

## ONBOARD DINING




# MENU



### BREAKFAST

#### SNOWBIRD BARLEY - \$12

Cream of barley cereal from the Alaska Flour Company. Cooked in rich coconut milk; served with brown sugar, toasted coconut and a blueberry-peach compote with a side of milk or soy milk. V 

#### COUNTRY STARTER - \$14

Two flaky biscuits smothered in sausage gravy; served with your choice of reindeer sausage or bacon.

#### BLUEBERRY BREAD PUDDING - \$14

Our house recipe by Executive Chef Paul Spadora. Served warm with blueberry-peach compote and your choice of reindeer sausage or bacon.

#### AURORA BREAKFAST - \$14

Scrambled eggs, breakfast potatoes, your choice of reindeer sausage or bacon. *GF*

#### BREAKFAST BURRITO - \$13

Scrambled eggs, potatoes, your choice of reindeer sausage or bacon, cheese, wrapped in a tortilla. Served with a side of salsa. Add jalapeño upon request.

### LUNCH

#### BUFFALO CHILI or SMOKED SALMON CHOWDER cup \$7 or bowl \$10

Ask your server for today's selection.

#### ENTRÉE GARDEN SALAD - \$13

Crisp romaine lettuce, red onion, tomatoes, shredded cheese and croutons; served with balsamic vinaigrette or ranch dressing. Add grilled chicken \$5. Add as side salad \$7.

#### CHIPOTLE CHENA SANDWICH - \$16

Grilled chicken breast with jalapeños, crisp bacon, melted cheddar or Swiss cheese and chipotle mayo with lettuce, tomato, red onion on a brioche bun; served with Alaska kettle chips and a pickle.

#### HEALY MINER'S LUNCH - \$18

Grilled Angus beef patty served with bacon, cheddar, Swiss or blue cheese, lettuce, tomato and red onion on a brioche bun. Add jalapeño on request. Served with Alaska kettle chips and a pickle. Substitute our black bean veggie burger at no additional charge. *VO*

—◇◇— **DINNER** —◇◇—

**BUFFALO CHILI** or  
**SMOKED SALMON CHOWDER**

cup \$7 or bowl \$10

Ask your server for today's availability.

**ENTRÉE CHICKEN CAESAR SALAD - \$17**

Crisp romaine lettuce, grilled chicken breast and Parmesan cheese, garlic croutons, topped with Caesar dressing or made as a wrap with a flour tortilla.

**CHICKPEA MASALA - \$16**

Stewed chickpeas and vegetables in a spiced, curried coconut cream sauce served with cauliflower rice. V, GF

**SLOW-BRAISED POT ROAST - \$24**

An Alaska Railroad classic. Tender beef in a red wine demi-glace; served with mashed potatoes, sautéed green beans and a warm dinner roll.

**REINDEER PENNE BOLOGNESE - \$18**

Reindeer sausage ragu, tossed with penne pasta and topped with Parmesan cheese; served with a dinner roll.

*Few things are cozier than  
enjoying a sweet treat on a winter train ride.*

So, sit back, relax, and watch for moose while savoring mousse or spot Denali outside while enjoying a fruit tart inside.

—◇◇— **DESSERT** —◇◇—

**KEY LIME TUNDRA TART - \$9**

Enjoy tangy and refreshing key lime lait caillé baked in our signature shortbread crust. You won't be able to stop at just one bite!

**CRUNCHY MOCHA "MOOSE" CAKE - \$9**

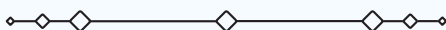
Coffee lovers, rejoice! This mousse is made with natural ingredients: coffee, bittersweet chocolate and house-whipped Chantilly cream.



V = vegetarian

VO = vegetarian option

GF = Made with gluten-free products.



Menu items and prices are subject to change.

Allergy alert: Peanuts or nuts may be used in this facility.

Eating raw or undercooked seafood poses a health risk to everyone, but especially to the elderly and young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness.

Parties of eight or more will incur an 18% service charge.

Onboard catering  
provided by:

