



= *Welcome to* =

KETCHIKAN'S HOME FOR DINNER

Just over 100 years ago, a Curtiss Mf-6-K Seagull “flying boat” named Northbird landed in Tongass Narrows, just outside our windows. Ever since that first flight to Alaska from the lower 48, Bush Aviation has been a central part of life in these parts. Even today, with hardscrabble populations living in remote villages and float camps—often with no roads between them—bush pilots keep communities connected with supplies as well as news from elsewhere.

Bush Pilots’ Lounge was created to celebrate the sense of community and way of life that Bush Aviation has made possible here in Alaska. Our hope is to continue in that same spirit, providing a place that fosters friendship and family around a warm meal. Perhaps a sense of wonder at our blessings here in Ketchikan. And of course, more than a few tall tales about **adventures remembered and still to come.**

≡ *Pre-Flight* ≡

≡ PORK BELLY BITES ≡

Large bites of house-smoked pork belly roasted with our magical house made syrup glaze and served with creamy house recipe coleslaw. (GF) //24

≡ STEAMER CLAMS & MUSSELS ≡

1lb. each of steamer clams and mussels sautéed in a magical broth of garlic, shallots, white wine, diced tomato, fresh herbs and cream. Served with house-made focaccia for sopping. (GF w/out garlic bread).

2lbs. Clam & Mussels //48 or 1lb. Clams or Mussels //29

POUTINE

Decadent, crispy potato fries, loaded with your choice of topping

Classic – Beecher's cheese curds, smothered in classic poutine gravy, with fresh scallions. //19

Chili & Cheesy – Our Huntsman Chili & homemade beer cheese sauce. //22

BRIE-FAUTIFUL

Creamy, nutty Brie cheese wrapped in puff pastry and baked until melty on the inside, golden flaky on the outside. Topped with blueberry preserves & nuts, and served with seasonal fruit. //23

FRIED BRUSSELS

Flash fried brussels sprouts tossed with balsamic reduction, sprinkled with marcona almonds and grated parmesan //13

≡ Pre-Flight ≡

ARANCINI

Our take on a famous Sicilian street food. Made with our own blend of bacon, fresh mozzarella and risotto that's rolled into a ball, breaded, and gently fried.

Served over dollops of beer cheese sauce and jalapeño crema. //19

HOT WINGS

Chicken wing sections seasoned in-house, then deep-fried and tossed in your choice of sauce below. (GF)

8oz //15 ^{or} 16oz //24



Alaskan Honey-Dijon



Alaskan Smoky BBQ Sauce
Buffalo



Dank-n-Dark Rib Sauce
Sriracha Honey Garlic

≡ Chili, Chowder ^{AND} Soup ≡

HUNTSMAN CHILI

Our famous hand-blended mix of beef brisket, sausage and house-smoked mushrooms**, onion, garlic, fire-roasted poblano peppers and tomatoes, with pinto, cannellini & red beans, traditional southwestern herbs and spices.

Cup //9 ^{or} Bowl //14

SMOKED CLAM CHOWDER

Quahog clams lightly smoked in-house, with tender Yukon gold potatoes, leeks, shallots and garlic all 'swimming' in a velvety vermouth cream sauce.

Cup //9 ^{or} Bowl //14

≡ Salads ≡

STEAK YOUR CLAIM

4oz of flat iron steak*, sliced & served atop a salad of gourmet mixed greens, Italian red onion, crumbled Fourme d'Ambert (Bleu Cheese), candied nuts w/ pomegranate reduction & your choice of homemade dressing. (GF) //29

WILD ALASKAN SMOKED SALMON

Locally sourced hand torn evergreens lettuce served with Alaskan Smoked Salmon, red onions, radishes, toasted walnuts, tossed in Cilantro Lime Vinaigrette a drizzle of Honey //29

CAESAR

Fresh gourmet greens, hand-torn and tossed with crisp homemade sourdough croutons, planed Spanish Manchego cheese and our house recipe Caesar dressing* until lightly coated. (GF w/out croutons). //16

Add **Grilled Chicken** +9 or **Grilled Flat Iron Steak*** +12

KETCHIKAN EVERGREENS SALAD

Fresh gourmet greens tossed with seasonal fresh vegetables, Italian red onion, tomato and served with your choice of homemade dressing and topped with our crispy sourdough croutons. (GF w/out croutons). //14

Add **Grilled Chicken** +9 or **Grilled Flat Iron Steak*** +12

≡ Sideslips ≡

(All GF or GF w/out croutons) //8

Ketchikan Evergreens salad

Caesar salad*

French fries

Brown butter & garlic
mashed potatoes

Garlic butter-poached
baby green beans

Brussels sprouts

Mixed squash

≡ Add-Ons ≡

Shrimp Skewer (5) //12

Caramelized Onions //3

House-Smoked Sautéed Mushrooms //5

Sauces //3

Whiskey-Peppercorn or Alaskan Chimichurri

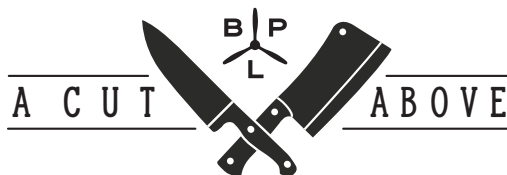
Hunter Sauce Classic or Poutine Gravy

House-made Beer-Cheese Sauce

Split Plate Charge //5

≡ Swanky Steak ^{AND} Such ≡

5



≡ BUSH PILOTS' RIBEYE ≡

A hand-cut 16oz slab of rib loin steak* served with a side of our zesty, creamy horseradish sauce, mashed potatoes & mixed squash. (GF) //68

Add **Carmalized Onions**+3 ^{or} **Smoked Sautéed Mushrooms** +5

STEAK & FRIES

Simple and delicious. 8oz of grilled beef flat iron steak*, sliced and served with a hearty portion of crispy french fries, with your choice of Whiskey Peppercorn or Alaskan Chimichurri sauce (GF) //45

Make it 16oz. +12

HUNTSMAN MEATLOAF

Our famous hand-blended mix of beef brisket, sausage and house-smoked mushrooms**, pork rind "panko", herbs and seasonings, served with brown butter & garlic mashed potatoes, smothered in Hunter Sauce. Served with garlic butter-poached green beans. (GF) //42

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. **May contain wild Crimini, Shiitake, Chanterelle, Hedgehog, Oyster, Porcini mushrooms. Wild mushrooms; not an inspected product.

≡ *Seafood* ≡

PISTACHIO CRUSTED HALIBUT

Delightfully flaky halibut filet with a crispy pistachio crust, with lemon risotto and butter poached green beans //48

≡ *Pasta* ≡

GROWN UP MAC & CHEESE

Tender shell pasta and our amazingly rich beer cheese sauce //22

Add **Chicken** +9 or **Steak** +12 or **Pork Belly Bites** +12

≡ *Perfect Landings* ≡

FLATULENCE DE CANARD TIRAMISU

Layers of whiskey-scented lady fingers, Kahlúa-mascarpone & Irish whipped cream*, dusted w/ cocoa powder //17

DECADENT CHOCOLATE CAKE

Made in-house from scratch, layered with chocolate mousse.
Garnished with crumbled Florentine almond cookie //15

BPL CHEESECAKE

With strawberry rosewater compote //15

≡ *Digestifs* ≡

	Glass	Bottle
La Marca 187mL <i>Prosecco, Italy</i>	13	-
Cupcake 2021 187mL <i>Moscato D'Asti, Italy</i>	12	-
Freixenet 187mL <i>Cordon Negro Brut Cava, Spain</i>	15	-
Far Niente Dolce Late Harvest 2015 375mL <i>Napa, California</i>	-	180
Reserve Porto Fonseca Bin 27 NV <i>Douro, Portugal</i>	14	68
Graham's Ruby NV Porto <i>Douro, Portugal</i>	14	70
Sandeman 20 Year Tawny Porto NV Porto <i>Douro, Portugal</i>	24	135

≡ *Non-Alcoholic Beverages* ≡

On Tap: Coke, Coke Zero, Sprite, Dr. Pepper, Lemonade, Cranberry Juice (free refills) //3

Frontier Sodas (49th State Brewing)

Root Beer ☞ Blueberry ☞ Aurora Borealis ☞ Spruce Tip

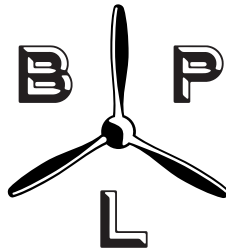
Served in a frosty pint glass //5 can

House Made Iced Tea: Black and Rotating Flavors //3

Organic Matcha //5

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There's a photo of Todd's Air Service between two windows in our dining room. What is that building called now? The first person to guess correctly this week gets a free dessert.



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