



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. 16.99

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 cheese, roasted garlic and fresh spinach. Served golden brown with toasted crostini. 13.99
WITH CRAB +5.99

PROSPECTOR'S CALAMARI

Light, crisp and flavorful calamari with housemade marinara sauce with housemade blue cheese sauce. 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 housemade marinara sauce. 17.99

PROSPECTOR'S GARLIC BREADSTICKS

Three breadsticks baked golden brown brushed with garlic butter. Served with housemade 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 warm grilled focaccia bread. 14.99

FRIED RAVIOLI

Alaska-made four cheese ravioli, hand breaded, fried crisp and golden, topped with Parmesan cheese, and served with marinara and pesto sauce. 15.99

SALADS

ADD CHICKEN + 6.99 ADD GRILLED ALASKA SALMON + 12.99

FRESH GARDEN SALAD

Mixed spring greens with shaved onions, diced tomatoes, radishes and garlic bread croutons with balsamic dressing.

GRIZZLY 13.99 CUB 6.99

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

SOUPS

BAKED TOMATO SOUP

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

CUP 6.49 BOWL 9.99 ADD A BREADSTICK + 2.99

TUSCAN WHITE BEAN SOUP

Rich and nourishing, this soup is loaded with fresh vegetables, ditalini pasta, navy beans and Italian herbs and seasoning. (Vegan)

CUP 4.99 BOWL 7.99 ADD A BREADSTICK +2.99

PASTAS

SERVED WITH GARLIC BREADSTICK

FRONTIER ALFREDO

Creamy alfredo sauce tossed with fettuccine pasta and Parmesan 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 housemade cheese sauce topped with seasoned breadcrumbs and Parmesan cheese, then baked golden brown. 16.99

ALASKAN SPAGHETTI AND MEATBALLS

Spaghetti tossed in housemade marinara with our handmade elk meatballs, topped with Parmesan. Served with garlic toast. 21.99

PESTO RAVIOLI

Vibrant pesto sauce over tender Alaska-made cheese ravioli with sundried tomatoes, spinach and Parmesan cheese. 19.99

BRICK OVEN

SANDWICHES

ALL SANDWICHES SERVED WITH FRIES

ALASKAN ELK MEATBALL

Handmade elk meatballs coated in marinara, mozzarella and provolone cheeses on a toasted Parisian roll. 18.99

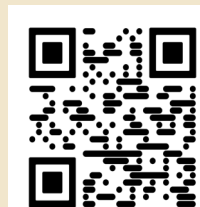
CHICKEN PARMIGIANA

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

SIMPLE GRILLED HALIBUT

Fresh Alaskan halibut, seared to a crisp golden brown, 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.



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. 20.49 30.99

KODIAK BEAR

Our red sauce, pepperoni, Italian sausage, bacon, elk meatballs, mozzarella and provolone cheeses. 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

ALPENGLLOW

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

DRAG LINE

Our red sauce, double pepperoni, black olives, fresh oregano, mozzarella and provolone cheeses and Parmesan. 20.99 31.49

GOLD RUSH

This ranch, grilled chicken, bacon, Roma tomatoes, mozzarella and provolone cheese pizza will have you hollering, Eureka! 20.99 31.49

HOMESTEAD

BBQ sauce, grilled chicken, red onions, bacon, fresh cilantro, mozzarella and provolone cheeses and smoked Gouda cheese. 20.99 31.49

THE NORTH FACE

Pesto sauce, grilled chicken, sundried tomatoes, mozzarella and provolone cheeses, Parmesan, and crushed chili flakes. 20.99 31.49

NORTH OF THE BORDER

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

SAVAGE ALPINE

You'll feel like you've climbed to the top with this garlic oil, marinated steak, shiitake mushrooms, caramelized onions, mozzarella and provolone cheeses, truffle pecorino cheese pizza that's 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 provolone cheeses, Parmesan cheeses, and thyme. 19.99 30.49

BOREAL FOREST

Our red sauce, reindeer sausage, caramelized onions, roasted peppers, mozzarella and provolone cheeses, goat cheese, fresh oregano. 20.99 31.49

CLIFF DWELLER

Olive oil, fresh garlic, crushed red peppers, caramelized onions, mozzarella and provolone cheeses, goat cheese and fresh arugula. 20.99 31.49

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

Feel the heat! Our red sauce, reindeer sausage, jalapeño peppers, pickled goat horn peppers, hot honey, mozzarella, smoked Gouda cheese and scallions. 20.49 30.99

THE CHINOOK

Dill cream cheese, Alaskan smoked salmon, red onion, chives, mozzarella and provolone cheeses, diced avocado, and arugula. 30.99 48.99

FIREWEED

Our red sauce, bacon, Italian sausage, mozzarella and provolone cheeses, Muenster cheese and hot honey. 19.99 30.49

CABIN FEVER

Go stir-crazy for this red sauce, Canadian bacon, pineapple, Peruvian sweet peppers and mozzarella and provolone cheeses pizza. 20.99 31.49

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 savory red sauce, vegan pepperoni, vegan sausage, mushrooms, green peppers, onions, pickled goat horn peppers and vegan mozzarella. 20.99 31.49

VEGAN MARGHERITA

A classic Margherita pizza. Red sauce, housemade vegan cashew mozzarella, vegan Parmesan, extra virgin olive oil and fresh basil. 19.49 29.99

VEGAN PEPPERONI

Our savory red sauce with vegan cheese, vegan pepperoni, and vegan Parmesan. 19.99 30.49

ADD PLANT-BASED SAUSAGE OR VEGAN PEPPERONI

BEVERAGES

FRONTIER SODA BY 49TH STATE BREWING

Ripe Raspberry, Spruce Tip, Root Beer, and Wild 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

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 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.