



STARTERS

THREE CHEESE BREAD Our 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 house made marinara. | 12.99

PROSPECTOR'S "DIABLO" CHICKEN WINGS One pound of crispy chicken wings in our own fiery wing sauce. Served with blue cheese. Mild "angelic" sauce available upon request. | 15.99

PARMESAN TRUFFLE FRIES Crispy fries covered in black truffle powder, Parmesan Reggiano and Asiago cheese. Served with roasted garlic aioli. | 12.99

SPINACH AND ARTICHOKE DIP A creamy blend of Parmesan cheese, roasted garlic and fresh spinach. Served golden brown with toasted crostini. | 13.99 ADD CRAB FOR 5.99

PROSPECTOR'S CALAMARI Light and crispy with house made marinara sauce or "buffalo style" with housemade blue cheese sauce. | 15.99

PROSPECTOR'S ELK MEATBALLS Handmade Alaskan elk meatballs in marinara sauce, topped with Parmesan cheese. Served with crostini. | 14.99

ADD A BREADSTICK + 2.99

MOZZARELLA BRICKS Our signature hand-cut, breaded mozzarella sticks served with housemade marinara sauce. | 14.99

PROSPECTOR'S GARLIC BREADSTICKS Three breadsticks baked golden brown brushed with garlic butter. Served with house made marinara sauce. | 10.99

BAKED GOAT CHEESE A robust and savory dish. Blistered goat cheese in our savory marinara with roasted garlic cloves and basil oil. Served with our warm grilled focaccia bread. | 14.99

FRIED RAVIOLI Four cheese ravioli, hand breaded, fried crisp and golden, topped with Parmesan cheese, and served with marinara and pesto sauce. | 14.99

PASTAS

SERVED WITH GARLIC BREADSTICK

FRONTIER ALFREDO Creamy alfredo sauce tossed with Alaskan made fettuccine pasta and Parmesan cheese. | 17.99

ADD GRILLED CHICKEN + 4.99 ADD ALASKAN SALMON + 12.99
ADD ALASKAN HALIBUT + 11.99

BAKED MAC N CHEESE Don't miss out on our famous mac n cheese. Cavatappi pasta in our creamy house made cheese sauce topped with seasoned breadcrumbs and Parmesan cheese, then baked golden brown. | 16.99

ALASKAN SPAGHETTI AND MEATBALLS Spaghetti tossed in house made marinara with our handmade elk meatballs. | 21.99

PESTO RAVIOLI Vibrant pesto sauce over tender cheese ravioli with sundried tomatoes, spinach and Parmesan cheese. | 19.99

SALADS

ADD CHICKEN + 4.99 ADD GRILLED ALASKA SALMON + 12.99

FRESH GARDEN SALAD Mixed greens sustainably produced by local Alaskan growers, paired with shaved onions, diced tomatoes, radishes and garlic bread croutons. | 13.99

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

GRIZZLY | 13.99 CUB | 6.99

GREEK SALAD Cherry tomatoes, cucumber, Kalamata olives, red onion, bell pepper, feta, pepperoncinis with basil water vinaigrette and tzatziki. Served with grilled pita. | 15.99

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

SIDE SALAD Alaskan grown spring mixed greens, carrots, radishes and cucumber with your choice of dressing. | 6.99

SOUPS

BAKED TOMATO SOUP Yes, baked soup! Housemade tomato soup, herb croutons, and pepperoni, topped with a generous portion of mozzarella and provolone cheese.

CUP | 6.49 BOWL | 9.99 ADD A BREADSTICK | 2.99

TUSCAN WHITE BEAN SOUP Rich and nourishing, this VEGAN soup is loaded with fresh vegetables, navy beans, and Italian herbs and seasoning.

CUP | 4.99 BOWL | 7.99 ADD A BREADSTICK | 2.99

BRICK OVEN SANDWICHES

ALL SANDWICHES SERVED WITH FRIES

ALASKAN ELK MEATBALL Handmade elk meatballs, marinara, mozzarella and provolone cheeses on a toasted Parisian roll. | 18.99

CHICKEN PARMIGIANA House recipe fried chicken, marinara, mozzarella and provolone and Parmesan cheeses on a toasted Parisian roll. | 16.99

SIMPLE, GRILLED HALIBUT Fresh Alaskan halibut, seared to a crisp golden brown, sun-dried tomato aioli, basil oil, and arugula. | 24.99

THE ITALIAN BURGER Pesto, fresh mozzarella, roasted red bell pepper, and arugula. Served on ciabatta. | 18.99

PROSPECTOR'S SPECIALTY

WOOD STONE BRICK OVEN PIZZAS

Our pizzas are baked in a wood stone oven at over 650 degrees Fahrenheit. Our dough is made daily from four core ingredients: flour, water, salt and yeast. The 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.



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 red sauce, pepperoni, Italian sausage, mushrooms, green peppers, onions, Mama Lil's peppers and mozzarella. 20.49 | 30.99

KODIAK BEAR Pepperoni, Italian sausage, applewood-smoked bacon, elk meatballs, mozzarella and aged provolone cheeses in our red sauce. 20.49 | 30.99

THE LOWER 48 IT AIN'T Our red sauce with Alaskan reindeer sausage, elk meatballs, roasted red peppers and fresh mozzarella cheese. 20.49 | 30.99

ALPENGLOW Alfredo sauce, mozzarella, provolone, grilled chicken, roasted garlic, mushrooms, Parmesan, and parsley. 20.99 | 31.49

DRAG LINE Double pepperoni, red sauce, black olives, fresh oregano, mozzarella and Parmesan cheese. 19.99 | 31.49

GOLD RUSH Grilled chicken, applewood-smoked bacon, Roma tomatoes, mozzarella, aged provolone cheese and ranch sauce. 20.99 | 31.49

HOMESTEAD Grilled chicken, BBQ sauce, red onions, applewood-smoked bacon, fresh cilantro, mozzarella and smoked Gouda cheeses. 20.99 | 31.49

THE NORTH FACE Pesto sauce, mozzarella and provolone cheeses, grilled chicken, sundried tomatoes, shaved Parmesan, and crushed chili flakes. 20.99 | 31.49

NORTH OF THE BORDER Alfredo sauce, provolone and mozzarella cheeses, grilled chicken, corn and jalapeño mix, cilantro, cotija cheese, and chipotle aioli. 20.99 | 31.49

SAVAGE ALPINE Garlic oil, mozzarella cheese, marinated steak, shiitake mushrooms, caramelized onions, truffle pecorino cheese and garnished with fresh parsley. 23.99 | 32.49

MCKINLEY MARGHERITA Crushed fresh Alta Cucina tomatoes, fresh mozzarella cheese, extra virgin olive oil and fresh basil. 18.99 | 29.49

I SEE NORTHERN LIGHTS Alfredo sauce, portabella, shiitake and button mushrooms, fresh garlic, mozzarella and Parmesan cheeses, and thyme. 19.99 | 31.49

BOREAL FOREST Reindeer sausage, caramelized onions, roasted peppers, mozzarella cheese, goat cheese, fresh oregano and red sauce. 19.99 | 30.49

CLIFF DWELLER Olive oil, fresh garlic, crushed red peppers, caramelized onions, mozzarella and goat cheeses and finished with fresh arugula. 20.99 | 30.49

PATH FINDER Crushed fresh Alta Cucina tomatoes, prosciutto di Parma, queso manchego and fresh mozzarella cheeses, roasted garlic cloves and fresh basil. Finished with a balsamic glaze. 23.99 | 32.49

BRUSHFIRE Red sauce, reindeer sausage, jalapeño peppers, Mama Lil's peppers, honey, mozzarella, smoked Gouda cheese and scallions. 20.49 | 30.99

THE CHINOOK Alaskan smoked salmon, dill cream cheese, red onion, chives, mozzarella and provolone cheeses, diced avocado, and arugula. 30.99 | 48.99

FIREWEED Red sauce, applewood-smoked bacon, Italian sausage, mozzarella and Muenster cheeses and honey drizzle. 19.99 | 30.49

CABIN FEVER Red sauce, Canadian bacon, pineapple, mozzarella, Peruvian sweet peppers and applewood smoked bacon. 20.49 | 31.99

WILDERNESS TOUR Garlic oil, spinach, artichoke hearts and mozzarella and provolone cheeses. Topped with fresh basil and Roma tomatoes. 18.99 | 29.49

VEGAN PIZZAS

THE VEGAN PROSPECTOR Our red sauce, vegan pepperoni, vegan sausage, mushrooms, green peppers, onions, Mama Lil's peppers and vegan mozzarella. 20.99 | 31.49

VEGAN MARGHERITA A classic Margherita pizza. Extra virgin olive oil, vegan mozzarella and Parmesan cheeses, and fresh basil. 22.99 | 29.49

VEGAN "CHORIZO" Red sauce with vegan cheese, vegan chorizo, caramelized onions, roasted red peppers, and cilantro. 20.99 | 30.49

ADD PLANT-BASED VEGAN CHORIZO OR VEGAN PEPPERONI

BEVERAGES

FRONTIER SODA BY 49TH STATE BREWING

Cola, spruce tip, root beer, and wild blueberry cream soda
MUG | 3.99 | FLOAT | 8.99

Frontier Lime Sparkling Glacier Water | 3.49

Coffee, Hot Tea, Milk, Orange Juice | 2.99

Fountain sodas: Coke, Diet Coke, Orange, Dr. Pepper, Sprite, Lemonade, Ginger Ale | 2.99

Unsweetened Tropical Tea | 2.99

ASK YOUR SERVER TO SEE THE DESSERT TRAY

CREATE YOUR OWN PIZZAS

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

CHEESE ONLY (Choose Your Sauce) CUB 15.99 | GRIZZLY 19.99

ADDITIONAL TOPPINGS CUB 2.29 | GRIZZLY 2.99

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, queso manchego, fresh mozzarella*, vegan cheese

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

SEAFOOD Red King crab*, Alaskan salmon*, anchovies

VEGGIES Fresh spinach, Roma tomatoes, Kalamata olives, fresh garlic, roasted garlic cloves, sweet Peruvian peppers, marinated artichoke hearts, Mama Lil's peppers, bell peppers, fresh basil, onions, mushrooms, pepperoncinis, pineapple, black olives, jalapeños, caramelized onions

* COUNTS AS TWO TOPPINGS

NO SUBSTITUTIONS PLEASE. 18% GRATUITY ADDED TO PARTIES OF 6 OR MORE. A 1.8% SERVICE CHARGE IS APPLIED TO ALL ITEMS.

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.