



Dinner

Halibut Fish & Chips \$29

King Crab Leg(s) w/fresh cut fries, clarified butter, fresh lemon \$69 per pound

Elk Puff served w/side of Creamy halibut chowder & baby greens \$19

Halibut Puff, fresh basil & bacon w/side of creamy halibut chowder & baby greens \$21

Salmon Puff, lemon dill cream cheese w/side of Creamy halibut chowder & baby greens \$18

Reindeer Reuben served on a long bun w/balsamic red slaw, Swiss cheese, Russian dressing & fresh cut fries
\$17

Olivia's famously creamy Halibut chowder Cup or Bowl \$10/\$15

Desserts (made fresh daily)

Fresh Baked grown -in-garden- Rhubarb Crisp with a dollop of whipped cream \$9

Olivia Super Moist Carrot Cake with cream cheese icing \$11

White chocolate bread pudding w/ rum sauce \$9

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

210630

Olivia's



Bistro

at the Historic Skagway Inn

Artisanal 16 inch Pizza's (Take Out available)

Red Onion, Spinach, Goat Cheese, Balsamic glaze \$19

Reindeer Sausage (can substitute Peperoni), Green pepper, Tomatoes, mozzarella, tomato sauce \$24

Sliced Blue & gold potatoes, mozzarella & cheddar cheeses \$21

3-Cheese with barbecue chicken \$27

Just 3-cheese \$19

Salads & Bowls

Broiled Brussels' sprouts, Spanish rice, black beans, arugula, sauteed red cabbage,
avocado crema \$16

Quinoa, sweet potato, spinach, and greens, sauteed red onions served with
balsamic vinaigrette \$15

Baby greens, shaved parmesan, homemade croutons, cherry tomatoes and barbecue chicken with Ranch
dressing \$19

Beers \$8

Mixed drinks \$9+

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SUNDAY BRUNCH @

Olivia's



Bistro

at the Historic Skagway Inn

Beverages

Tea, Coffee, Soda 2.75 Cranberry Juice, Orange Juice 3.50
Coffee Drinks: Irish Coffee, The Nutty Alaskan, The Momma Bear
Mimosa 6, Bloody Mary/Maria 9 Beer 8

Entrées

Baked Custard French Toast*: Served with fruit, whipped cream with sprinkled powdered sugar, and a slice of hickory smoked bacon 12.50

Parmesan Baked Egg*: Served on toasted English muffin with fresh basil garnish, Large-cut baked Yukon Golds and a slice of hickory smoked bacon 9.50

Breakfast Puff*: Puff pastry stuffed scrambled eggs, spinach onions and cheddar cheese served w/fresh cut fries 12.95

Breakfast Burrito Bowl*: Scrambled eggs, black beans, large-cut Yukon Golds, Mexi-cheese, with a side of sour cream and guacamole 12.50

Veggie Surprise Quiche*: Homemade quiche with an array of veggies, potatoes and bacon 12.50

Garden TOFU Plate With turmeric & chili sauteed tofu, sauteed spinach, onion, red peppers on a bed of quinoa served with a side of Greek lemon sauce 13.25

Overnight Oats Parfait With cinnamon, almond milk topped with fresh fruit, served chilled 8

Elk -N-Egg*: bacon wrapped elk shoulder medallion, topped with a lemon egg and served with fresh cut fries. 13.75

Sides

Vanilla Yogurt 3.75 -Fruit Muffin 3.95 - English muffin or toast: w/jam & butter 3.50
Baked morning Yukon gold potatoes \$5 – Side of eggs* \$5 – Slice of bacon \$2

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