



THE
ANCHORAGE
CASUAL DINING



SOUP & SALADS



CUCUMBER SOUP 13

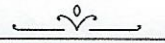
Fresh, light, cold, cucumber soup, dill, chives, parsley, lemon, tahini, rice vinegar.

FIELD GREENS SALAD 16

Mixed greens, heirloom tomatoes, English cucumber, artichoke, frizzled onions, grainy mustard vinaigrette.

ROMAINE WEDGE SALAD 19

Romaine lettuce, red onion, heirloom tomato, smoked bacon, toasted pecans, blue cheese crumble, and blue cheese dressing.



APPETIZERS



SCALLOPS 25

Pan-seared scallops with mint, green peas, and smoked bacon.

SPICY GRILLED CALAMARI 24

Roasted cashews, red onion, heirloom tomato, cucumber, baby arugula, in a chili-lime fish sauce.

PEI MUSSELS 25

Red curry coconut cream with micro-greens. Served with naan.

SHRIMP RISOTTO 18

5 oz shrimp, red chili, garlic, parmesan, micro herbs.

PERCH 28


Lightly floured, fried, Lake Erie perch strips, lemon wedge, spicy aioli.

RAVIOLI FRITO 16

Ricotta ravioli topped with parmesan, truffle oil, and San Marzano ragu.

MUSHROOM CROSTINI 21

Crostini, wild mushroom cream, shallots, herbs, Reggiano, olive oil.





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PASTA



SHRIMP FETTUCCINE 26

Baby arugula pesto, heirloom tomatoes, Reggiano.

BAKED SAUSAGE RIGATONI 26

Italian sausage, San Marzano ragu, mozzarella, Reggiano.

LOBSTER RAVIOLI 42

Ravioli with pearl onion, green peas, citrus, cream reduction.



MAINS



STEAK FRITES 55

12 oz New York strip, steak-cut fries, with a creamy green peppercorn, garlic and shallot sauce.

RUSTIC "MARRY ME" CHICKEN 32

8 oz chicken breast with a sun-dried tomatoes, oregano and cream sauce.
Served with steamed rice and broccolini.

RACK OF LAMB 70

Bone-in lamb rack, mustard-thyme sauce, creamy garlic mashed potatoes, honey carrots, roasted almonds.

MAPLE PORK 29

Maple cider-brined bone-in pork loin with maple bacon chutney, garlic mashed potatoes, braised red cabbage.

CRISPY SKIN TROUT 27

Locally caught trout, pan-seared and set over a warm salad of white beans and kale.

HONEY SOY SALMON 40

7 oz salmon marinated in a honey sesame soy glaze, with jasmine rice and bok choy.

VEGAN SAUSAGE CASSEROLE 28

San Marzano ragu, navy beans, red peppers, green peas, red onions.

