, tzatziki, feta cheese, on brioche bun
<b>Green Chili Burger</b> 🌶️ 16.5	<b>CowBoy or CowGirl</b> 16
Hatch, NM Green Chile with american cheese.	Burger patty or Chicken breast, BBQ sauce, cheddar cheese, fried onion, on brioche bun.
<b>4 Alarm Burger</b> 🌶️ 17	<b>Classic Caribou Burger</b> 17
Hot & spicy mix of Serrano and jalapeño peppers, Pepper Jack cheese, chipotle crema.	1/2 lb Hand-pressed caribou patty. Your choice of cheese: American, Swiss, Gorgonzola, Pepper Jack.

# DESSERTS



 <b>Chocolate Malt Crème Brûlée</b>	8
House specialty! Malted chocolate version of a classic.	
<b>Triple Chocolate Cake</b>	10
Rich, luxurious triple layer chocolate cake.	
<b>ADD ICE CREAM 2.5</b>	
<b>Rootbeer Float</b>	7.5
Glacier Brewhouse root beer, vanilla ice cream	
<b>Vanilla Ice Cream</b>	4
<b>ADD CHOCOLATE +2.5</b>	



# BEVERAGES

<b>Root Beer</b> 4.5	<b>Juice</b> 3.5
Glacier Brewhouse Root Beer	Orange Juice • Cranberry Juice
<b>Soda</b> 2.75	Apple Juice • Passion Orange Guava Juice
Coke • Diet Coke • Dr. Pepper • Sprite	<b>Coffee &amp; Tea</b> 2.75
Orange • Ginger Ale • Lemonade • Cherry Coke	Coffee • Tea • Hot Chocolate
	Unsweetened Ice Tea

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