



THE STATE  
of **ALASKA**

GOVERNOR BILL WALKER

Department of Commerce, Community,  
and Economic Development

ALCOHOLIC BEVERAGE CONTROL BOARD

550 W 7<sup>th</sup> Avenue, Suite 1600  
Anchorage, Alaska 99501  
Main: 907.269.0350

**MEMORANDUM**

TO: Robert Klein, Chair  
and Members of the ABC Board

DATE: Monday, February 08, 2016

FROM: Cynthia Franklin  
Director

RE: Resurrection Roadhouse #3823

AS 04.11.400(d)(1)(F) requires 40 rental rooms if the population is 25,001 – 50,000.

The Kenai Peninsula Borough has a certified population of 37,008.

The applicant offers 180 rooms and a full-service restaurant.

This license was first issued on July 29, 1998.

Alcoholic Beverage Control Board  
550 West 7<sup>th</sup> Ave. Suite 1600  
Anchorage, AK 99501

## Transfer Liquor License

(907) 269-0350  
Fax: (907) 334-2285  
<http://commerce.alaska.gov/dnn/abc/Home.aspx>

License is:      Full Year                      OR                      X Seasonal      List Dates of Operation: 4/1 – 9/30

SECTION A - LICENSE INFORMATION			FEES <span style="font-size: 1.5em; color: purple;">13732</span>
License Year: 2015/2016	License Type: <b>BD Tourism</b>	Statute Reference Sec. 04.11.400D	Filing Fee:      \$100.00
License #: 3823			Rest. Desig. Permit Fee: (\$50.00)      \$50.00
Local Governing Body: (City, Borough or Unorganized) <b>Kenai Peninsula Borough</b>		Community Council Name(s) & Mailing Address:	
Name of Applicant (Corp/LLC/LP/LLP/Individual/Partnership): <b>CIRI Alaska Tourism Corporation</b>		Doing Business As (Business Name): <b>Resurrection Roadhouse</b>	Business Telephone Number: <b>907-224-7116</b>
Mailing Address: <b>PO Box 93330</b>		Street Address or Location of Premises: <b>31772 Herman Leirer Road</b>	Email Address:
City, State, Zip: <b>Anchorage, AK 99509-3330</b>		<b>Seward, AK 99664</b>	
Is any shareholder related to the current owner? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No			
If "yes" please state the relationship _____			
<b>SECTION B - TRANSFER INFORMATION</b>			
<input checked="" type="checkbox"/> Regular Transfer <input type="checkbox"/> Transfer with security interest: Any instrument executed under AS 04.11.670 for purposes of applying AS 04.11.360(4)(b) in a later involuntary transfer, must be filed with this Application. Real or personal property conveyed with this transfer must be described. Provide security interest documents. <input type="checkbox"/> Involuntary Transfer. Attach documents which evidence default under AS 04.11.670.		Name and Mailing Address of <i>CURRENT</i> Licensee: <b>CIRI Alaska Tourism Corporation</b> <b>2525 C St., Ste. 500 Anchorage, AK 99503</b>	
		Business Name (dba) <i>BEFORE</i> transfer: <b>Resurrection Roadhouse</b>	
		Street Address or Location <i>BEFORE</i> transfer: <b>31772 Herman Leirer Road</b> <b>Seward, AK 99664</b>	
<b>SECTION C - PREMISES TO BE LICENSED</b>			
Distance to closest school grounds: 1 mile	<i>Distance measured under:</i> <input checked="" type="checkbox"/> AS 04.11.410      OR <input type="checkbox"/> Local ordinance No.	<input type="checkbox"/> Premises is GREATER than 50 miles from the boundaries of an incorporated city, borough, or unified municipality. <input checked="" type="checkbox"/> Premises is LESS than 50 miles from the boundaries of an incorporated city, borough, or unified municipality. Not applicable	
Distance to closest church: 1 mile	<i>Distance measured under:</i> <input checked="" type="checkbox"/> AS 04.11.410      OR <input type="checkbox"/> Local ordinance No.		
Premises to be licensed is: N/A <input type="checkbox"/> Proposed building <input checked="" type="checkbox"/> Existing facility <input type="checkbox"/> New building		<input type="checkbox"/> Plans submitted to Fire Marshall (required for new & proposed buildings) <input checked="" type="checkbox"/> Diagram of premises attached	

Alcoholic Beverage Control Board  
 550 West 7<sup>th</sup> Ave. Suite 1600  
 Anchorage, AK 99501

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### SECTION D – LICENSEE INFORMATION

1. Does any individual, corporate officer, director, limited liability organization member, manager or partner named in this application have any direct or indirect interest in any other alcoholic beverage business licensed in Alaska or any other state?

Yes  No  If Yes, complete the following. Attach additional sheets if necessary.

Name	Name of Business	Type of License	Business Street Address	State

2. Has any individual, corporate officer, director, limited liability organization member, manager or partner named in this application been convicted of a felony, a violation of AS 04, or been convicted as a licensee or manager of licensed premises in another state of the liquor laws of that state?

Yes  No  If Yes, attach written explanation.

### SECTION E – OWNERSHIP INFORMATION - CORPORATION

*Corporations, LLCs, LLPs and LPs must be registered with the Dept. of Community and Economic Development.*

Name of Entity (Corporation/LLC/LLP/LP) (or N/A if an individual ownership): <b>CIRI Alaska Tourism Corporation</b>		Telephone Number: <b>907-</b>	Fax Number:
Corporate Mailing Address: <b>PO Box 93330</b>	City: <b>Anchorage</b>	State: <b>AK</b>	Zip Code: <b>99509-3330</b>
Name, Mailing Address and Telephone Number of Registered Agent: <b>C T Corporation, 9360 Glacier Highway, Suite 202, Juneau, AK 99801, 907-586-3340</b>		Date of Incorporation OR Certification with DCED: <b>4/30/97</b>	State of Incorporation: <b>AK</b>

Is the Entity in "Good Standing" with the Alaska Division of Corporations?  Yes  No  
 If no, attach written explanation. Your entity *must* be in compliance with Title 10 of the Alaska Statutes to be a valid liquor licensee.

#### Entity Members (Must include President, Secretary, Treasurer, Vice-President, Manager and Shareholder/Member with at least 10%)

Name	Title	%	Home Address & Telephone Number	Work Telephone Number	Date of Birth
<b>SEE ATTACHED FOR OFFICERS &amp; SHAREHOLDER AFTER TRANSFER OF OWNERSHIP (ALASKAN PARK PROPERTIES, INC.)</b>					
<b>SEE ATTACHED FOR CURRENT CIRI ALASKA TOURISM CORPORATION OFFICERS &amp; SHAREHOLDER</b>					

**NOTE: If you need additional space, please attach a separate sheet.**

**SECTION F – OWNERSHIP INFORMATION – SOLE PROPRIETORSHIP (INDIVIDUAL OWNER & SPOUSE)**

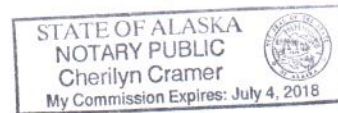
**Individual Licensees/Affiliates** (The ABC Board defines an "Affiliate" as the spouse or significant other of a licensee. Each Affiliate must be listed.)

Name: Address:	Applicant <input type="checkbox"/> Affiliate <input type="checkbox"/>	Name: Address:	Applicant <input type="checkbox"/> Affiliate <input type="checkbox"/>
Home Phone: Work Phone:	Date of Birth:	Home Phone: Work Phone:	Date of Birth:
Name: Address:	Applicant <input type="checkbox"/> Affiliate <input type="checkbox"/>	Name: Address:	Applicant <input type="checkbox"/> Affiliate <input type="checkbox"/>
Home Phone: Work Phone:	Date of Birth:	Home Phone: Work Phone:	Date of Birth:

**Declaration**

- I declare under penalty of perjury that I have examined this application, including the accompanying schedules and statements, and to the best of my knowledge and belief it is true, correct and complete, and this application is not in violation of any security interest or other contracted obligations.
- I hereby certify that there have been no changes in officers or stockholders that have not been reported to the Alcoholic Beverage Control Board. The undersigned certifies on behalf of the organized entity, it is understood that a misrepresentation of fact is cause for rejection of this application or revocation of any license issued.
- I further certify that I have read and am familiar with Title 4 of the Alaska statutes and its regulations, and that in accordance with AS 04.11.450, no person other than the licensee(s) has any direct or indirect financial interest in the licensed business.
- I agree to provide all information required by the Alcoholic Beverage Control Board in support of this application.

<b>Signature of Current Licensee(s)</b> Signature	<b>Signature of Transferee(s)</b> Signature
Signature	Signature
Name & Title (Please Print) Stig Colberg, Treasurer	Name & Title (Please Print) Stig Colberg, Treasurer
Subscribed and sworn to before me this 18 day of December 2015	Subscribed and sworn to before me this 18 day of December 2015
Notary Public in and for the State of Alaska Cherilyn Cramer	Notary Public in and for the State of Alaska Cherilyn Cramer
My commission expires: 7/4/18	My commission expires: 7/4/18



JAN 14 '16 PM 3:40

**Resurrection Roadhouse/Windsong Lodge**  
**Tourism Statement**

**Resurrection Roadhouse is a restaurant within Windsong Lodge, which currently has a beverage dispensary tourism liquor license. The lodge has 180 guest rooms.**

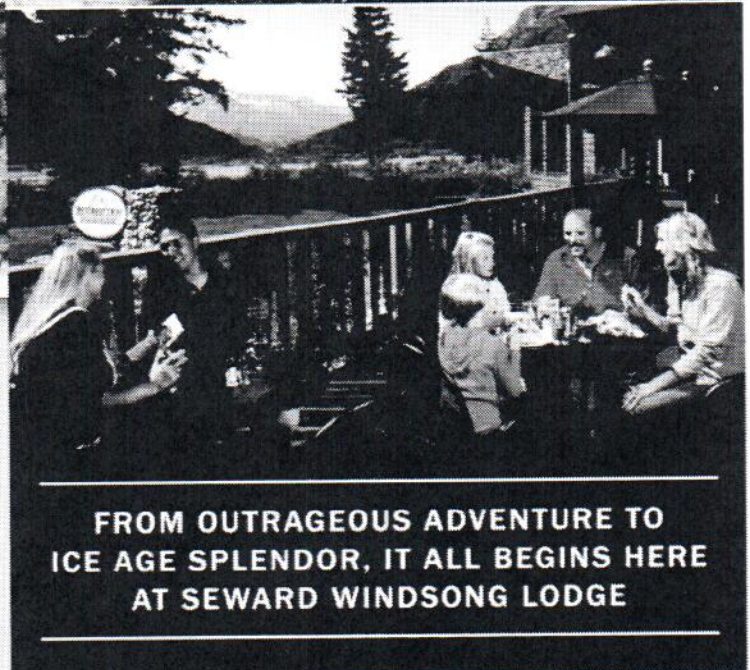
**The restaurant offers a breakfast buffet, and has a lunch and dinner menu.**

**The lodge/restaurant has spectacular views of Resurrection River Valley.**

**It is located in Seward which offers Wildlife & Glacier cruises, Exit Glacier is just up the road where you are able to hike by the Glacier. There is also the Alaska Sealife Center, a marine research and rescue facility.**

# EXPLORE

SEWARD WINDSONG LODGE



## SEWARD WINDSONG LODGE

### Spacious guest rooms

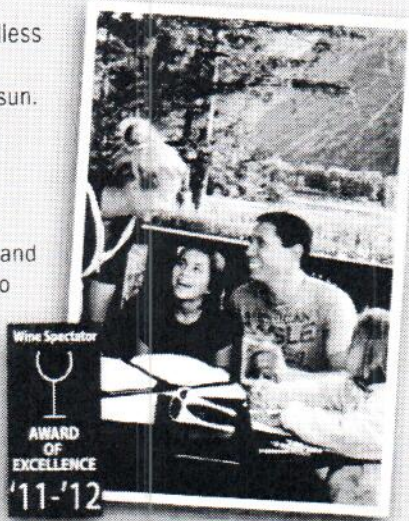
Each well-appointed guest room is designed for your comfort. Upgrade your stay with a deluxe balcony room or Jacuzzi suite.

### Dining – fresh catch, scenic wonder

With the stunning Resurrection River valley as your backdrop, enjoy fresh Alaska seafood, steaks, salads, burgers or specialty pizzas. Lounge on our outdoor deck on an endless summer day under the beauty of the midnight sun. Enjoy refreshing Alaska Micro Brews on tap, a fine selection of wines and specialty cocktails. Breakfast, box lunches and full-service catering also available.

### Espresso bar

Relax by the fire with an espresso drink and snack before heading out for a day of adventure.



Wine Spectator  
AWARD  
OF  
EXCELLENCE  
'11-'12

**FROM OUTRAGEOUS ADVENTURE TO  
ICE AGE SPLendor, IT ALL BEGINS HERE  
AT SEWARD WINDSONG LODGE**

### Seward Windsong Lodge

The lodge is nestled in a tranquil glacier river valley. Minutes from the thriving bustle of Seward and the untamed nature of Kenai Fjords National Park, this secluded retreat sits between glacier-carved mountains and spruce forests.

Guest rooms are a short walk from the main lodge along paved pathways. Each guest room features rustic Alaska style and modern services and amenities.

At the end of the day, come share your stories and adventures in a distinctly Alaska fashion: relaxing fireside in the main lobby.

**Free parking • Free wireless Internet**

JAN 14 '16 PM 3:40

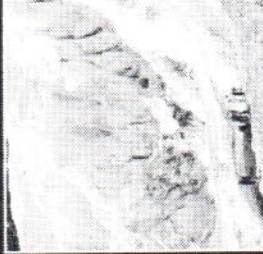


# EXPLORE

# SEWARD ACTIVITIES

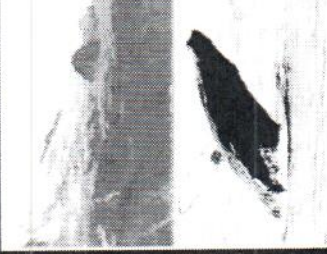
## GUIDED EXIT GLACIER TOURS

Explore Exit Glacier, the only glacier in Kenai Fjords National Park accessible by road. Seward Windsong Lodge provides a guided tour to Exit Glacier two times daily. Learn about Alaska's glaciers, wildlife and local plants on a fully narrated walking tour.



## KENAI FJORDS NATIONAL PARK

See whales, puffins, otters and more! Popular tours include visits to freshwater glaciers, a stop at our exclusive lodge on Fox Island to enjoy a buffet-style meal of wild Alaska salmon and prime rib, and a presentation by a national park ranger. Don't miss an unforgettable day of sightseeing with Kenai Fjords Tours.



## SEWARD WINDSONG LODGE

### Spacious guest rooms

Each well-appointed guest room is designed for your comfort. Upgrade your stay with a deluxe balcony room or Jacuzzi suite.

### Dining - fresh catch, scenic wonder

With the stunning Resurrection River valley as your backdrop, enjoy fresh Alaska seafood, steaks, salads, burgers or specialty pizzas.

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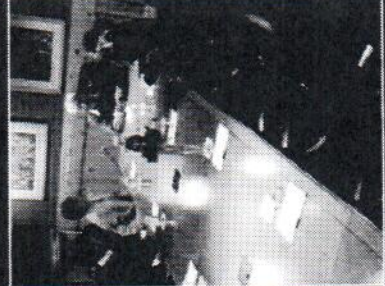
### Espresso bar

Relax by the fire with an espresso drink and snack before heading out for a day of adventure.



## Give your event a breath of fresh air

Towering mountains and the rush of the Resurrection River will enhance the beauty of any occasion. Whether it's a personal event like a wedding, or a business meeting to inspire creativity and encourage team building, our staff is ready to make your event a success. Our on-site catering and bar service offers a broad range of menu options and event rooms feature Internet access.



## IDIDARIDE SLED DOG TOUR

Visit the sled dog kennel of 2004 Iditarod Champion, Mitch Seavey. See how an Alaskan musher trains sled dogs and continues the great tradition of mushing in Alaska! Ride behind a team of dogs through a training course to keep the dogs in shape all year long.



## ALASKA SEALIFE CENTER

Visit the Alaska Sealife Center and learn about their research and rehabilitation of our fragile marine ecosystem. Interactive exhibits provide visitors the opportunity to watch animals in natural habitats.



We recommend advance reservations for tour activities to ensure you see the best of Seward during your stay at the Seward Windsong Lodge.

**Complimentary shuttle service to Seward activities.**



**FROM OUTRAGEOUS ADVENTURE TO  
ICE AGE SPLENDOR, IT ALL BEGINS HERE  
AT SEWARD WINDSONG LODGE**

**Seward Windsong Lodge**

The lodge is nestled in a tranquil glacier river valley. Minutes from the thriving bustle of Seward and the untamed nature of Kenai Fjords National Park, this secluded retreat sits between glacier-carved mountains and spruce forests.

Guest rooms are a short walk from the main lodge along paved pathways. Each guest room features rustic Alaska style and modern services and amenities.

At the end of the day, come share your stories and adventures in a distinctly Alaska fashion: relaxing fireside in the main lobby.

**Free parking • Free wireless Internet**



**SEWARD  
WINDSONG LODGE**

800-478-8069  
SewardWindsonglodge.com

**Book Today!**



**Seward Windsong Lodge Anchorage Reservations Office**  
907-224-7116 907-477-2809  
31712 Herman Leger Road 509 W. 4th Avenue  
Seward, Alaska 99564 Anchorage, Alaska 99501

**Driving directions from Anchorage:**

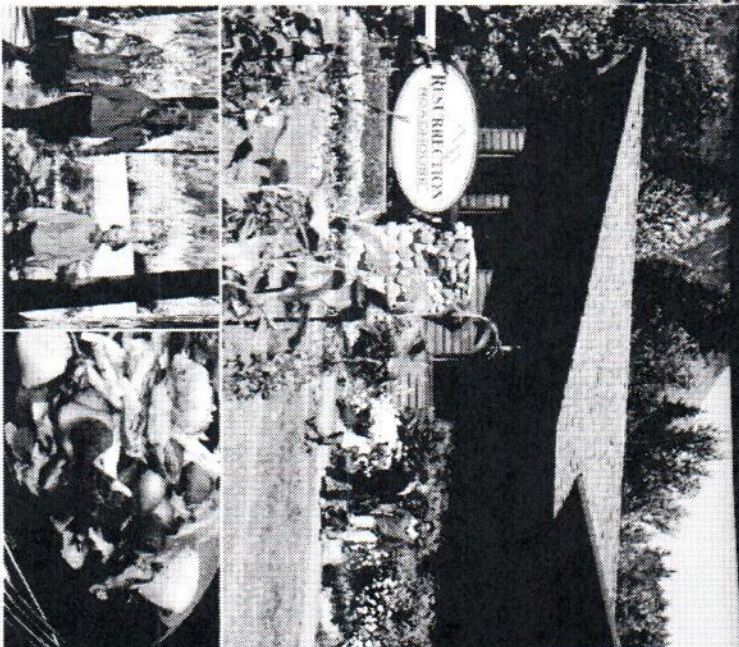
South on the Seward Highway, 126 miles from Anchorage, turn right at Milepost 3.7 onto Exit Glacier/Herman Leger Road. Continue 0.5 miles to the Seward Windsong Lodge. Daily rail and coach service available from Anchorage and Girdwood.

Reservations and cancellations apply and differ for groups, Alaska, and 177th day independent travel. Special packages and rates apply. See website for details.



**f** **PC**  
Minority Owned Enterprise MBE #190313

**SEWARD WINDSONG LODGE  
FINEST GLACIER  
VALLEY GETAWAY**



- Resurrection Roadhouse Restaurant, featuring fresh Alaska cuisine
- Minutes from Exit Glacier
- Spectacular wilderness location
- Free shuttle to downtown Seward

A CIRI ALASKA TOURISM COMPANY



800-478-8069 • SewardWindsonglodge.com



STATE OF ALASKA  
ALCOHOLIC BEVERAGE CONTROL BOARD  
APPLICATION FOR RESTAURANT DESIGNATION PERMIT  
AS 04.16.049 & 3 AAC 304.715 - 794

The granting of this permit allows access of persons under 21 years of age to designated licensed premises for purposes of dining, and persons between the ages of 16 - 20 for employment. If for employment, please indicate in detail what the employment duties will be in question #3.

License Number: 3823 Type: BD Tourism

This application is for designation of premises where: (Please check the appropriate items below)

- 1.  Bona fide restaurant pursuant to 3 AAC 304.305 & 3 AAC 304.715-794.
- 2.  Persons 16 - 20 years of age may dine unaccompanied.
- 3.  Persons under 16 may dine accompanied by a person 21 years of age or older.
- 4.  Persons between 16 - 20 years of age may be employed. \*(See note below)

Licensee's Name: CIRI Alaska Tourism Corporation

Name of Business: Resurrection Roadhouse

Business Address: 31772 Herman Leirer Road Seward, AK 9999664

1. Hours of operation \_\_\_\_\_ to \_\_\_\_\_. Telephone Number: 907-224-7116

2. Have police been called to your premises for any reason? [ ] Yes [X] No  
(If you answered yes, please explain below).

3. \* Duties of employment: Server, Hostess, Kitchen staff, cleaning staff

4. Are video games available to the public on your premises? [ ] Yes [X] No

5. \_\_\_\_\_  
6. Do you provide live entertainment, such as live music, pool tables, karaoke, dancing, sports or pin-ball?  
[X] Yes [ ] No

7. How is food served? [X] Table Service [ ] Buffett Service [ ] Counter Service [ ] Other \_\_\_\_\_

8. Is an owner, manager or supervisor 21 years of age or older always present during business hours? [X] Yes [ ] No

\*\*\* A MENU AND DETAILED PREMISES DIAGRAM MUST ACCOMPANY THIS APPLICATION \*\*\*

\*Employees 16 and 17 years of age must have a valid work permit and a letter maintained in your files from a parent or guardian authorizing employment at your establishment.

\*\*Please attach additional sheets of paper if more space is needed to describe food service, entertainment, etc.

[Signature]  
Licensee Signature

Local Governing Body Approval

Subscribed and sworn to before me this 8th day of Jan 2016

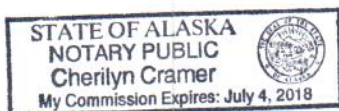
Date

Cherilyn Cramer  
Notary Public in and for Alaska

My Commission expires: 7/4/18

Director, ABC Board

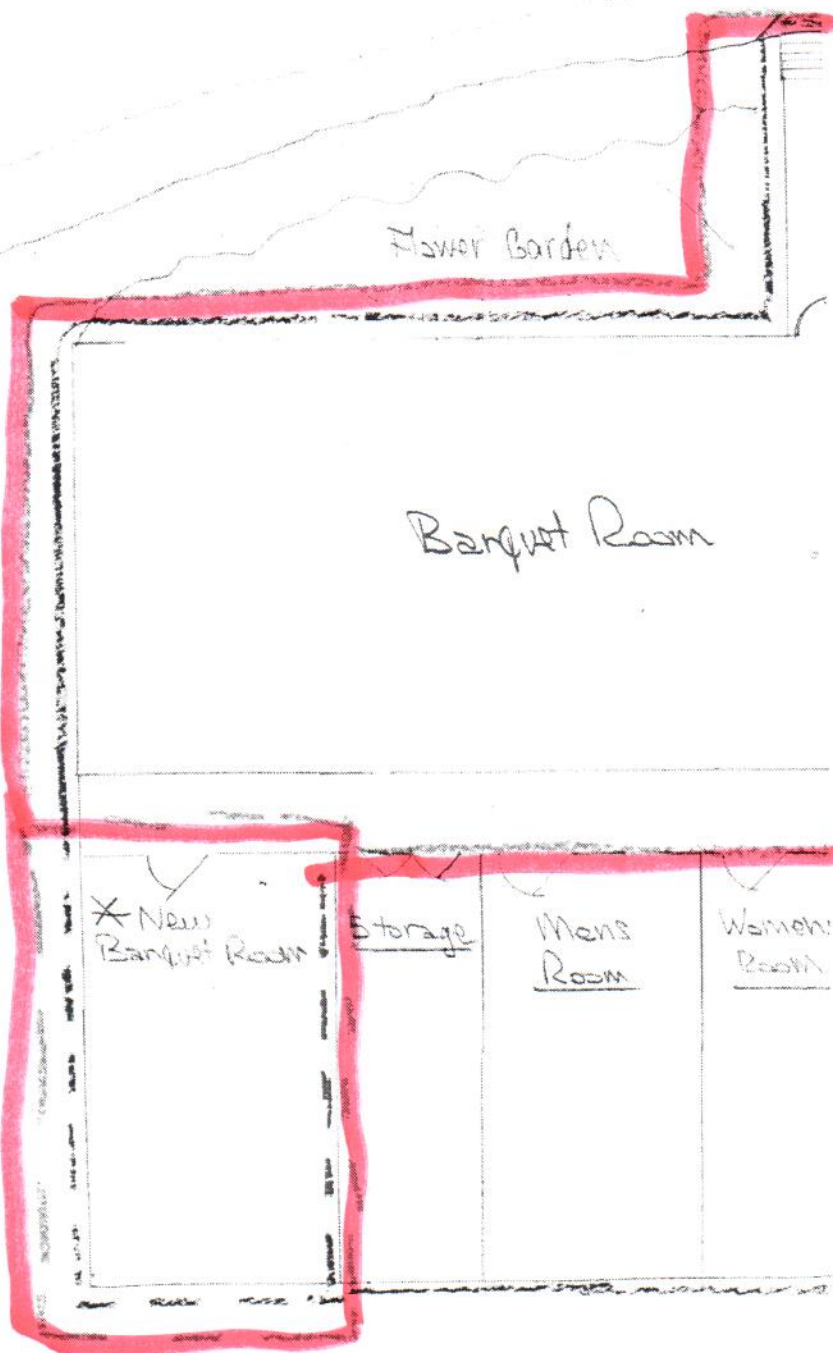
Date





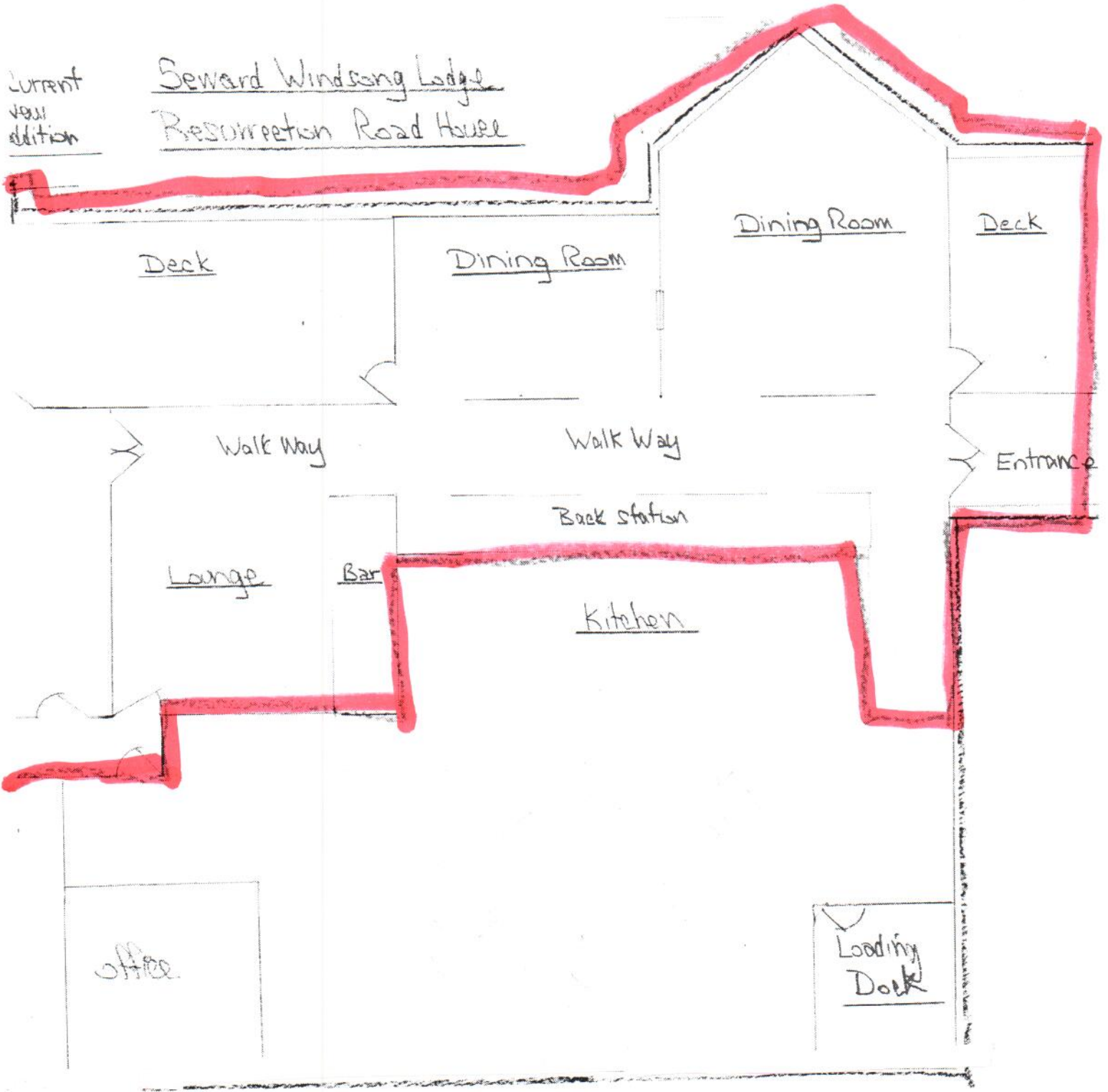
Walkway

Flower Garden



Current  
year  
edition

Seward Windsong Lodge  
Resurrection Road House



1-28-09

JAN 14 '15 PM 3:41

# Roadhouse Lunch

## Starters

### Roasted Red Pepper Hummus

House-made roasted red pepper hummus served with marinated artichokes, grape tomatoes, chopped Kalamata olives, feta cheese, and grilled pita bread 12.50

### Crispy Pot Stickers

Dumplings filled with ground chicken, water chestnuts, and Asian spices. Served with ginger-scallion dipping sauce 12.50

### Artichoke and Spinach Dip

Baked mixture of artichokes, spinach, cream cheese, sour cream, mozzarella, and parmesan cheese. Served with grilled pita bread 12.00

### Roadhouse Crab Cakes

Panko breaded mixture of Dungeness crab meat, white fish, and scallops, spiced with fresh herbs. Served with ginger-tomato jam and spicy aioli 16.50

## Soups and Salads

### Alaskan Seafood Chowder

Cod, halibut, scallops, chopped clams, onion, fennel, potato, celery and fresh herbs  
Cup 5.75 Bowl 8.25

### Soup du Jour

Seasonal, daily  
Cup 4.50 Bowl 6.50

### The Roadhouse

Mixed artisan greens tossed with lime chipotle vinaigrette, matchstick apples, shaved radishes, red grapes, pecans, and gorgonzola crumbles  
Half 7.00 Full 12.50

### Spinach Salad

Spinach tossed with cranberry-apple cider vinaigrette, Kalamata olives, grape tomatoes, artichoke hearts, and chopped egg. Topped with feta cheese and chopped bacon  
Half 8.00 Full 14.00

### Roasted Beets and Walnuts

Chilled, roasted yellow and red beets, artisan greens, oranges, and goat cheese. Topped with Meyer lemon vinaigrette and walnuts  
Half 8.00 Full 14.00

### Chilled Asparagus & Prosciutto

Grilled asparagus topped with goat cheese, Spanish olives, capers, sundried tomatoes, chopped eggs, and shaved prosciutto then drizzled with cranberry-apple cider vinaigrette 14.00

### Add to any Salad

Salmon	10.00	Flat iron steak	10.00
Halibut	13.25	Chicken	5.25

## Sandwiches and Burgers

### Salmon Sandwich

Grilled house-made Alaskan salmon patty, tomato, lettuce, white cheddar, and spicy aioli on a focaccia roll. Served with fries 16.00

### Grilled Herb Brined Chicken

Caramelized sweet onions, roasted red bell pepper, smoked provolone cheese, and spicy aioli on a focaccia roll. Served with fries 13.50

### Roadhouse Burger

8 oz. of ground Angus sirloin, tomato, lettuce, sharp cheddar cheese, and smoked bacon on a parmesan pepper roll. Served with house-made smoked tomato steak sauce and fries 14.25

### Big Blue Burger

8 oz. of ground Angus sirloin, tomato, lettuce, crispy bacon, and blue cheese crumbles on a parmesan pepper roll. Served with house-made smoked tomato steak sauce and fries 14.50

### Veggie Burger

House-made roasted vegetables and risotto patty with tomato, lettuce, and white cheddar cheese on a focaccia roll. Served with house-made smoked tomato steak sauce and fries 13.50

### Bison Burger

8 oz. of ground bison, tomato, lettuce, white cheddar cheese, smoked bacon, and cranberry-citrus marmalade on a parmesan pepper roll. Served with fries 17.50

### Fish and Chips

Panko breaded Alaskan cod served with coleslaw, dill caper tartar sauce, and fries 16.50

Substitute sweet potato fries for 3.00

## Sides

Rosemary Yukon chips 9.25  
Sweet potato fries 7.00

## Soft Drinks

Coca Cola products 2.25  
Coffee or Tea 2.25  
Glacier Brewhouse Root Beer 4.37

For parties of 6 or more there will be an 18% gratuity added.  
Consuming raw or uncooked meat, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

JUN 14 15 PM 3:42

# Roadhouse Dinner

## Appetizers

**Roadhouse Crab Cakes**  
Panko breaded mixture of Dungeness crab meat, white fish, and scallops, spiced with fresh herbs. Served with ginger-tomato jam and spicy aioli  
16.50

**Crispy Pot Stickers**  
Dumplings filled with ground chicken, water chestnuts, and Asian spices. Served with ginger-scallion dipping sauce  
12.50

**Duck Confit Flatbread**  
Braised duck, arugula, pine nuts, Spanish olives, capers, and fresh mozzarella. Drizzled with truffle oil  
17.00

**Roasted Red Pepper Hummus**  
House-made roasted red pepper hummus served with marinated artichokes, grape tomatoes, chopped Kalamata olives, feta cheese, and grilled pita bread  
12.50

**Stuffed Dates**  
Ricotta filled, bacon wrapped, and gorgonzola dusted with a balsamic reduction  
13.50

**Yukon Chips**  
Rosemary sea salt, truffle oil  
9.25

**Sweet Potato Fries**  
7.00

**Wild Mushroom & Prosciutto**  
A wild mushroom and egg custard, baked and served on a bed of roasted shallot-tarragon beurre blanc. Topped with shaved prosciutto  
13.00

**Coconut Prawns**  
Coconut and panko breaded Alaskan prawns, fried to a golden brown and served with mango chutney  
16.50

**Artichoke and Spinach Dip**  
Baked mixture of artichokes, spinach, cream cheese, sour cream, mozzarella, and parmesan cheese. Served with grilled pita bread  
12.00

## Soups and Salads

**Alaskan Seafood Chowder**  
Cod, halibut, scallops, chopped clams, celery, onion, fennel, potato, and fresh herbs  
Cup 5.75 Bowl 8.25

**The Roadhouse**  
Mixed artisan greens tossed with lime chipotle vinaigrette, matchstick apples, shaved radishes, red grapes, pecans and gorgonzola crumbles  
Half 7.00 Full 12.50

**Spinach Salad**  
Spinach tossed with cranberry-apple cider vinaigrette, Kalamata olives, grape tomatoes, artichoke hearts, and chopped egg. Topped with feta cheese and chopped bacon  
Half 8.00 Full 14.00

**Soup du Jour**  
Seasonal, daily  
Cup 4.50 Bowl 6.50

**Roasted Beets and Walnuts**  
Chilled, roasted yellow and red beets, artisan greens, oranges, and goat cheese. Topped with Meyer lemon vinaigrette and walnuts  
Half 8.00 Full 14.00

**Chilled Asparagus & Prosciutto**  
Grilled asparagus topped with goat cheese, Spanish olives, capers, sundried tomatoes, chopped eggs, and shaved prosciutto then drizzled with cranberry-apple cider vinaigrette  
14.00

### Add to any salad

Salmon 10.00 Flat iron steak 10.00 Halibut 13.25 Chicken 5.25

## Burgers and Sandwiches

Substitute sweet potato fries for 3.00

**Bison Burger**  
8 oz. of ground bison, tomato, lettuce, white cheddar cheese, smoked bacon, and cranberry-citrus marmalade on a parmesan pepper roll. Served with fries  
17.50

**Grilled Herb Brined Chicken**  
Caramelized sweet onions, roasted red bell pepper, smoked provolone cheese, and spicy aioli on a focaccia roll. Served with fries  
13.50

**Big Blue Burger**  
8 oz. of ground Angus sirloin, tomato, lettuce, crispy bacon, and blue cheese crumbles on a parmesan pepper roll. Served with house-made smoked tomato steak sauce and fries  
14.50

**Roadhouse Burger**  
8 oz. of ground Angus sirloin, tomato, lettuce, sharp cheddar cheese, and smoked bacon on a parmesan pepper roll. Served with house-made smoked tomato steak sauce and fries  
14.25

**Salmon Sandwich**  
Grilled house-made Alaskan salmon patty, tomato, lettuce, white cheddar, and spicy aioli on a focaccia roll. Served with fries  
16.00

**Veggie Burger**  
House-made roasted vegetables and risotto patty with tomato, lettuce, and white cheddar cheese on a focaccia roll. Served with house-made smoked tomato steak sauce and fries  
13.50

JAN 14 '16 PM 3:42

## Entrees

### **Fish and Chips**

Panko breaded Alaskan cod served with coleslaw, dill caper tartar sauce, and fries  
25.50

### **Chicken Pot Pie 'European Style'**

Chicken, onion, carrot, fennel, mushrooms, and sweet peas simmered in a sour cream chardonnay sauce. Topped with buttery, flaky puff pastry and baked  
21.00

### **Tuscany Meatloaf**

Ground beef with fresh herbs and sundried tomatoes, wrapped in bacon. Served with tarragon-Madeira demi and mashed Yukon potatoes. Topped with parmigiano cheese  
22.00

### **Beef Stroganoff**

Chablis braised skirt steak with onion, garlic, and mushrooms in a smoked Hungarian paprika sour cream sauce. Served atop fresh fettuccini pasta with shaved parmigiano  
24.50

### **Alaskan King Crab Legs**

A full pound of Alaskan king crab legs. Served with buttered pasta du jour, our seasonal vegetable, lemon wedges, and drawn butter  
45.00

### **Maple Duck Breast**

Maple brined duck breast with green peppercorn and merlot reduction. Served with sweet potato hash and wilted greens  
28.50

### **Stuffed 'Draper Valley' Chicken Breast**

Pan-roasted chicken breast stuffed with ricotta, cream cheese, and spinach. Served with tarragon-Madeira reduction and saffron risotto  
25.00

### **Alaskan Halibut**

Pan-roasted Alaskan halibut with caramelized fennel and citrus-tarragon sauce. Served with saffron risotto and our seasonal vegetable  
33.50

### **Alaskan Salmon**

Alaskan salmon simmered in a Chardonnay fumet. Served with wild rice pilaf and our seasonal vegetable. Topped with ginger-tomato jam  
27.50

### **Creole Bouillabaisse**

Classic French seafood stew with a Louisiana twist. Alaskan halibut, salmon, cod, scallops, and king crab simmered in a spicy shrimp broth with Andouille sausage, leeks, fennel, tomatoes, and mushrooms  
32.00

### **Cajun Potato Gnocchi**

Potato dumplings simmered in a spicy Cajun cream sauce with Andouille sausage, pancetta, sweet peas, onion, bell pepper, and fennel. Topped with shaved parmigiano  
24.50

### **Pork Dijonnaise**

Pan roasted 10 oz. French pork chop. Served with Dijon-tarragon demi, sweet potato hash, and wilted greens  
29.00

### **Ribeye 'Roquefort'**

Grilled fourteen day dry-aged ribeye steak rubbed with Cajun spices, with a merlot reduction and blue cheese crumbles. Served with mashed Yukon potatoes and our seasonal vegetable  
35.50

### **Flat Iron Chimichurri**

Grilled 8 oz. flat iron steak topped with our house-made chimichurri and crispy onions. Served with mashed Yukon potatoes and our seasonal vegetable  
26.00

For parties of 6 or more there will be an 18% gratuity added.  
Consuming raw or uncooked meat, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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# Goliath Menu

## Appetizers

### Nachos

Corn chips, house-made cheese sauce, black bean chili, house-made salsa, pickled jalapenos, and diced tomatoes. Topped with lime crema 15.75

Add chicken 3.25

### Coconut Prawns

Coconut and panko breaded Alaskan prawns fried to golden brown and served with mango chutney 16.50

### Artichoke and Spinach Dip

Baked mixture of artichokes, spinach, cream cheese, sour cream, mozzarella, and parmesan cheese. Served with grilled pita bread 12.00

### Crispy Pot Stickers

Dumplings filled with ground chicken, water chestnuts, and Asian spices. Served with ginger-scallion dipping sauce 12.50

### Roadhouse Crab Cakes

Panko breaded mixture of Dungeness crab meat, white fish, and scallops spiced with fresh herbs. Served with ginger-tomato jam and spicy aioli 16.50

### Roasted Red Pepper Hummus

House-made roasted red pepper hummus served with marinated artichokes, grape tomatoes, chopped Kalamata olives, feta cheese, and grilled pita bread 12.50

### Stuffed Dates

Ricotta filled, bacon wrapped, and gorgonzola dusted with a balsamic reduction 13.50

### Duck Confit Flatbread

Braised duck, arugula, pine nuts, Spanish olives, capers, and fresh mozzarella. Drizzled with truffle oil 17.00

### Yukon Chips

Rosemary sea salt, truffle oil 9.25

## More Appetizers

### Wild Mushroom & Prosciutto

A wild mushrooms and egg custard, baked and served on a bed of roasted shallot-tarragon beurre blanc. Topped with shaved prosciutto 13.00

### Sweet Potato Fries

Lightly salted sweet potato fries 7.00

## Pizza Pies

House-made, hand-tossed thin crust

### Cheechako

Plain ol' cheese pizza with house-made tomato sauce 18.25

Additions 1.00

### Happy Buddha

Soy braised duck leg confit, pineapple, sliced onions, shredded carrots, scallions, cilantro, and mozzarella cheese on a roasted tomato-basil sauce. Drizzled with Thai sweet chili sauce and Thai curry sauce 21.50

### Exit Glacier

Pepperoni, Italian sausage, sliced mushrooms, pepperoncini, Kalamata olives, and roasted bell peppers 20.00

### The Bluebird

Grilled chicken, red onions, bell peppers, sundried tomatoes, mozzarella, and gorgonzola cheese on a roasted tomato-basil sauce 21.00

### Rowan's Wicked

Roasted vegetables, sliced mushrooms, diced tomatoes, kale, olives, and mozzarella cheese 19.75

### Add to any Pizza

Flat iron steak 2.00 Chicken 2.00  
Alaskan prawns 6.00

## Soups and Salads

### **Alaskan Seafood Chowder**

Cod, halibut, scallops, chopped clams, celery, onion, fennel, potato, and fresh herbs  
Cup 5.75 Bowl 8.25

### **Soup du Jour**

Seasonal, daily  
Cup 4.50 Bowl 6.50

### **Chilled Asparagus & Prosciutto**

Grilled asparagus topped with goat cheese, Spanish olives, capers, sundried tomatoes, chopped eggs, and shaved prosciutto then drizzled with cranberry-apple cider vinaigrette  
14.00

### **Spinach Salad**

Spinach tossed with cranberry-apple cider vinaigrette, Kalamata olives, grape tomatoes, artichoke hearts, and chopped egg. Topped with feta cheese and chopped bacon  
Half 8.00 Full 14.00

### **The Roadhouse**

Mixed artisan greens tossed with lime chipotle vinaigrette, matchstick apples, shaved radishes, red grapes, pecans, and gorgonzola crumbles  
Half 7.00 Full 12.50

### **Roasted Beets and Walnuts**

Chilled, roasted yellow and red beets, artisan greens, oranges, and goat cheese. Topped with Meyer lemon vinaigrette and walnuts  
Half 8.00 Full 14.00

### **Add to any salad**

Salmon	10.00	Flat iron steak	10.00
Halibut	13.25	Chicken	5.25

## Sandwiches and Burgers

### **Veggie Burger**

House-made roasted vegetables and risotto patty with tomato, lettuce, and white cheddar cheese on a focaccia roll. Served with house-made smoked tomato steak sauce and fries 13.50

### **Bison Burger**

8 oz. of ground bison, tomato, lettuce, white cheddar cheese, smoked bacon, and cranberry-citrus marmalade on a parmesan pepper roll. Served with fries 17.50

### **Big Blue Burger**

8 oz. of ground Angus sirloin, tomato, lettuce, crispy bacon, and blue cheese crumbles on a parmesan pepper roll. Served with house-made smoked tomato steak sauce and fries 14.50

### **Roadhouse Burger**

8 oz. of ground Angus sirloin, tomato, lettuce, sharp cheddar cheese, and smoked bacon on a parmesan pepper roll. Served with house-made smoked tomato steak sauce and fries 14.25

### **Salmon Sandwich**

Grilled house-made Alaskan salmon patty, tomato, lettuce, white cheddar, and spicy aioli on a focaccia roll. Served with fries 16.00

### **Grilled Herb Brined Chicken**

Caramelized sweet onions, roasted red bell pepper, smoked provolone cheese, and spicy aioli on a focaccia roll. Served with fries 13.50

Substitute sweet potato fries for 3.00



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