



≡ *Appetizers* ≡

QUESADILLA

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

Cheese Only //14 ≈ **Chicken Breast //18** ≈ **Flat Iron Steak //22** 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

≡ *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 Spanish Manchego cheese and our house recipe Caesar dressing* until lightly coated. (GF w/out croutons). //16 Add **Grilled Chicken +9** ≈ **Grilled Flat Iron Steak* +12**

≡ *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**

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 and & with our house made french fries //28

Add Sweet Potato & Red Pepper Soup +9

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

≡ *Chili, Chowder* AND *Soup* ≡

HUNTSMAN CHILI

Our famous hand-blended mix of beef brisket, sausage and smoked wild 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

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)

Cup //9 OR Bowl //14

≡ *Perfect Landings* ≡

BLUEBERRY LEMON CLOUD

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

BPL CHEESECAKE

With strawberry compote & chocolate drizzle //15

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 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.**

