



**Sheraton**  
**Anchorage**  
HOTEL & SPA

# dinner

## Jade Sandwiches

All of our sandwiches are served with your choice of Fresh Cut French Fries, Pasta salad or fresh fruit.

### WILD RANCH CHICKEN

A marinated chicken breast, charbroiled and topped with a zesty ranch dressing, crisp bacon and provolone cheese and served on a grilled ciabatta roll.

**\$13.00**

### BLACKENED HALIBUT SANDWICH

A flaky halibut filet seasoned and grilled, served on a ciabatta roll with chipotle aioli, micro intensity herbs, lettuce and tomato.

**\$16.00**

### PRIME RIB FRENCH DIP\*\*

Roasted prime rib of beef, au jus, creamy horse radish sauce served on a toasted artisan french baguette.

**\$12.00**

### GRILLED PORTABELLO

Marinated portabello cap lightly grilled with spinach, roasted red peppers onions, tomatoes and fresh mozzarella cheese, served on toasted ciabatta.

**\$11.00**

### FLAME BROILED ANGUS HAMBURGER\*\*

A seasoned third pound angus patty flame broiled and served on a buttered and grilled kaiser bun along with the usual accompaniments.

**\$16.00**

Add Bacon **\$1.50** Add Cheese **\$1.50**

## Entrées

### FILET MIGNON\*\*

8 ounce Charbroiled Tenderloin, served with a Burgundy Demi glaze, sautéed mushrooms, served with roast garlic mashers and fresh vegetables.

**\$35.00**

Penfolds Shiraz, "Thomas Hyland" South Australia  
Bottle **\$48.00** Glass **\$12.00**

### JADE RIBEYE\*\*

14 ounces of charbroiled excellence topped with Gorgonzola cheese, beurre noisette, and served with roast garlic mashers and fresh vegetables.

**\$30.00**

BV Cabernet Sauvignon, Central Coast, California  
Bottle **\$48.00** Glass **\$12.00**

### PASTA PICATTA

Tender Shrimp, Scallops and Halibut sautéed with white wine, lemon, capers, butter, and fresh basil and served with fresh fettuccine.

**\$26.00**

Robert Mondavi Private Selection Chardonnay, Calif.  
Bottle **\$36.00** Glass **\$9.00**

### JADE TRIO\*\*

A petit filet of tenderloin cooked to your liking, halibut buerre blanc, and our king crab cake all joined together, and served with roast garlic mashers and fresh vegetables.

**\$30.00**

Mac Murry Ranch Pinot Noir 2005, Central Coast, Calif.  
Bottle **\$48.00** Glass **\$12.00**

### HALIBUT BUERRE BLANC

Wild caught Alaskan Halibut Pan seared and finished with a Citrus Beurre Blanc, and served with oven roasted baby potatoes and fresh vegetables.

**\$28.00**

Pepi Sauvignon Blanc, California  
Bottle **\$32.00** Glass **\$8.00**

### SMOKED MAC "N" CHEESE

Smoked Tillamook Cheddar, Chipotles, Chicken Breast tossed with fresh penne pasta and cream, the adult version of a childhood dish.

**\$20.00**

Louis M. Martini Cabernet Sauvignon, California  
Bottle **\$40.00** Glass **\$10.00**

### HERB ENCRUSTED SALMON

Wild caught Alaskan salmon coated in herbs and parmessan cheese, lightly grilled and served with oven roasted baby potatoes and fresh vegetables.

**\$22.00**

14 Hands Chardonnay, Washington State  
Bottle **\$30.00** Glass **\$8.00**

### PASTA PRIMAVERA

Fresh penne pasta tossed in our own marinara sauce with the freshest vegetables available in the market, such as broccoli, zucchini, cauliflower and mushrooms.

**\$18.00**

\*\*Items with an asterisked may contain raw or undercooked ingredients

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness