

STARTERS

THREE CHEESE BREAD

Our specially crafted pizza dough with loads of mozzarella, provolone and Parmesan cheeses, smothered in garlic butter and topped with fresh herbs. Served with a side of our housemade marinara. 12.99

PROSPECTOR'S CHICKEN WINGS

One pound of chicken wings in your choice of our signature buffalo wing sauce or lemon pepper sauce. Served with housemade blue cheese and celery sticks. 17.99

AK ITALIAN WONTONS

Italian sausage, sweet peppers and onions, spinach, smoked mozzarella, crispy wonton wrapper, marinara, and hot honey. 15.99

PARMESAN TRUFFLE FRIES

Golden brown fries covered in black truffle powder, Parmesan and Asiago cheese. Served with roasted garlic aioli. 14.99

SPINACH AND ARTICHOKE DIP

A creamy blend of Parmesan, roasted garlic and fresh spinach. Served with toasted crostini. 13.99
WITH CRAB +5.99

PROSPECTOR'S CALAMARI

Lightly fried calamari served with housemade marinara and blue cheese sauces. 17.99

PROSPECTOR'S ELK MEATBALLS

Handmade Alaskan elk meatballs in marinara sauce topped with Parmesan cheese. Served with garlic herb crostini. 14.99

ADD A BREADSTICK + 2.99

MOZZARELLA BRICKS

Our signature hand-cut, breaded mozzarella sticks. Served with marinara. 17.99

PROSPECTOR'S GARLIC BREADSTICKS

Three breadsticks baked golden brown and brushed with garlic butter. Served with housemade marinara sauce. 10.99

BAKED GOAT CHEESE

Blistered goat cheese in our savory marinara with roasted garlic cloves and basil oil. Served with grilled focaccia bread. 14.99

FRIED RAVIOLI

Alaska-made five cheese ravioli, hand breaded, fried. Topped with Parmesan and served with marinara and pesto sauce. 15.99

SOUPS

BAKED TOMATO SOUP

Yes, baked soup! Housemade tomato soup with herb croutons and pepperoni, topped with melted mozzarella.

CUP 6.99 BOWL 9.99 ADD A BREADSTICK + 2.99

ITALIAN WEDDING SOUP

A hearty broth with meatballs, leafy greens, acini di pepe pasta and savory Italian seasonings.

CUP 6.99 BOWL 9.99 ADD A BREADSTICK + 2.99

WINE

BONANZA CABERNET SAUVIGNON

BELL'S ALASKA CABERNET

DARK HORSE MERLOT

HAHN PINOT NOIR

JUGGERNAUT RED BLEND

JOSH CHARDONNAY

BELL'S ALASKA CHARDONNAY

MEZZACORONA PINOT GRIGIO

WHITE HAVEN SAUVIGNON BLANC

OYSTER BAY ROSE

BERINGER WHITE ZINFANDEL

RIONDI PROSECCO

J ROGER BRUT SPLIT

14 | 65

17 | 78

13 | 60

13 | 60

13 | 60

14 | 65

17 | 78

10 | 45

10 | 45

12 | 54

10 | 45

12 | 54

14



SALADS

FRESH GARDEN SALAD

Mixed spring greens with shaved onions, diced tomatoes, radishes and garlic bread croutons. Served with red wine vinaigrette dressing.

GRIZZLY 15.99 CUB 8.99

CLASSIC CAESAR SALAD

Romaine lettuce, Parmesan cheese and garlic bread croutons. Tossed in our creamy Caesar dressing.

GRIZZLY 13.99 CUB 6.99

SPINACH SALAD

Fresh baby spinach, strawberries, feta cheese, red onion and candied pecans, tossed in raspberry vinaigrette. 15.99

PROSPECTOR'S CHOPPED SALAD

Fresh romaine, iceberg, shredded red cabbage with chicken, bacon, avocado and ditalini pasta. Chopped and tossed in red wine vinaigrette. 21.99

ADD CHICKEN + 6.99

ADD GRILLED ALASKA SALMON + 12.99

PASTAS

ALASKAN SPAGHETTI AND ELK MEATBALLS

Spaghetti tossed in housemade marinara with our housemade elk meatballs, topped with Parmesan. 21.99

KING CRAB RAVIOLI

Alaska-made ravioli filled with Alaska Red King crab, served with vodka sauce. Finished with basil and shaved Parmesan. 31.99

BAKED CAVATAPPI MAC-N-CHEESE

Cavatappi pasta in our creamy housemade cheese sauce topped with seasoned breadcrumbs and shaved Parmesan, then baked until golden brown. 16.99

FRONTIER ALFREDO

Fettuccine tossed in creamy alfredo sauce with shaved Parmesan. 17.99

ADD GRILLED CHICKEN + 4.99

ADD ALASKAN SALMON + 12.99

ADD ALASKAN HALIBUT + 11.99

BRICK OVEN

SANDWICHES

ALL SANDWICHES SERVED WITH FRIES

ALASKAN ELK MEATBALL

Handmade elk meatballs with marinara, mozzarella and provolone on a toasted Parisian roll. 18.99

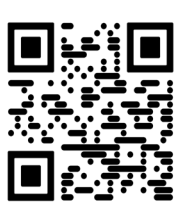
CHICKEN PARMIGIANA

Tender grilled chicken, marinara, mozzarella and provolone cheeses, and Parmesan on a toasted Parisian roll. 19.99

SIMPLE GRILLED HALIBUT

Seared Alaskan halibut with sundried tomato aioli, basil oil and arugula on a pub bun. 28.99

SCAN FOR A
VISUAL MENU



PROSPECTOR'S SPECIALTY

BRICK OVEN PIZZAS

Our pizzas are baked in a brick oven at over 600 degrees Fahrenheit. Our dough began with a 100 year old starter and is made daily from four core ingredients: flour, water, salt and yeast. This unique process of proofing the dough creates key complexities of our crust, producing a crisp, crackly, and chewy finish.

CUB SIZE 12" GRIZZLY SIZE 16" Gluten-free crust is available on any cub size pizza for no additional charge.
ADD SOUP OR SIDE SALAD WITH HOUSE VINAIGRETTE TO ANY PIZZA +4.99



DEADLIEST CATCH

A truly Alaskan pizza! Alfredo sauce with A FULL POUND of real red king crab and provolone and mozzarella cheeses. Topped with Roma tomatoes, red pepper flakes and fresh basil.

GRIZZLY SIZE MP

THE PROSPECTOR

Our savory red sauce piled high with pepperoni, Italian sausage, mushrooms, green peppers, onions, pickled goat horn peppers, and mozzarella and provolone cheeses. 21.99 32.99

KODIAK BEAR

Red sauce, pepperoni, Italian sausage, bacon, elk meatballs, mozzarella, and provolone. 21.99 32.99

THE LOWER 48 IT AIN'T

Red sauce with Alaska reindeer sausage, elk meatballs, roasted red peppers, and fresh mozzarella cheese. 21.99 32.99

ALPENGLOW

Alfredo sauce, mozzarella, provolone, grilled chicken, roasted garlic, mushrooms, Parmesan and parsley. 22.99 33.49

DRAG LINE

Red sauce, double pepperoni, black olives, fresh oregano, mozzarella, provolone, and Parmesan. 22.49 33.49

GOLD RUSH

This ranch, grilled chicken, bacon, Roma tomato, mozzarella, and provolone pizza will have you hollering, Eureka! 22.49 33.49

HOMESTEAD

BBQ sauce, grilled chicken, red onions, bacon, fresh cilantro, mozzarella, provolone, and smoked Gouda. 22.49 33.49

THE NORTH FACE

Pesto sauce, grilled chicken, sundried tomatoes, mozzarella, provolone, Parmesan, and crushed chili flakes. 22.49 33.49

NORTH OF THE BORDER

Alfredo sauce, grilled chicken, corn and jalapeño mix, cilantro, cotija cheese, mozzarella, provolone, and chipotle aioli. 22.49 33.49

CREATE YOUR OWN

PIZZAS

All pizzas are made to order and hand-tossed from fresh-made dough.

CHEESE ONLY (Choose Your Sauce) CUB 16.49 GRIZZLY 21.99
ADDITIONAL TOPPINGS CUB 2.69 GRIZZLY 3.29

SAUCES Prospectors' Red Sauce, alfredo sauce, pesto, Prospectors' Wing Sauce, BBQ sauce, extra virgin olive oil, ranch

CHEESES Cheddar, feta, mozzarella, Parmesan, provolone, blue, goat, smoked Gouda, Muenster, fontina, fresh mozzarella*, vegan mozzarella*

MEATS Elk meatballs, pepperoni, grilled chicken, prosciutto di Parma, spicy soppressata, Italian sausage, reindeer sausage, Canadian bacon, bacon, plant-based protein* (vegan sausage or vegan pepperoni)

SEAFOOD Red king crab*, Alaskan salmon*, anchovies

VEGGIES Fresh spinach, Roma tomatoes, fresh garlic, roasted garlic cloves, sweet Peruvian peppers, marinated artichoke hearts, pickled goat horn peppers, bell peppers, fresh basil, onions, mushrooms, pepperoncini, pineapple, black olives, jalapeños, caramelized onions

* COUNTS AS TWO TOPPINGS

ASK YOUR SERVER TO SEE THE DESSERT TRAY

NO SUBSTITUTIONS PLEASE. 18% GRATUITY ADDED TO PARTIES OF 6 OR MORE. PLEASE BE ADVISED A 4% SURCHARGE IS ADDED TO ALL CHECKS. THE SURCHARGE GOES TOWARDS STAFF AND STAFFING EXPENSES AND IS IN NO WAY A GRATUITY FOR SERVICES RENDERED.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. "GLUTEN-FREE" DESIGNATIONS ARE BASED ON INFORMATION PROVIDED BY OUR INGREDIENT SUPPLIERS. WARNING: NORMAL KITCHEN OPERATIONS INVOLVE SHARED COOKING AND PREPARATION AREAS. WE ARE THEREFORE UNABLE TO GUARANTEE THAT ANY MENU ITEM IS FREE FROM GLUTEN OR ANY OTHER ALLERGEN. WHILE WE TAKE EFFORTS TO REDUCE CROSS CONTAMINATION OF ALLERGEN AND GLUTEN, WE ASSUME NO RESPONSIBILITY FOR GUESTS WITH FOOD ALLERGIES OR SENSITIVITIES.

SAVAGE ALPINE

You'll feel like you've climbed to the top with this garlic oil, marinated steak, shiitake mushrooms, caramelized onions, mozzarella, provolone, and truffle pecorino pizza that's garnished with fresh parsley. 25.99 34.49

MCKINLEY MARGHERITA

Crushed Alta Cucina tomatoes, fresh mozzarella, extra virgin olive oil, and fresh basil. 20.49 31.49

I SEE NORTHERN LIGHTS

Alfredo sauce, portobella, shiitake and button mushrooms, fresh garlic, mozzarella, provolone, Parmesan and thyme. 21.49 32.49

BOREAL FOREST

Our red sauce, reindeer sausage, caramelized onions, roasted peppers, mozzarella, provolone, goat cheese, and fresh oregano. 22.49 33.49

CLIFF DWELLER

Olive oil, fresh garlic, crushed red peppers, caramelized onions, mozzarella, provolone, goat cheese, and fresh arugula. 20.49 33.49

NORTHERN GOLD

Fig jam, fresh mozzarella, fontina cheese, prosciutto de Parma, golden figs, arugula, hot honey, and lemon zest. 25.49 34.49

BRUSHFIRE

Feel the heat! Our red sauce, reindeer sausage, jalapeño peppers, pickled goat horn peppers, hot honey, mozzarella, smoked Gouda, and scallions. 22.49 32.99

THE CHINOOK

Dill cream cheese, Alaskan smoked salmon, red onion, chives, mozzarella, provolone, diced avocado, and arugula. 32.49 50.99

FIREWEED

Red sauce, bacon, Italian sausage, mozzarella, provolone, Muenster, and hot honey. 21.99 32.49

CABIN FEVER

Go stir-crazy for this red sauce, Canadian bacon, pineapple, Peruvian sweet peppers, mozzarella, and provolone pizza! 22.49 33.49

WILDERNESS TOUR

Garlic oil, spinach, artichoke hearts, mozzarella, and provolone. Finished with fresh basil and Roma tomatoes. 20.49 31.49

VEGAN PIZZAS

THE VEGAN PROSPECTOR

Our savory red sauce, vegan pepperoni, vegan sausage, mushrooms, green peppers, onions, pickled goat horn peppers and vegan mozzarella. 23.99 34.99

VEGAN MARGHERITA

A classic Margherita pizza. Red sauce, housemade vegan cashew mozzarella, vegan Parmesan, extra virgin olive oil and fresh basil. 22.49 32.99

VEGAN PEPPERONI

Our savory red sauce with vegan cheese, vegan pepperoni and vegan Parmesan. 22.99 33.49

ADD PLANT-BASED SAUSAGE OR VEGAN PEPPERONI

BEVERAGES

FRONTIER ALASKA SODA

White Birch Beer, Cloudberry Burst. Ripe Raspberry, Citrus Spruce Tip, Root Beer, Blueberry Cream Soda
MUG 3.99 FLOAT 8.99

Frontier Grapefruit or Lime Sparkling Glacier Water 4.99

Coffee, Hot Tea, Milk, Orange Juice 3.99

Fountain Sodas: Coke, Diet Coke, Orange, Dr. Pepper, Sprite, Lemonade, Ginger Ale 3.99

Unsweetened Tropical Tea 3.99