

KNIK RIVER LODGE DINNER MENU

Shrimp 'n' Grits

spot prawns | reindeer sausage | peppers | onions | Delta barley couscous (grits) | etouffee sauce
\$25

Misty Mountain Farms Ribeye

Local root vegetable gratin | greens | mushroom demi
\$39

Alaska Scallops

Alaskan scallops | purple potato risotto | pea sprouts | herb pesto
\$28

House Smoked Pork Chop

Van Wyhe Farm pork | honey mustard glaze | mashed sweet potatoes | glazed carrots
\$25

Halibut en Papillote

fresh halibut | lemon herb butter | local potato | squash, zucchini, carrot mix | wrapped en papiote
buerre blanche sauce
\$28

Chicken Parmesan

Parmesan breaded chicken | marinara | housemade spinach fettucine
\$22

Chef's Corner

a daily special

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

Misty Mountain Farms – Delta Junction, Alaska
Alaska Four Company – Delta Junction, Alaska
Arctic Organics – Palmer, Alaska
Synergy Gardens and Alaska Garlic Project – Homer, Alaska
Bleeding Heart Brewery – Palmer, Alaska
Pyrah's Pioneer Peak Farm – Palmer, Alaska
Van Wyhe's Farm – Copper River Valley, Alaska