



## *Appetizers ■*

## (COASTAL CHARCUTERIE)

A rotating selection of smoked salmon, sausages, olives, cured meats, cheeses, and seasonal fruit.

Served with Pilot Bread hard tack & assorted crackers //49

### QUESADILLA

A blend of cheeses brightened with our own BPL & roasted red pepper sauces, folded into a large tortilla, grilled until golden brown with crispy cheese on the outside, and served with our fire-roasted salsa.

Cheese Only //14 to Chicken Breast //18 to Flat Iron Steak //22 Ad

Add Jalapeño Crema //2

### HALIBUT CEVICHE

Local halibut marinated in lime juice and served with diced tomatoes, mangos, red onion, cilantro, jalapeños, garlic, and tortilla chips. //22

## BUSH PILOT'S WINGS

Chicken wing sections seasoned in-house, then deep-fried and tossed in your choice of sauce below. (GF) 80z //15 ₹ 160z //24

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Alaskan Smoky BBQ Sauce

Dank-n-Dark Rib Sauce Sriracha Honey Garlic

# = Salads =

#### ALASKA SMOKED SALMON SALAD

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

#### STEAK YOUR CLAIM

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

### BPL CAESAR

Fresh gourmet greens, hand-torn and tossed with crisp homemade sourdough croutons, planed parmesan cheese and our house recipe Caesar dressing\* until lightly coated. (GF w/out croutons). //16 Add Grilled Chicken +9 @ Grilled Flat Iron Steak\* +12

## MORE ON THE BACK

## **Mains €**

## 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

## DUNGENESS CRAB ROLL

Alaska's take on the classic Maine lobster roll. Wild Alaskan Dungeness crab meat with a touch of mayo, celery, shallots & our own seafood seasoning, nestled in a toasted, buttery bun. Served with a side of our crispy french fries. //38

## ULTIMATE ALASKA GRILLED CHEESE

Potato bread with a gooey inside of cheese and wild caught smoked salmon & local bull kelp pickle spread. Finished with a buttered outside with parmesan cheese grilled to a crispy perfection. Servied with our house made french fries //28

Add Sweet Potato & Red Pepper Soup +9

# 4 Chili, Chowder 200 Soup 5

Cup //9 № 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.

#### HUNTSMAN CHILI

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

## SWEET POTATO & RED PEPPER

Light and creamy soup of sweet potatoes, red peppers, and leeks pureed in a vegetable broth with coconut milk.

Finished with greek yogurt, and fresh parsley. (V/GF)

# \* Perfect Landings \*

### BLUEBERRY LEMON CLOUD

Fluffy vanilla mouse over a zesty blueberry lemon tart //16

#### BPL CHEESECAKE

With strawberry rosewater compote & chocolate drizzle //15

