Lunch Menu



STARTERS



24

24

19

18

13

15

King Crab	MARKET PRICE
Alaskan king crab. Served with clarified butter	

(limited availability)

Crab Cakes 29 Our signature, in-house recipe with sweet crab, corn, cilantro, pickled onion and finished with Chipotle crema.

(limited availibity) **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

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

Cauliflower Elotes 🥒

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

Queso Chips

Classic Corn Chips with house-made queso cheese sauce

LARGE 20 | SMALL 15

Hand-cut tortilla chips, queso cheese sauce, black beans, pico de gallo, sour cream, Cotija cheese

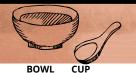
Highliner hot sauce and guacamole.

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

Loaded Tots

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

14

12

SALADS



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

Arugula Shrimp Salad

23

18

3

5

3

3.5

Shrimp, arugula, avocado, red onion, cherry tomato, feta cheese, cilantro-lime vinaigrette.

Sweet Potato Kale Salad

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

Wedge Salad

14

Iceberg lettuce, bacon, onion, cherry tomato, Gorgonzola crumbles, house Gorgonzola blue cheese dressing.

Caesar Salad

LARGE 14 | SDIE 10

Classic Caesar with crispy romaine, sun-dried tomato, parmesan cheese house Caesar dressing, croutons.

House Salad

LARGE 14 | SIDE 8

Mix greens, shaved carrots, cherry tomato, red onion, and homemade croutons. Your choice of dressing.

Homemade Dressings:

Ranch • Caesar • Thousand Island Balsamic Vinaigrette • Dijon Vinaigrette • Creamy Gorgonzola · Macadamian nut sweet chili

DRINKS

Soda

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

Alaskan Root Beer

Orange Juice • Cranberry Juice • Apple Juice • Passion

Orange • Guava Juice

Coffee & Tea

Coffee • Tea • Hot Chocolate Unsweetened Iced Tea

Milk

White or Chocolate



907-224-3950

highlinerseward.com



HOUSE FAVORITES HALIBUT 38 | COD 26 Seafood Special Your choice of Cod, or Halibut. **Mediterranean Linguini**Mediterranean linguini with cherry tomatoes, spinach, and garlic, sauteed with white wine. ADD CHICKEN +8 | ADD MUSHROOMS +5| Grilled or blackened. Whipped Potato or Rice and Seasonal Vegetables. HALIBUT 38 | COD 26 Fish & Chips Country Fried Steak 27 Local Alaskan fish Locally sourced, scratch-made. Served with whipped Choice of Cod or Halibut. potatoes, country gravy, and seasonal vegetables. Served with homemade tartar sauce, fries, and coleslaw. Buttermilk Fried Chicken HALIBUT 31 | COD 21 22 Hand-battered, boneless chicken thighs, whipped potato. Served with our house pickles, finished with honey and 3 Tacos with grilled fried or blackened, halibut or cod, flour or corn tortilla, pico de gallo, salsa verde, lettuce, lime crema, Highliner hot sauce. and cilantro. Mac & Cheese Chicken and Waffles 19 Rich, creamy Mac & Cheese, topped with panko. ADD BACON +5 | ADD CRAB +19 | 2 Chicken thighs, with a house-made waffle and whipped **BURGERS & SANDWICHES** Try Our Local Seafood 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 · Sweet Potato Fries · Side Salad +3 · Our Chowder +4 Chicken Pesto Sandwich 22 **Alaskan Halibut Sandwich** Grilled Chicken breast, fresh mozzarella, arugula, tomato, Local Alaskan halibut. pesto basil aioli, balsamic glaze on ciabatta. Your choice of fried or grilled, cheddar cheese, lettuce, Drunken Chicken 🌙 22 tomato, onion, house-made pickles, tartar sauce. Tender, juicy, grilled chicken breast, marinated **COD OPTION 21** in Tequila lime sauce, Pepper Jack, **Date Burger** 23 bacon, chipotle crema and guacamole. Bacon, gorgonzola crumble, Fried Chicken Sandwich 18 House date-bacon jam. Fried Chicken thigh pimento cheese, lettuce, tomato, and pickles, on a brioche bun. Jalapeno Jam Burger 🏓 22 **Classic Reuben Sandwich** Bacon, Swiss and white cheddar cheese, homemade 20 Slow-cooked corned beef, sauerkraut, jalapeño jam Swiss, Thousand Island dressing. 4 Alarm Burger 🥖 21 Served on marble rye. Hot & spicy mix of Serrano and jalapeño peppers, French Dip 23 Pepper Jack cheese, chipotle crema. Savory prime rib, creamy horseradish. Served on French roll with a side of au jus. Cowboy 21 Burger patty or Chicken Breast, BBQ Sauce, cheddar, **Turkey Bacon Swiss** 19 cheese, fried onion Turkey, bacon, swiss, and mayo. Served on grilled ADD BACON +3 sourdough. ADD AVOCADO +2.5 **Mushroom Swiss Burger** 21 B.L.T. 18 Sautéed mushrooms, Swiss cheese Smoked bacon, lettuce, tomato, mayo. and horseradish cream sauce. Served on sourdough. ADD AVOCADO +2.5 Classic Burger 17 **ADD CHEESE 1** 19 **Patty Melt ADD BACON 3** Patty, grilled onion, swiss cheese on rye bread SIDES Vegetables Rice **Mashed Potatoes Onion Rings** Coleslaw **Steak Fries French Fries Tater Tots Curly Fries Sweet Potato Fries DESSERT Apple Caramel Pie** 10 Triple Chocolate Cake 13 Rich, decadent triple layered chocolate. **Root Beer Float** 9.5 Glacier Brewhouse root beer, vanilla ice cream Skillet Dessert Chocolate Crème Brûlée Chocolate Chip cookie served with Strawberry or Vanilla Ice 9 House specialty! Rich, luxurious malted chocolate version of a classic. **Carrot Cake** 10 **Ice Cream** ADD CHOCOLATE +1 We Politely decline modifications. Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food borne illnesses 18% Gratuity for parties of 6 or more