

BREAKFAST

Served until 3PM

Upgrade your side of breakfast meat to braised elk, bison patty or smoked salmon \$3.75

Upgrade your hash browns for hash patties \$1.25

Toast options: white, whole wheat, rye, sourdough. Upgrade to gluten free \$2

Upgrade your eggs to local free range organic for \$2

Upgrade your toast to bannock, a northern classic fried bread \$1.75

Ask your server for our salt free options

★ DAWSON CITY CLASSIC ★

Two eggs any style and your choice of bacon, ham, sausage patty or baked beans. Served with hash browns and toast \$14.75

KLONDIKE BREAKFAST

Two eggs any style, two pancakes and your choice of bacon, ham, sausage patty or baked beans \$15.75

★ THE PROSPECTOR ★

Bannock, baked beans and bacon \$12.75

THE YUKON QUEST

Three eggs any style, two pancakes, bacon and ham. Served with hash browns and baked beans \$18.5

DOWNTOWN MUFFIN

Fried egg, sausage patty, cheddar and tomato on a toasted English muffin. Served with hash browns \$11

B.E.L.T.

Bacon, two fried eggs, lettuce, tomato and mayonnaise. Served with hash browns \$13.5

JOE'S BREAKFAST

Corn flakes and whole wheat toast \$6.5

PANCAKES

Pancakes with butter and real Québec maple syrup \$12.25

★ THE HEART SMART ★

Two eggs any style and toast. Served with fruit salad and yoghurt \$13

EGGS BENEDICT

Two poached eggs on an English muffin, ham and hollandaise sauce. Served with hash browns \$16.75

TOMATO & ARUGULA BENEDICT

Two poached eggs on an English muffin, tomato, arugula and hollandaise sauce. Served with hash browns \$16.75

WESTERN OMELETTE

A three egg omelette with ham, peppers and cheddar. Served with hash browns \$15.75

SWISS, TOMATO AND ARUGULA OMELETTE

A three egg omelette. Served with hash browns \$15.75

SWEET CRÊPES

Crêpes with brown sugar, butter, lemon, whipped cream and fruit \$13.25

SAVORY CRÊPES

Crêpes with poached eggs, hollandaise, ham, Swiss and arugula. Served with hash browns \$18.5

BREAKFAST À LA CARTE:

Bacon, ham, sausage patty or baked beans \$4
Braised elk, bison patty or smoked salmon \$7.75
Toast, hash browns or one pancake \$4
Yoghurt, fruit salad, oatmeal or granola \$6
Real Québec maple syrup \$2.25
One crêpe with brown sugar and lemon \$3.5

*After 11AM breakfasts will be served with fries instead of hashbrowns

* Tipping 15-20% on top of your bill is standard practice in Canada

* \$1 eco-tax for takeout

SOUPS AND SALADS

★ FRENCH ONION SOUP ★

(not available for take out)
Beef broth with onions and herbs.
Baked with crostini and Swiss \$8.25

SOUP OF THE DAY

Cup \$4.5 Bowl \$7.25
Please ask about our daily soup

HOUSE SALAD

Side \$4 Meal \$11.5
Mixed lettuce with onion, carrot, peppers and
tomato tossed in your choice of house dressing:
*Raspberry vinaigrette, maple sesame, ranch
or lemon poppy seed*

CAESAR SALAD

Side \$5 Meal \$13.5
Romaine and bacon tossed in Caesar dressing
with croûtons and parmesan

MIDNIGHT SUN SALAD

Arugula in lemon poppy seed dressing with
strawberry-rhubarb compote, corn and pickled
cauliflower \$16

★ FRONTIER PICKLED VEGETABLES ★

Seasonal pickled vegetables \$6.5

SALAD FIXINGS

Falafels or bacon \$4
Braised elk or smoked salmon \$7.75
Grilled, spicy or crispy chicken \$6.5

BEVERAGES

COFFEE OR TEA \$2.5

POP \$2.25

Coke, Diet Coke, Sprite, Barq's root beer, iced tea,
gingerale, soda

JUICE \$2

Orange, apple, grapefruit, cranberry, pineapple

YUKON BREWING DRAUGHT BEER

Grizzly, Holiday, Gold, Ice Fog, Red, Brown
Smallie \$3.50 Pint \$6.25 Pitcher \$19

PREMIUM BEERS \$7.5

Heineken, Grolsch, Stella Artois, Corona, Red Racer
Session, Yukon Brewing tall cans, Guinness (\$8.25)

DOMESTIC BEERS \$5.5

Canadian, Kokanee, Budweiser, Molson Pilsner,
Bud Light, Coors Light, Labatt Blue, Genuine,
Extra Old Stock
Keiths, MGD and Sleeman Honey Brown (\$6.5)

CIDERS \$6

Strongbow, Rock Creek, Lonetree Cranberry Apple,
Lonetree Ginger Apple, Okanagan Pear, Okanagan
Peach, Sir Perry's (\$7)

COOLERS \$7

Hey Y'all Iced Tea, Hey Y'all Georgia Peach, Mike's
Hard Lemonade, Palmbay Ruby Grapefruit, Smirnoff
Ice, Crabby's Ginger Beer (\$9)

RED WINE

FAT BASTARD, Syrah (\$10.5/34)
DOMAINE BOUSQUET, Malbec (\$10.5/34)
LEGADO MUNOZ, Garnacha (\$8/28)
JACKSON TRIGGS, Cab Sauv (\$7/24)

WHITE WINE

KONO, Sauvignon Blanc (\$10.5/34)
FOLONARI, Pinot Gris (\$9/31)
WINEMAKER'S HOUSE, Rosé (\$8/28)
JACKSON TRIGGS, Chardonnay (\$7/24)

BUY A BEER FOR THE KITCHEN \$5.5

for after their shift is finished

APPETIZERS

★ KLONDIKE VALLEY CREAMERY ★ CHEESE PLATTER

A selection of local cheese served with bannock bread and berry compote \$13.5

HUMMUS AND VEGGIES

Served with Naan bread \$12

★ FISH CAKES ★

Three Sockeye salmon cakes in lemon and dill sauce \$13.5

FRIES

Side \$6 Large \$8.5
Fried Kennebec potatoes
Add gravy \$2

POUTINE

Side \$9 Large \$12.75
Cheese curds and house-made gravy on fries
Add bacon \$4

ONION RINGS

Tempura battered onion rings \$10.25

SWEET POTATO FRIES

Seasoned sweet potatoes with a side of chipotle sour cream \$9.5

★ CHICKEN WINGS ★

Breaded and fried with side veggies and ranch. Buffalo sauce, honey-hot, honey garlic, BBQ, Cajun, salt 'n' pepper, or our house specialty, garlic parmesan \$14

QUESADILLA

Tortilla with cheese, peppers, onion, jalapeño and spicy chicken or refried beans. Served with salsa and sour cream \$14.40

NACHOS

Small \$15.75 Large \$20.75
(not available for take out)
Tortilla chips with cheese, onion, peppers, corn, slaw, jalapeño. Served with chipotle sour cream and salsa

Add spicy chicken \$6.5
Add refried beans or guacamole \$3

CHICKEN FINGERS AND FRIES

Breaded white meat chicken strips and fries. Served with your choice of plum sauce, honey mustard, sweet n' sour, BBQ or ranch \$14

Upgrade fries for any choice of sides from the sandwich section

SLIDERS

BRAISED ELK

Two pulled elk sliders braised in red wine, butter and rosemary. Topped with garlic aioli, onion and carrot \$16.5

BISON

Two grilled bison patty sliders. Topped with garlic aioli, lettuce, tomato and onion \$16.5

VEGGIE

Two panko crusted cauliflower patty sliders topped with guacamole and slaw \$12

Enjoying the Jack London Grill?
Then you're going to love the
Jack London Museum!

Discover Jack's Klondike Story
at the corner of Eighth and Firth



* Tipping 15-20% on top of your bill is standard practice in Canada
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SANDWICHES

Served with a pickle and fries, house salad or soup

Upgrade to Caesar, poutine, sweet potato fries,
roasted vegetables or onion rings \$3

Gravy on the side, Swiss, cheddar or gluten free bread \$2

Extra bacon \$4

OLD-FASHIONED BURGER

Lettuce, tomato, onion and garlic aioli \$16

Make it a Miner's Choice with bacon
and cheddar cheese \$18.5

★ DREDGE #4 BURGER ★

Onion rings, cheddar, bacon, jalapeño,
lettuce, tomato, BBQ and ranch \$19.75

GRILLED CHICKEN BURGER

Grilled chicken breast with lettuce, tomato,
onion and garlic aioli \$16.5

Make it a Jack London with bacon and Swiss \$19

SPICY CHICKEN BURGER

Grilled chicken breast in buffalo sauce with
bacon, cheddar, jalapeños, lettuce, tomato,
onion and chipotle sour cream \$19.75

GRILLED CHEESE

Cheddar, Swiss and toasted parmesan \$12

B.L.T.

Bacon, lettuce, tomato and mayonnaise \$12.5

★ KLONDIKE CLUBHOUSE ★

Grilled chicken, bacon, cheddar, lettuce,
tomato and mayonnaise \$18.5

CHICKEN CAESAR WRAP

Crispy chicken, bacon and romaine lettuce
tossed in Caesar dressing \$15.25

FALAFEL WRAP

Falafels, pickled turnip, onion, hummus,
lettuce and tomato in maple-tahini sauce \$15.25

ENTREES

★ FLAT CREEK FARM SAUSAGES ★

On a bed of roasted onion with berry compote,
pickled beets and butter confit potatoes
in wild mushroom gravy \$20.75

★ CHEECHAKO ARCTIC CHAR ★

Panko crusted arctic char and citrus coconut sauce
with roasted vegetables and rice \$25.75

BUTTER CHICKEN CURRY

Chicken curried with aromatic Indian spices and
cream on basmati rice topped with sour cream and
green onion. Served with naan \$22

★ MOM'S HOT CHICKEN SANDWICH ★

Grilled chicken breast between two pieces of white
bread, home made gravy and green peas.
Served with fries \$17

BISON BOLOGNESE

Bison stewed in tomato sauce served over
spaghetti with parmesan cheese.
Served with garlic toast \$23

PENNE PRIMAVERA

Seasonal vegetables and penne in
arugula-basil pesto with parmesan \$18

ROAST CHICKEN DINNER

Marinated leg and thigh quarter chicken. Served
with rice and seasonal roasted veggies \$17.5

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VEGAN MENU

HOUSE SALAD

Side \$4 Meal \$11.5

Mixed lettuce, onion, carrot, peppers and tomato tossed in raspberry vinaigrette or maple sesame dressing

MIDNIGHT SUN SALAD

Arugula in lemon poppy seed dressing, strawberry-rhubarb compote, corn and pickled cauliflower \$16

FRIES

Side \$6 Large \$8.5

Fried Kennebec potatoes tossed in our house seasoning salt
Add mushroom gravy \$2

POUTINE

Side \$10.5 Large \$15.25

Vegan cheese and wild mushroom gravy on crispy fries

ONION RINGS

Tempura battered onion rings \$10.25

SWEET POTATO FRIES

Seasoned sweet potatoes \$9.5

FRONTIER PICKLED VEGETABLES

Seasonal pickled vegetables \$6.5

QUESADILLA

Toasted tortilla with vegan cheese, peppers, onions, jalapeño and refried beans.
Served with salsa and guacamole \$17

NACHOS

(not available for takeout)

Small \$17.25 Large \$23.75

Tortilla chips with toasted vegan cheese, onion, peppers, corn, slaw, jalapeño. Served with salsa

Add guacamole or refried beans \$3

VEGGIE SLIDERS

Two panko crusted cauliflower patty sliders topped with guacamole and slaw \$12

FALAFEL WRAP

Falafels, pickled turnip, onion, hummus, lettuce and tomato in maple-tahini sauce \$15.25

PENNE PRIMAVERA

Seasonal vegetables and penne in arugula-basil pesto \$18

VEGAN BREAKFAST

Served until 3pm

YUMMY RANCHEROS

Crispy tortilla chips topped with guacamole, salsa, refried beans and jalapeño.

Served with hash browns \$15

SUNNY DALE SPECIAL

A bed of sweet potato fries baked with tomato, onion, baked beans and vegan cheese \$16

VEGAN BREAKFAST À LA CARTE:

Toast or hash browns \$4

Fruit salad or granola \$6

Baked beans or refried beans \$3

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