

Krabloonik

Mountain Dining and Dogsledding

Starters

Classic Krabloonik Baked Brie

Poached Pears, Sliced Almonds & Lingonberry Jam
12

Game Tartare

Chef's Daily Creation served with Toast Points
18

Smoked Trout or Salmon

Smoked in House and served with Traditional
Condiments
15

Seafood Crepes

Seafood Medley, Hollandaise Sauce
14

Beef Carpaccio

Served with Arugula and Parmesan
18

Oysters on the Half shell

Blue Point Oysters over crushed ice with Mignonette
or Cocktail Sauce
18

Soups and Salads

Wild Mushroom Soup

Garnished with Sour Cream, Truffle Oil Drizzle, Fresh
Herbs - Our Classic Recipe
9

Soup Du Jour

Chef's Daily Creation
9

Winter Salad

Baby Mixed Greens, Spiced Pecans, Champagne
Vinaigrette, Moody Blue Crumbles
10

Caesar Salad

Chopped Romaine, Homemade Caesar Dressing,
Shaved Parmegino Reggiano, Anchovy Croutons
10

Mains

Macadamia Nut Encrusted Trout

Wild Rice, Sautéed Winter Vegetables, Beurre Blanc,
Sweet Chili Glaze
22

Waygu Kobe Beef Sliders

French Fries
22

Seared Elk Tenderloin

Truffle Mashed Potatoes, Roasted Vegetables,
Apricot Demi-Glaze
28

Smoked Salmon BLT

Smoked Salmon, Avocado, Applewood Bacon served
with a tomato aioli sauce
and French Fries
16

Buffalo Reuben

Shaved Corned Buffalo, Sauerkraut, Swiss Cheese
Served with Thousand Island Dressing and French
Fries
18

Penne Pasta Primavera

Sun dried tomato, pine nuts and artichoke hearts
16
~Served with Salmon or Lobster Tail~
25

Buffalo Burger

Caramelized onions, Applewood Smoked Bacon
Boursin Cheese and French Fries
19

Mahi Fish Tacos

Chipotle Aioli, Fresh Pico d' Gallo and
Homemade Coleslaw
18

DESSERTS

Swedish Cream, Flourless Chocolate Cake,
Vanilla Ice Cream with a Warm Berry Compote
Chocolate Lava Cake
9

Gratuity of 20% may be added to parties of 6 or more

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