



SMALL BITES & APPS

ALASKAN OYSTERS 23

fresh oysters on the half shell | preserved ginger mignonette

BURGUNDY ESCARGOT 19

garlic herb butter | pecorino parmesan house blend | french baguette

BACON WRAPPED SCALLOPS AU FEU 28

bacon wrapped scallops | wild mushrooms | mashed potatoes | chipotle cream sauce | arugula slaw

SPICY CALAMARI 20

deep fried calamari strips | blackened seasoning | sweet chili aioli

FRESH STEAMED CLAMS 22

fresh clams | white wine | butter | garlic | green onions | french baguette

SALT & PEPPER SHRIMP 22

buttermilk battered shrimp | sweet chili garlic aioli

PAN-SEARED CALAMARI 20

calamari | lightly breaded | creamy white wine sauce | butter | lemon | capers | fresh thyme

BLIND DATES 19

bacon wrapped dates | goat cheese | balsamic reduction

SPINACH and ARTICHOKE DIP 16

served with warmed pita

MARSALA STEAK TIPS 25 *

wild mushrooms | creamy marsala wine sauce | toast points

SMOKED GOUDA FRIES 17

potato wedges | smoked gouda cheese sauce | bacon | scallions

SNAKE RIVER FALLS KOBE BEEF SLIDERS 21

kobe beef | bacon jam | sriracha aioli | Tillamook cheddar | potato slider buns

SALADS

EVERETT'S HOUSE SALAD 11 *GF, V*

mixed greens | tomato | cucumber | carrots | pickled red onions

CLASSIC CAESAR 11

romaine lettuce | parmesan cheese | cracked pepper | croutons | house caesar dressing

ROMAINE WEDGE SALAD 14

romaine hearts | tomato | cucumber | diced egg | bacon | bleu cheese crumble | bleu cheese dressing

WINTER BEET SALAD 16 *GF*

mixed greens | roasted gold and red beets | pickled red onion | pears | blueberries | toasted pepitas | feta | cashew spread | pomegranate coulis | shallot vinaigrette

Protein Options

3 Bacon Wrapped Scallops 25* | Top Sirloin Steak 24* | Grilled Shrimp 15*
Grilled or Blackened Chicken 8 | Marinated Portobello Mushroom 12

SOUP

EVERETT'S SEAFOOD CHOWDER 13 *

alaskan halibut | cod | shrimp | clams | bacon | potato | onion | chive oil

SOUP DU JOUR 11

Chef's choice

Marked items are gluten-free (GF), vegetarian (V), vegan (VG) or raw or under cooked ()
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
All parties of 8 or more will receive an automatic 20% gratuity charge applied to their bill. Everett's group attendees*

BURGERS & SANDWICHES

CLASSIC CHEESEBURGER 19 *

½ pound american kobe beef | cheddar cheese | lettuce | tomato | onion | pickle | mayo | brioche bun
add bacon 3 add avocado 3

GRILLED CHEESE and BACON JAM SANDWICH 19 *

toasted sourdough bread | pepper jack | smoked gouda | cheddar | bacon jam

COWBOY BURGER 19 *

½ pound american kobe beef | bacon | onion rings | barbecue | cheddar cheese | smoked gouda | tomato | brioche bun

SALMON REUBEN 22

blackened salmon | thousand island | sauerkraut | swiss cheese | brioche bun | seasoned fries

NASHVILLE HOT CHICKEN SANDWICH 18

butter milk fried chicken breast | nashville hot sauce | lettuce | tomato | pickle | mayo | brioche bun

FRENCH DIP 22

thinly sliced house cooked prime rib | caramelized onions | gruyere cheese | roasted garlic aioli | french baguette | au jus

burgers and sandwiches come with seasoned fries

substitute a cup of soup, side salad, onion rings, or sweet potato fries for 3

upgrade seasoned fries to smoked gouda fries 5

substitute gluten free bun for 3

ADD A CUP OF SOUP OR SIDE SALAD
TO ANY MEAL FOR 5

ENTREES

BEEF

All steaks are prime grade beef and char grilled to perfection

Served with yukon gold garlic mashed potatoes, seasonal vegetables, and bordelaise sauce (GF)

8oz TOP SIRLOIN 35 *

Cooked Sous Vide and Grilled to perfection

10oz FILET MIGNON 54 *

Cooked Sous Vide and seared to your liking

20oz BONELESS RIBEYE 65 *

The Steak lovers Steak, well marbled and tender

16oz PRIME RIB 57 *

-- Available Friday and Saturday only --

Traditional, Served with au jus and creamy horseradish

STEAK TOPPINGS 3

Garlic Shallot Butter

Gorgonzola Butter

Sauteed Onions

Sauteed Mushrooms

ADDITIONS

King Crab ½ lb. or 1 lb. MP

Grilled Shrimp 15

Bacon Wrapped Scallops * 25

SEAFOOD

SEARED FRESH FISH OF THE DAY MP *GF*

seasoned fresh fish | rice pilaf | seasonal vegetables

HALIBUT MACADAMIA 42

macadamia nut encrusted | apple and pear citrus beurre blanc | yukon gold garlic mashed potatoes | seasonal vegetables

ALASKAN KING CRAB MP

1 pound of bering sea king crab | clarified butter | yukon gold garlic mashed potatoes | seasonal vegetables

HOUSE SPECIALTIES

DUCK A L'ORANGE 46

crispy maple leaf duck | rich buttery orange sauce | yukon gold garlic mashed potatoes | seasonal vegetables

PARMESAN CRUSTED CHICKEN 28

encrusted with dijon parmesan panko mix | yukon gold garlic mashed potatoes | wilted spinach with bacon

FISH & CHIPS 22

herb panko crusted alaskan cod | house slaw | tartar sauce | seasoned fries

SEAFOOD PASTA 41 *

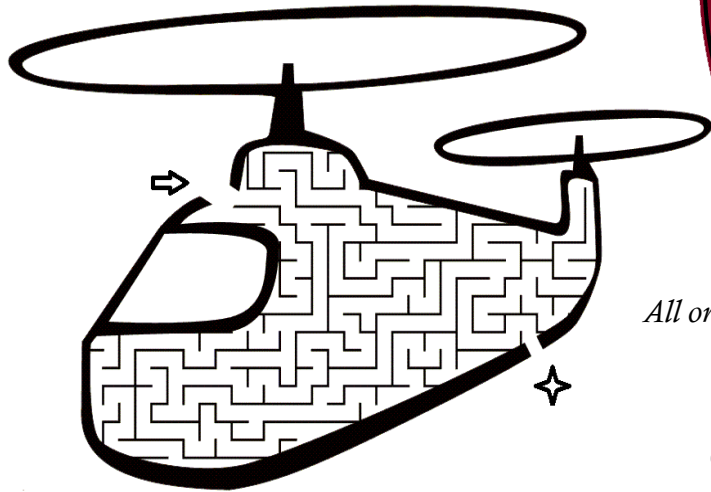
scallops | shrimp | fresh fish | clams | king crab | scallions | garlic cream sauce | linguini pasta

CHICKEN ALFREDO 26

grilled chicken | alfredo sauce | pecorino and parmesan blend | linguini pasta

PASTA CARBONARA 25

smoked bacon | canadian bacon | cracked black pepper | pecorino parmesan blend | linguini pasta



KIDS 12 & UNDER

All orders come with the choice of seasoned fries or fruit

CHICKEN STRIPS ... \$13

Choice of ranch, ketchup, or honey mustard

FISH AND CHIPS ... \$13

*Two pieces of fish – Fries
(Fries may be substituted.)*

KIDS MAC AND CHEESE ... \$13

Shells – Creamy cheese sauce

CHEESEBURGER ... \$13

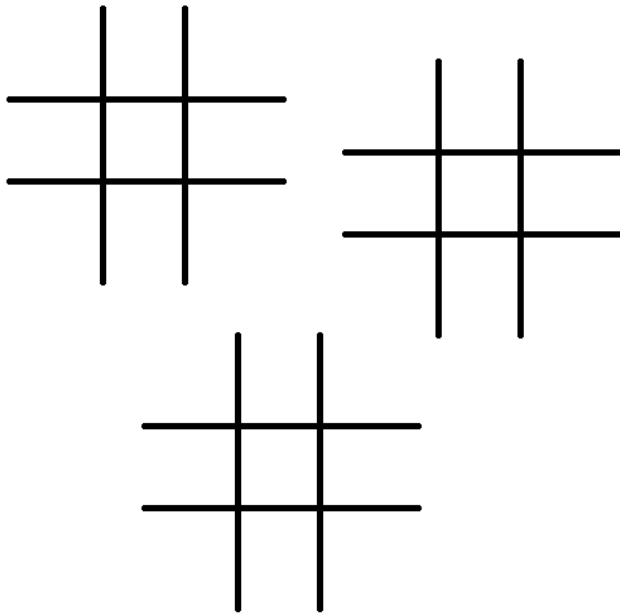
¼ Patty – Cheese – Brioche bun

PASTA YOUR WAY ... \$13

Choice of alfredo, marinara, or butter noodles

KIDS GRILLED CHEESE... \$13

Soup may be substituted



The Last Great Race

A	S	U	M	U	M	X	B	W	C
N	X	L	A	G	X	Q	V	H	O
C	U	E	E	N	J	S	E	D	U
H	M	H	T	D	E	C	N	O	F
O	E	R	S	A	K	T	A	R	S
R	M	L	L	P	F	R	K	A	G
A	O	T	O	G	I	A	S	T	O
G	N	I	E	Y	W	I	A	I	D
E	N	V	P	H	V	L	L	D	U
T	R	E	H	S	U	M	A	I	J

Checkpoint
Nome
Sled
Iditarod

Trail
Anchorage
Alaska

Team
Dogs
Musher

