



SHARABLES

SOCIAL FRIES \$10
Choice of sidewinder fries or sweet potato fries served with Crimson dipping sauce

HUMMUS PLATTER \$18 
Sun-dried tomato chipotle hummus, feta, tomato, cucumber, and pickled onion, served with naan bread

CRISPY BRUSSEL SPROUTS \$18
Applewood-smoked bacon, candied pecans, and goat cheese with a balsamic glaze

CRIMSON CHEESE SPREAD \$16 
Whipped feta, fried capers, smoked paprika and raw honeycomb, served with toasted baguettes

CRIMSON NACHOS \$24
Tortilla chips topped with bison steak bites, grilled chicken, queso fresco, jalapeños, red onion, tomato, sour cream, and avocado crema

GRILLED SHRIMP SKEWERS \$24
Lemongrass marinated, sweet and spicy chili sauce, barbeque peanut sauce

CRAB COCKTAIL \$24 
Snow crab, crispy wonton, house made lime cocktail sauce

SOUP & SALAD

Add chicken or tofu \$10 | Add salmon or shrimp \$12 | Add Bison \$18

CHEF’S DAILY SOUP \$12
Served with oyster crackers
Add a sourdough bread bowl for \$8

ALASKA SEAFOOD CHOWDER \$14 
Salmon, halibut, clams, and shrimp, served with oyster crackers
Add a sourdough bread bowl for \$8

HOUSE SALAD \$15  
Artisan greens, grape tomato, cucumbers, carrot and beet strings, garlic herb croutons, and house-made Dijon herb vinaigrette

CAESAR ROSA \$18
Sun-dried tomato Caesar dressing, romaine, cotija, shaved parmesan, garlic herb croutons, and pepitas

BISON STEAK SALAD \$28
Grilled bison steak, artisan greens, bleu cheese, heirloom tomatoes, cucumber, pickled red onion, avocado vinaigrette, and crispy wonton strips

GRILLED SHRIMP & BLUEBERRY SALAD \$24 
Marinated grilled shrimp, feta, candied pecans, fresh blueberries, artisan greens, and house-made blueberry vinaigrette

SPINACH SALAD \$22 
Fresh spinach, shiitake mushrooms, quail eggs, tomatoes, crispy pancetta, warm bacon-bourbon dressing

PIZZA

Gluten free crust and vegan cheese available

MARGHERITA \$22 
Fresh basil, fresh mozzarella, roasted garlic, olive oil, marinara

VEGGIE \$24 
Sofrito vegetables, baby arugula, mozzarella, basil pesto, balsamic glaze

MAMA MIA \$26
Prosciutto, caramelized onion, fig, honey-garlic olive oil, brie, mozzarella, marinara

MEAT & MORE MEAT \$28
Pepperoni, salami, grilled chicken, reindeer sausage, Spanish chorizo, mozzarella, ricotta, marinara

ENTREES

CRIMSON BURGER \$24
½ pound Wagyu beef, aged white cheddar, bib lettuce, tomato, caramelized onion, pickle, and roasted garlic chipotle aioli on a brioche bun served with fries

ROASTED CAULIFLOWER STEAK \$25 
Garlic and herb marinated cauliflower steak, oven-roasted and finished with savory melted cheese, served with seasonal vegetables

CARNITAS \$26
Seasoned pork, pineapple-habanero salsa, cotija, cilantro-lime saffron rice, and charro beans, served with blended flour and corn tortillas

BRAISED SHORT RIBS \$36
Braised short ribs, cabernet sauce, roasted garlic mashed potatoes, and roasted root vegetables

SHRIMP RIGATONI \$34
Sautéed shrimp, rigatoni pasta, roasted garlic basil cream sauce

FISH & CHIPS \$28 
Midnight Sun beer battered cod, sidewinder fries, house tartar sauce

ROASTED CHICKEN \$32
Pan-seared and roasted, artichokes, roasted tomatoes, kalamata olives, sage velouté, roasted garlic whipped mashed potatoes

SEAFOOD STEW \$42 
Local seafood and shellfish, aromatic chorizo stock

SEARED SCALLOPS \$34 
Alaska scallops, cannellini beans, heirloom tomatoes, baby arugula, snap peas, citrus velouté, and basil oil

PAN-ROASTED ALASKA HALIBUT \$54 
Citrus beurre blanc, fresh pasta, seasoned starburst squash, baby zucchini and carrots

CRIMSON CARVERY

Served with wild mushroom risotto and seasonal vegetables

NEW YORK STRIP \$59
12 oz seasoned & grilled to preferred temperature, garlic-herb butter

BONE-IN RIBEYE \$79
18 oz. classic cut, coffee spice, chimichurri rojo, grilled on a gaucho grill

CENTER CUT FILET \$62
8 oz. center hand cut filet, roasted garlic, rich demi-glaze

CRIMSON COMFORT

LASAGNA \$24
House-made five-layer Italian sausage and beef lasagna with mozzarella, ricotta, and parmesan cheese served with garlic bread

GLACIER BAY POT PIE \$38 
Creamy seafood and vegetable herb filling, flaky golden crust

CRIMSON CRAB MAC \$28 
Sweet snow crab, house-made cheese sauce, drizzle of truffle oil

SIDES \$9

SIDEWINDER FRIES	FRESH JUICES, ICED TEA OR SODA \$4
SWEET POTATO FRIES	KALADI BROTHERS COFFEE \$5
CRISPY BLISS SMASHED RED POTATOES	HARNEY & SONS FINE TEAS \$5
WILD MUSHROOM RISOTTO	ESPRESSO/LATTE/CAPPUCCINO \$6
GRILLED BROCCOLINI	ASK YOUR SERVER FOR THE FULL BAR MENU

PRICES AND ITEMS SUBJECT TO CHANGE. NORMAL KITCHEN OPERATIONS INVOLVE SHARED COOKING AND PREPARATION AREAS. WE CANNOT GUARANTEE THAT ANY MENU ITEM IS FREE FROM ALLERGEN. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
PARTIES OF 6 OR MORE ARE SUBJECT TO 20% AUTO GRATUITY



VEGETARIAN



VEGAN



GLUTEN SENSITIVE



MADE WITH ALASKA PRODUCTS