**Raven’s Perch Dinner**

Alaska Scallops

alaskan scallops **|** risotto | arugula salad | herb pesto

32

Braised Pork Tenderloin

pork tenderloin | house made barbecue|sautéed onions

wild rice | daily vegetable

30

Locally Sourced Salmon

alaskan salmon | honey sesame sauce | wild rice | daily vegetable

32

Carbonara

chicken | garlic | cream sauce | fettucine | egg

28

Misty Mountain Farms Ribeye

locally sourced potatoes **|** daily vegetable

42

Bannock’s Bacon Burger

handmade patty | swiss cheese | bacon | brioche bun

16

Consuming **raw or undercooked** meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**Appetizers and Salad**

Bacon Wrapped Dates

gorgonzola stuffed | balsamic syrup

10

Alaskan Sliders

fresh alaskan fish | hawaiian rolls | slaw | remoulade sauce

16

Nachos

braised chicken **|** pickled jalapeño | sautéed onions | tomato

blended cheese | salsa

15

Arctic Organics Caesar Salad

local romaine | caesar | garlic crouton |lemon wedge | tomato |

asiago | parmesan

13

**Knik River Lodge makes every possible effort to use local ingredients. We believe in supporting farmers, our community and buying local. We are proud to work with these local businesses**

Arctic Organics – Butte, Alaska

Synergy Gardens and Alaska Garlic Project – Homer, Alaska

Pyrah’s Pioneer Peak Farm – Butte, Alaska

Rempel Family Farms – Butte, Alaska

Misty Mountain Farms – Delta Junction, Alaska

Alaska Flour Company – Delta Junction, Alaska

Bleeding Heart Brewing – Palmer, Alaska  
Arkose Brewing – Palmer, Alaska

VanderWeele Farms – Palmer, Alaska