

Lunch



STARTERS

-  **King Crab** MARKET PRICE
Alaskan King crab. Served with butter.
- Queso Chips** 9
Classic corn chips with housemade queso cheese sauce.
- Crab Cake** 15.5
Housemade crab cakes with Chipotle crema and pickled onion.
- Calamari** 14.5
Light, crispy, 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 CHICKEN +7 | ADD BRISKET +8
-  **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 Chicken 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

SOUPS

- | | BOWL | CUP |
|---|------|-----|
| Clam Chowder
Housemade in the traditional New England style | 9 | 5.5 |
| Soup of the Day
Ask your server | 6.5 | 3.5 |

SALADS

Add Halibut 15 | Steak 8 | Chicken 7

-  **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 & diced 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** LARGE 12.5 | SIDE 7
Lettuce, cucumber, sliced tomato, red onion. Your choice of dressing

Homemade Dressings:



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

DRINKS

- Soda** 2.75
Coke • Diet Coke • Dr. Pepper • Orange
Ginger Ale • Sprite • Lemonade • Cherry Coke
- Glacier Brewhouse**
- Root Beer** 4.5
- Juice** 3.5
Orange Juice • Cranberry Juice • Apple Juice •
Passion Orange Guava Juice
- Coffee & Tea** 2.75
Coffee • Tea • Hot Chocolate
Unsweetened Iced Tea



HOUSE FAVORITES

-  **Fish Taco** 20
Grilled halibut, flour tortilla, pico de gallo, salsa verde.
- Chicken and Waffles** 16
Two chicken thighs, with housemade waffle and whipped butter.
- Chicken Fried Steak** 19  **Fish & Chips** HALIBUT 30
Locally sourced, scratch made. Beer batter halibut. Served with housemade tartar sauce, fries and coleslaw.
- Served with whipped potatoes, country gravy, Texas toast and seasonal vegetables.
- Buttermilk Fried Chicken** 18
Hand-battered, boneless chicken thighs, whipped potato. Served with our own house pickles, finished with honey and Highliner hot sauce.
- Green Chile Mac & Cheese** 14
Creamy Mac & Cheese with Hatch, NM green chile.
ADD BACON +3







BURGERS & SANDWICHES

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

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


Ask us about Panini of the day. Served with soup or salad

-  **Alaskan Halibut Sandwich** 23
Alaskan halibut, your choice of fried or grilled, cheddar cheese, lettuce, tomato, onion, house made pickles, tartar sauce, on a brioche bun.
- Lamburger** 18
House ground Lamb patty, tzatziki, feta cheese, purple onion on brioche bun
- Date Burger** 17
Bacon, gorgonzola crumble, house date-bacon jam, served on a brioche bun.
- Mushroom Swiss Burger** 16.5
Savory, sautéed mushrooms, Swiss cheese and horseradish cream sauce.
- Green Chile Burger** 16.5 
Hatch, NM Green Chile with american cheese.
- 4 Alarm Burger** 17 
Hot & spicy mix of Serrano and jalapeño peppers, Pepper Jack cheese, chipotle crema.
- Classic Burger** 14.5
Your choice of cheese: American, Swiss, Pepper Jack, Gorgonzola, Cheddar.
- Blackened Chicken Sandwich** 15 
Spicy, blackened chicken breast, refreshing cilantro lime slaw, havarti, finished with chipotle crema.
- French Dip** 17
Savory roast prime rib, creamy horseradish. Served on French roll with a side of au jus.
- Chicken Salad Sandwich** 15
Shredded roasted chicken, toasted pecans, purple grapes on a croissant.
- 3rd St. Turkey Club** 15
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.** 15
Smoked bacon, lettuce, tomato, mayo. Served on sourdough.
- Add Avocado 2**
- CowBoy or CowGirl** 16
Burger patty or Chicken breast, BBQ sauce, cheddar cheese, fried onion, on brioche bun.
- Classic Caribou Burger** 17
Hand-pressed caribou patty. Your choice of cheese.
- Drunken Chicken** 16
Chicken breast, marinated in Tequila lime sauce, Pepper Jack, bacon, chipotle crema and guacamole.

SIDES

- | | | |
|-----------------------------|--------------------------|-----------------------|
| Onion Rings 7 | Vegetables 6 | Coleslaw 4 |
| French Fries 6 | Mashed Potatoes 6 | Baked Potato 5 |
| Sweet Potato Fries 7 | Rice 6 | Add Cheese 1.5 |
| | | Add Bacon 1.5 |

DESSERT

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



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