

Lunch



STARTERS



King Crab

Local Alaskan King Crab, drawn butter, lemon.

MARKET PRICE

Oysters

Local Alaskan oysters.
Sold by the half or full dozen.

MARKET PRICE

Queso Chips

Classic corn chips with housemade queso cheese sauce.

9

Crab Cakes

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

17

Calamari

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

16

Nachos

LARGE 16 | SMALL 10



Hand-cut tortilla chips, queso cheese, black beans, pico de gallo, sour cream, Highliner Hot Sauce and guacamole.

ADD STEAK +8 | ADD CHICKEN +7 | ADD BRISKET +7

Halibut Ceviche

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

17

Sockeye Salmon Dip

House smoked Alaskan salmon.
Served with bread.

17

Cauliflower Elotes

Golden fried cauliflower, served with pickled onions and finished with cilantro and chipotle crema.

13

Buffalo Chicken Wings

Classic, crispy fried hot wings, Frank's Hot Sauce, celery sticks. Served with ranch or creamy gorgonzola dipping sauce

12

SOUPS

BOWL CUP

Clam Chowder

House recipe, scratch-made clam chowder

10

6

Soup of the Day

Daily Special

7

5

SALADS

Add Halibut 15 | Salmon 14 | Steak 8 | Chicken 7 | Blackened

Seafood Louie

Salad mix topped with red crab, bay shrimp, hard boiled egg, sliced tomato. Served with our housemade Thousand Island dressing.

19

Wedge Salad

Iceberg lettuce, house Gorgonzola dressing, red onion, bacon.

10

Cobb Salad

Salad mix with blackened prime rib, grilled chicken, sliced tomato, cheddar cheese, bacon, sliced egg, and cucumber.

19

Caesar Salad

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

12

House Salad

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

LARGE 10 | SIDE 6

Homemade Dressings:

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

DRINKS

Soda

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

2.75

Broken Tooth

Root Beer

4.5

Juice

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

3.5

Coffee & Tea

Coffee • Tea • Hot Chocolate
Unsweetened Iced Tea

2.75

Milk

White or chocolate

2.75



highlinerseward.com
907-224-3950

🔥 - SPICY

HOUSE FAVORITES



Seafood Special

HALIBUT 30 | SALMON 27 | COD 22

Local Favorites, your choice of Halibut, Salmon, or Cod. Grilled, fried or blackened.
Whipped Potato or Rice Pilaf and Seasonal Vegetables.

ADD SHRIMP AND SCALLOP SKEWER +15

Chicken Fried Steak

20

Served with whipped potatoes, country gravy, Texas toast and seasonal vegetables.

Mac & Cheese

14

Rich, creamy Mac & Cheese.

**BACON + 3 | CRAB + 14 | GREEN CHILE + 2
| SKEWER + 15**



Fish & Chips

HALIBUT 30 | COD 22

Local Alaskan fish. Choice of Cod or Halibut.

Served with homemade tartar sauce, fries and coleslaw.

Buttermilk Fried Chicken

18

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

Try Our
Local Seafood

BURGERS

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

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



Alaskan Halibut Sandwich

24

Local Alaskan halibut, your choice of fried or grilled, cheddar cheese and tartar sauce.

Date Burger

20

Bacon, gorgonzola crumble, house date-bacon jam.

Mushroom Swiss Burger

19

Sautéed mushrooms, Swiss cheese and horseradish cream sauce.



Jalapeno Jam Burger

20

Bacon, swiss and cheddar cheese, jalapeño jam

4 Alarm Burger

19

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

Classic Burger

16

Add Cheese 1

Add Bacon 2

Chicken Pesto Sandwich

17

Chicken breast, mozzarella, arugula, tomato, and pesto on ciabatta.

Blackened Chicken Sandwich

16

Blackened chicken breast, cilantro-lime slaw, Havarti, chipotle crema.

Drunken Chicken Sandwich

18

Chicken breast, marinated in Tequila lime sauce, Pepper Jack, bacon, chipotle crema and guacamole.

French Dip

19

Savory roast beef.

Served on French roll with creamy horseradish and a side of au jus.

3rd St. Turkey Club

17

Classic turkey club, Pepper Jack cheese, bacon, lettuce, tomato and mayo. Served on sourdough.

Classic Reuben Sandwich

16

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

B.L.T.

16

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

Add Avocado 3

CowBoy

18

Burger patty or Chicken breast, BBQ sauce, cheddar cheese, fried onion.

Add Bacon 2

SIDES

French Fries

6

Steak Fries

6

Tater tots

6

Sweet Potato Fries

7

Onion Rings

7

Vegetables

6

Mashed Potatoes

6

Rice

6

Coleslaw

4

DESSERT



Chocolate Crème Brûlée

8

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

Root Beer Float

7.5

Broken Tooth root beer, vanilla ice cream.

Vanilla Ice Cream or Strawberry Ice Cream

4

ADD CHOCOLATE +1

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

Triple Chocolate Cake

10

Rich, decadent triple layered chocolate.

Carrot Cake

9

Skillet Dessert

8.5

Chocolate Chip or Brownie cookie served with Strawberry or Vanilla Ice cream



HIGHLINER FAVORITES

🔥 - SPICY