	E STAU	
907-224-3950	Locally Sourced Seafood	highlinerseward.com
King Crab Alaskan king crab. Serve Oysters Local Alaskan oysters. Sold by the half or full do Queso Chips Classic corn chips with h	MARKET PRICE d with butter. MARKET PRICE ozen. 9	Воwl СUP Clam Chowder 10 6 House recipe, scratch-made clam chowder Soup of the Day 7 5 Daily Special
sauce. Crab Cakes Our signature, in-house sweet crab, corn, cilantro finished with Chipotle cr	17 recipe with b, pickled onion and	SALADS Add Halibut 15 Salmon 14 Steak 8 Chicken 7 Blackened
Calamari Light, crispy and fried to Served with remoulade s	16 perfection. auce.	Seafood Louie 19 Salad mix topped with red crab, bay shrimp, hard boiled egg, cucumber, onion, sliced tomato. Served with our housemade Thousand Island dressing.
Hand-cut tortilla chips, q pico de gallo, sour crean guacamole.	LARGE 16 SMALL 10 ueso cheese, black beans, n, Highliner Hot Sauce and	Wedge Salad10Iceberg lettuce, bacon, onion, Gorgonzola dressing.10
ADD BRISKET +7 ADD CHICK Halibut Ceviche House Recipe made with mango, avocado served	Iocal halibut, pico de gallo,	Cobb Salad 19 Salad mix with blackened prime rib, grilled chicken, sliced tomato, cheddar cheese, bacon, sliced egg and cucumber.
Salmon Dip House smoked, Alaskan Served with house bread	salmon.	Caesar Salad 12 Classic Caesar with crispy romaine, sun-dried tomato, house Caesar dressing, croutons.
Cauliflower Elotes A local favorite! Delicious cauliflower served with p and finished with cilantro	s, golden-fried vickled onion o and Chipotle crema.	House Salad Lettuce, cucumber, tomato, red onion. Your choice of dressing. LARGE 10 SIDE 6
Buffalo Wings J Classic, crispy fried hot v Hot Sauce. Served with r gorgonzola dipping sauc	anch or creamy	Ranch • Caesar • Thousand Island Balsamic Vinaigrette • Dijon Vinaigrette Creamy Gorgonzola

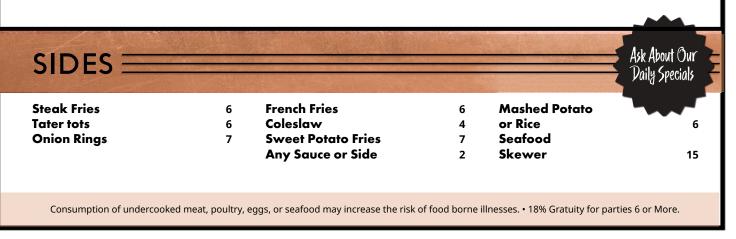
Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses. • 18% Gratuity for parties 6 or More.





More Favorites

Ribeye 14 oz. center cut, grilled. Served with vegetables, whipped potato and side of mushroom cream sauce. New York Strip		Buttermilk Fried Chicken Hand-battered boneless chicken thighs, whipped potatoes. Served with our house-made pickles finished with honey and Highliner hot sauce	18
Center cut N.Y. strip steak, served with whipped potatoes and seasonal vegetables. Chicken Fried Steak	27 20	Mac & Cheese Rich, creamy Mac & Cheese. Add Bacon +3 Add crab +14 Add skewer +15 Add green chile +2	14
Served with whipped potatoes, country gravy, Texas toast and seasonal vegetables.		Alfredo Pasta A classic, Alfredo sauce with penne pasta.	14 14
Highliner Special Steak Grilled 8 oz. top sirloin steak. Served with seasonal vegetable and whipped potato.	17	ADD STEAK +8 ADD CHICKEN +7 ADD MUSHROOMS +5 ADD PESTO +2.5 ADD VEGETABLES +6	



BURGERS & SAND	WICHE	S HICHUNEP	
		RESTAURANT	
CHO	OSE YOU	R SIDE:	
French Fries Steak Fries Tater Tots · Coleslaw · Cup	of Soup // Onion Ri	193 • Our Chowder • Sweet Potato Fries • Side Salad +2.5	
Alaskan Halibut Sandwich Locally sourced Alaskan halibut, fried, grilled or blackened, cheddar cheese and tartar.	24	Drunken Chicken Sandwich Chicken breast in marinated tequila lime sauce, Pepper Jack, chipotle crema and guacamole.	18 ,
Date Burger Bacon, gorgonzola crumbles, house date-bacon jam.	20	Chicken Pesto Sandwich Grilled chicken breasts , mozzarella, arugula, tomato, pesto basil aoli on ciabatta.	17
Mushroom Swiss Burger Sautéed mushrooms, creamy horseradish sauce Swiss cheese, on a brioche bun.	19 ² ,	Classic Burger Add Cheese 1 Add Bacon 2	16
Jalapeno Jam Burger J Bacon, swiss and white cheddar cheese, jalapeñ am.	20 O	CowBoy Burger patty or Chicken breast, BBQ sauce, cheddar cheese, fried onion.	18
4 Alarm Burger 	19	Add Bacon 2	
			1
DESSERTS			
1			
Chocolate Malt Crème Brûlée House recipe, malted chocolate crème brûlée	8	Carrot Cake Classic carrot cake with cream cheese frosting.	9
Triple Chocolate Cake Rich, luxurious triple layer chocolate cake	10	Glacier Brewhouse, vanilla ice cream	7.5
		Vanilla Ice Cream Strawberry Ice Cream ADD CHOCOLATE +1	4
		E	
BEVERAGES ===			
	4.5	Juice	3.5
- I	.75	Apple Juice • Passion Orange Guava Juice	
– – – – – Coke • Diet Coke • Dr. Pepper • Sprite		Coffee & Tea 2	2.75
	All Burgers are hand-pressed 1/2 LB ground CHO French Fines Steak Fines Tater Tots - Coleslaw - Cur Alaskan Halibut Sandwich Locally sourced Alaskan halibut, fried, grilled or olackened, cheddar cheese and tartar. Date Burger Bacon, gorgonzola crumbles, house date-bacon am. Mahroom Swiss Burger Bacon, swiss and white cheddar cheese, jalapeñ am. Alarm Burger Bacon, swiss and white cheddar cheese, jalapeñ am. Alarm Burger Bacon, swiss and white cheddar cheese, jalapeñ am. Alarm Burger Bacon, swiss and white cheddar cheese, jalapeñ am. Chocolate Malt Crème Brûlée House recipe, malted chocolate crème brûlée Friple Chocolate Cake Rich, luxurious triple layer chocolate cake Skillet Dessert Brownie or Chocolate Chip cookie served with ye choice of Strawberry or Vanilla Ice cream. BEVERAGES	All Burgers are hand-pressed 1/2 [B ground chuck. Served with CHOODSE YOUD Track fires Steak fires Tater Tots Caleslaw : Ge of Sow // Onion Rin Alaskan Halibut Sandwich Cales Steak fires Tater Tots Caleslaw : Ge of Sow // Onion Rin Alaskan Halibut Sandwich Cales Steak fires Tater Tots Caleslaw : Ge of Sow // Onion Rin Alaskan Halibut Sandwich Cales Steak fires Tater Tots Caleslaw : Ge of Sow // Onion Rin Alaskan Halibut Sandwich Cales Steak fires Tater Tots Caleslaw : Ge of Sow // Onion Rin Alaskan Halibut Sandwich Cales Steak fires Tater Tots Caleslaw : Ge of Sow // Onion Rin Alaskan Halibut Sandwich Cales on go organization in the check of a transmission Cales on swiss and white check of a cheese, jalapeño and white check of a cheese, jalapeño and white check of a cheese, jalapeño and the check of a cheese and to the check and the check of a cheese and the check of a check and the check of a check of a check and the check of a check of a check of a check and the check of a check of a check of a check and the check of a ch	Jocally sourced Alaskan halibut, fried, grilled or Jackened, cheddar cheese and tartar. Chicken breast in marinated tequilal lime sauce Paper Jack, chipotle crema and guacamole. Date Burger 20 Jacon, gorgonzola crumbles, house date-bacon am. Signed particular tequilal lime sauce Paper Jack, chipotle crema and guacamole. Mushroom Swiss Burger 19 Jauted mushrooms, creamy horseradish sauce, wiss cheese, on a bricher bun. Chicken Pesto Sandwich Alarm Burger 20 Jacon, swiss and white cheddar cheese, jalapeña an. 19 Printer parter of pane Burger 19 Berrano-Jalapeño mix, Pepper Jack, chipotle crema and guacamole. Chicken Pesto Sandwich Chocolate Malt Crème Brûlée 19 rhipotle crema. 19 DESSERTS 8 Schile Desser 8 Stoile Dessert 8 Stoile Dessert 8 Stoile Dessert 8 Stoile Dessert 8 Bevere lave recould the creame stripe laver chocolate cream. 10 Stoile Dessert 8 Stoile Dessert 8 Stoile Oscolate Chip cookie served with your thoice of Strawberry or Vanilla Ice cream. Bevere Packter 4 </td

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