STARTERS



Lunch Menu

SALADS



King Crab

Alaskan king crab.Served with clarified butter (limited availability)

Crab Cakes 🌙

29

24

24

19

MARKET PRICE

Our signature, in-house recipe with snow crab, corn, cilantro, and pickled onion is finished with cilantro and Chipotle crema. (limited availability)

Halibut Ceviche

House Recipe made with local halibut, pico de gallo, mango and avocado served with tortilla chips.

Salmon Dip

House-smoked, local Alaskan salmon. Served with bread.

ADD BREAD LOAF +6

Calamari

Light, crispy, fried to perfection. Served with remoulade sauce.

Hummus Plate

18 Black bean hummus, cherry tomatoes, cucumber, red onion, olives, olive tapenade, feta, pita.

Cauliflower Elotes 🥒

Golden fried cauliflower, chipotle crema, cotija, pickled onions, and cilantro.

1lb steamer clams, Garlic, Butter, White wine, served with 1/2 loat of bread

Nachos

LARGE 20 | SIDE 15

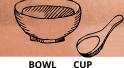
Hand-cut tortilla chips, cheddar jack cheese, black beans, pico de gallo, lime crema, Cotija cheese, Highliner hot sauce, and

ADD CHICKEN +8 | SHRIMP +15 | HALIBUT +17 | BLACKENED

Loaded Tots

Tots, cheddar cheese, bacon, green onion, and lime crema.

SOUPS



8

Clam Chowder

House recipe, scratch-made clam chowder

ADD BREAD LOAF +6

Soup of the Day Daily Special

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

Arugula Shrimp Salad

Citrus marinated shrimp, arugula, avocado, red onion, cherry tomato, feta cheese, cilantro-lime vinaigrette.

Sweet Potato Kale Salad

Sweet potato, kale, guinoa, dried cranberries, goat cheese, balsamic vinaigrette dressing.

Wedge Salad

14

18

Iceberg lettuce, bacon, 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, red onion, and homemade croutons. Your choice of dressing.

Homemade Dressings:

Ranch • Caesar • Thousand Island Balsamic Vinaigrette • Dijon Vinaigrette • Creamy Gorgonzola · Sweet chili

DRINKS

Soda

Coke • Diet Coke • Dr. Pepper • Orange

Ginger Ale • Sprite • Lemonade • Cherry Coke

Alaskan Root Beer

luice

Orange Juice • Cranberry Juice • Apple Juice • Passion Orange Guava Juice

Coffee & Tea

Coffee • Tea • Hot Chocolate Unsweetened Iced Tea

Milk

White or Chocolate



3

5

3

3.5



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HOUSE FAVORITES = Seafood Special HALIBUT 38 | SALMON 34 | COD 26 Country Fried Steak 27 Your choice of Cod, Salmon, or Halibut. Locally sourced, scratch-made. Served with whipped Grilled or blackened. potatoes, country gravy, and seasonal vegetables. Whipped Potato or Rice and Seasonal Vegetables. Primavera Pasta 23 Fish & Chips HALIBUT 38 | COD 26 Penne, housemade bell pepper marinara sauce, and Local Alaskan fish. Choice of Cod or Halibut. ADD CHICKEN +8 | DOUBLE VEGETABLES +7 Served with homemade tartar sauce, fries, and coleslaw. Alfredo Pasta 19 Fish Taco HALIBUT 31 | COD 21 A Classic, Alfredo sauce with penne pasta. ADD CHICKEN +8 | ADD SHRIMP +15 | ADD MUSHROOMS +5 | ADD VEGGIES +7 | ADD PESTO +3 | 3 Tacos with grilled fried or blackened, halibut or cod, flour or corn tortilla, pico de gallo, salsa verde, lettuce, lime crema, Mediterranean Linguini 23 **Buttermilk Fried Chicken** Mediterranean linguini with cherry tomatoes, spinach, and garlic, sauteed with white wine and parmesan. ADD SALMON +15| CHICKEN +8 | MUSHROOMS +5| 22 Hand-battered, boneless chicken thighs, whipped potato. Served with our house pickles, finished with honey and Highliner hot sauce. Mac & Cheese 19 Rich, creamy Mac & Cheese, topped with toasted panko ADD BACON +5 | ADD CRAB +19 | **BURGERS & SANDWICHES** Try Our All Burgers are Alaskan Size ,hand-pressed, 8oz ground chuck. Served with lettuce, tomato, onion, mayo on a brioche bun Local Seafood French Fries · Tater Tots · Coleslaw · Cup of Soup // Steak fries · Curly Fries · Onion Rings · Sweet Potato Fries · Side Salad +3 · Our Chowder +4 Alaskan Halibut Sandwich Fried Chicken Sandwich 18 Fried Chicken thigh pimento cheese, lettuce, tomato, and Local Alaskan halibut, your choice of fried or grilled cheddar cheese, lettuce, tomato, onion, and tartar sauce. pickles, on a brioche bun. **COD OPTION 21 Chicken Pesto Sandwich** 22 Date Burger 23 Grilled Chicken breast, fresh mozzarella, arugula, tomato, Bacon, gorgonzola crumble, pesto basil aioli, balsamic glaze on ciabatta. House date-bacon jam. Drunken Chicken 🌶 22 Jalapeno Jam Burger 🤌 22 Tender, juicy, grilled chicken thigh marinated in Teguila Bacon, Swiss cheese, homemade jalapeño jam lime sauce, Pepper Jack, bacon, chipotle crema, and quacamole. 21 Burger patty, BBQ Sauce, cheddar, cheese, fried onion French Dip 23 ADD BACON +3 Savory prime rib, creamy horseradish. Served on French roll with a side of au jus. Mushroom Swiss Burger 21 Sautéed mushrooms, Swiss cheese **Turkey Bacon Swiss** 19 and horseradish cream sauce. Turkey, bacon, swiss, and mayo. Served on grilled sourdough. Classic Burger 17 **ADD AVOCADO +2.5 ADD CHEESE 1 ADD BACON 3** 18 Smoked bacon, lettuce, tomato, mayo. Served on sourdough.

DESCEDE				808	
Sweet Potato Fries	8	Curly Fries	8		
French Fries	7	Steak Fries	8	Tater Tots	-
Onion Rings	8	Mashed Potatoes	7	Coleslaw	5
SIDES		Vegetables	8	Rice	7
	17)				

10

9.5

9

DESSERT

Apple Caramel Pie

Root Beer Float
Glacier Brewhouse root beer, vanilla ice cream

Chocolate Crème Brûlée House specialty! Rich, luxurious malted chocolate version of a classic.

Ice Cream
ADD CHOCOLATE +1

We Politely decline modifications.

Consumption of undercooked meat, poultry, eggs, or secfood may increase the risk of food borne illnesses.

20% Gratuity for parties of 6 or more

Triple Chocolate Cake

Rich, decadent triple layered chocolate.

Skillet Dessert
Chocolate Chip cookie served with Strawberry Vanilla Ice cream

Carrot Cake



13