

Lunch Menu



STARTERS

Locally Sourced
Seafood

Crab Cakes

29

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

Calamari

17

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



Halibut Ceviche

22

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 bread.

Cauliflower Elotes

17

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

Queso Chips

11

Classic Corn Chips with house-made queso cheese sauce

Nachos

LARGE 19 | SMALL 13

Hand-cut tortilla chips, queso cheese sauce, black beans, pico de gallo, sour cream, Cotija cheese Highliner hot sauce and guacamole.

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

Loaded Tots

14

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

SOUPS



Clam Chowder

House recipe, scratch-made clam chowder

ADD BREAD LOAF +6

Soup of the Day

Daily Special

BOWL CUP
13 7

10 6

SALADS



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

Wedge Salad

13

Iceberg lettuce, bacon, onion, tomato 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

Lettuce, cucumber, tomato, red onion, croutons. Your choice of dressing

Homemade Dressings:

Ranch • Caesar • Thousand Island
Balsamic Vinaigrette • Dijon Vinaigrette •
Creamy Gorgonzola

DRINKS

Soda

3

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

Alaskan Root Beer

5

Juice

3.5

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

Coffee & Tea

3

Coffee • Tea • Hot Chocolate
Unsweetened Iced Tea

Milk

3.5

White or Chocolate



HIGHLINER
RESTAURANT



907-224-3950

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HIGHLINER FAVORITES

HOUSE FAVORITES

Seafood Special

Your choice of Cod or Halibut.
Grilled or blackened.
Whipped Potato or Rice and Seasonal Vegetables.

HALIBUT 36 | COD 24

Fish & Chips

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

HALIBUT 36 | COD 24

Fish Taco

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

HALIBUT 31 | COD 21

Chicken and Waffles

2 Chicken thighs with a house-made waffle and whipped butter.

19

Mac & Cheese

Rich, creamy Mac & Cheese
ADD BACON +5 | ADD CRAB +19 | ADD GREEN CHILE +4

17

Buttermilk Fried Chicken

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

20

Chicken Fried Steak

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

26

Try Our
Local Seafood

BURGERS & SANDWICHES

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

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

Alaskan Halibut Sandwich

Local Alaskan halibut.
Your choice of fried or grilled, cheddar cheese, lettuce, tomato, onion, house-made pickles, tartar sauce.

COD OPTION 21

Date Burger

Bacon, gorgonzola crumble, House date-bacon jam.

Mushroom Swiss Burger

Sautéed mushrooms, Swiss cheese and horseradish cream sauce.

Jalapeno Jam Burger

Bacon, Swiss and cheddar cheese, jalapeño jam

4 Alarm Burger

Hot & spicy mix of Serrano and jalapeño peppers, Pepper Jack cheese, chipotle crema.

Classic Burger

ADD CHEESE 1

ADD BACON 3

Cowboy

Burger patty or Chicken Breast, BBQ Sauce, cheddar, cheese, fried onion

ADD BACON +3

Patty Melt

Patty, grilled onion, swiss cheese on rye bread

French Dip

Savory prime rib, creamy horseradish. Served on French roll with a side of au jus.

Chicken Pesto Sandwich

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

Blackened Chicken Sandwich

Spicy, house blackening blend on a seared chicken breast, refreshing cilantro lime slaw, havarti, finished with chipotle crema.

Drunken Chicken

Tender, juicy, grilled chicken breast, marinated in Tequila lime sauce, Pepper Jack, bacon, chipotle crema and guacamole.

Turkey Bacon Swiss

Turkey, bacon, swiss, and mayo. Served on grilled sourdough.

ADD AVOCADO +2.5

Classic Reuben Sandwich

Slow-cooked corned beef, sauerkraut, Swiss, Thousand Island dressing. Served on marble rye.

B.L.T.

Smoked bacon, lettuce, tomato, mayo. Served on sourdough.

ADD AVOCADO +2.5

SIDES

Onion Rings

7

French Fries

6

Sweet Potato Fries

7

Vegetables

6

Mashed Potatoes

6

Steak Fries

6

Rice

6

Coleslaw

5

Tater Tots

6

DESSERT

Chocolate Crème Brûlée

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

Root Beer Float

Glacier Brewhouse root beer, vanilla ice cream.

Vanilla Ice Cream

ADD CHOCOLATE +1

Caramel Apple Pie

A LA MODE +5

Triple Chocolate Cake

Rich, decadent triple layered chocolate.

Skillet Dessert

Chocolate Chip cookie served with Strawberry or Vanilla Ice cream

Carrot Cake

10

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

HIGHLINER FAVORITES  SPICY

HIGHLINER
RESTAURANT