

DINNER MENU



THE
ANCHORAGE
CASUAL DINING

(5PM-9PM)

CHEF'S SOUP

\$11

CAESAR SALAD

Romaine, bacon, parmesan, croutons, creamy Caesar dressing

\$17

CHOP SALAD

Mix greens, quinoa, crispy chickpea, cranberry, tomatoes, jalapeno feta, sumac

\$17

BEETS

Mix greens, walnuts, goat cheese, watermelon radish, orange, lemon vinaigrette

\$18 *add burrata \$7*

GNOCCHI

Bacon, green peas, cream, rosemary, parmigiano

app - \$17 / main - \$23

OCTOPUS

Red onion, arugula pesto, celery leaf, radish, radicchio

\$25

OUR MISSION

To ensure that each guest receives prompt, professional, friendly and courteous service.

To maintain a clean, comfortable and well maintained premises for our guests and staff.

To provide at a fair price – nutritional, well-prepared meals – using only quality ingredients.

SCALLOPS

Searred scallop, minted green pea, bacon, herb oil

\$31

SPAGHETTI

Clams, white wine, chili, garlic sofrito, tomatoes, fennel pollen pangrattato

\$23

SEABOARD

Calamari, scallops, shrimps, romesco, olive oil

\$51 *add octopus \$9*

HALIBUT

Celeriac cream, broccolini, red peppers, citrus beurre blanc

\$37

TENDERLOIN

Minted green pea, potato, oyster mushroom, herb butter, au jus

\$58

BURRATA

Charred courgettes, tomatoes, arugula basil pesto, citrus dressing, focaccia

\$31