



## Dinner Menu

served from 5pm daily

Welcome, It's Party Time!

When you are planning an event – such as a reception, birthday party or business dinner, consider the Hangar Ballroom.

Seated dinners & luncheons for up to 64 persons and standing receptions for 150. Find a warm private atmosphere with full beverage availability and state of the art sound system.

Chef Ron Burns will provide quality meal service to fit most budgets. Call our events coordinator to book your next party!

# SHARE-ABLES

See Pub Menu for additional appetizers

**Coconut Prawns** 10.95  
a Hangar favorite 6 jumbo prawns served with orange marmalade

**Sauteed Mushroom Buttons** 6.95  
petite mushrooms flamed in garlic wine butter sauce

**Pepper Scallops** 10.95  
sauteed in sake & soy, served with Asian slaw

**King Crab Cakes** 12.95  
Alaskan king crab, king crab & more king crab rolled in Hangar family recipe - served with saffron cream

**Baked Brie en Croute** 7.95  
served with delicious walnut raisin compote

**Aero Italia Calamari** 8.95  
lightly-battered Italian-style squid

## Soups 'n Salads

**Hot Chowder of the Day** Cup 4.95 Bowl 6.95

### Hangar Size Caesars

fresh, crisp greens of romaine with parmesan and garlic in a tangy caesar dressing

Plane 9.25  
Blackened Salmon 12.95  
Blackened Halibut 13.95  
Grilled Chicken 10.95

**Poached Pear & Gorgonzola Salad** 11.95

spring mix, candied walnuts, grape tomatoes in a balsamic vinaigrette

**Hangar Cobb Salad** 11.50

traditional cobb with chicken, bacon, tomato, bleu cheese crumbles & sliced egg, all served on bed of lettuce - choice of dressing

**Crispy Chicken Salad** 11.50

chopped salad greens & sliced almonds tossed in ranch style dressing, topped with crispy chicken & shredded carrots

**Charred Ahi Spinach Salad** 13.95

fresh crisp leaves of spinach w/ water chestnuts & charred fillet of Ahi (traditionally served rare unless otherwise requested) - served w/ sesame dressing

**K.C. Steak Salad** 13.25

fresh crisp romaine with candied walnuts & bleu cheese crumbles in a tangy vinaigrette dressing topped with char-grilled sirloin strips and tomato wedges

**Small Caesar 3.50 - Dinner Salad, choice of dressing 2.50**

# Hangar Favorites

**Jambalaya** 13.50

our signature dish from the beginning! cajun' style sauteed prawns and Louisiana hot link sausage with spicy sauce, over fluffy rice

**Chicken Fried Steak & Country Gravy** 15.95

our standard old southern recipe, served with garlic mashed potatoes, Hangar cinnamon apples and sausage gravy

half portion 10.95

**Squash** 12.95

honey roasted acorn & yellow squash with sauteed zucchini served with a bed of brown rice

**Eggplant Parmesans** 13.95

made fresh, oven baked and served with linguini & garlic bread

## Daily Specials 14.95

**Sunday - Lemon Rosemary Chicken**

roasted half chicken served with potatoes au gratin

**Monday - Old Fashioned Pot Roast**

old fashioned, like mom used to make - potatoes, carrots, onions and garlic... roasted all day long

**Tuesday - BBQ Buffalo Ribs**

served with corn on the cob & coleslaw

**Wednesday - Really Good Meatloaf**

excellent house recipe, with a touch of molasses & hearty hunter gravy

**Thursday - Roasted Pork Tenderloin**

cranberry demi glace, served with cinnamon apples & fried baby reds

**Friday - Cloppino**

assorted seafoods in a tomato stew with fried orzo, yum!

**Saturday - Hawaiian Ribs**

beef short ribs marinated & basted with a hoisin bbq sauce, served with sticky white rice & polynesian vegetables

## Pasta, Pasta

**Fettuccine Alfredo** 11.95

tender noodles, cooked al dente - finished in a traditional cream sauce with fresh nutmeg and a hint of garlic - try Aglio & Olio style too!

**Add Chicken** 3.00

**Add Shrimp** 5.00

**Add Scallops** 5.00

**Stuffed Tortellini** 13.95

cheese tortellini, sauteed with prosciutto & mushrooms in an alfredo sauce - seriously tasty pasta dish

**Old Favorite Ravioli** 12.95

jumbo cheese-filled ravioli, finished in a catalina sauce, topped with parmesan cheese



# Landings

the red wine side

All Hangar Landings served with soup of the day or dinner salad  
and your choice of rice pilaf, loaded mashed potatoes,  
baked potato or Hangar steak fries

Substitute seafood chowder or caesar salad - Add 1.00

## **New York Steak 29.95**

a thick center cut from the strip loin

## **Black & Bleu New York Steak 30.25**

rolled in fresh cracked black pepper, charbroiled & topped  
w/ bleu cheese crumbles & tasty demi glace - most excellent!

## **Filet Mignon 30.25**

charbroiled, thick cut "King" of steaks  
(we recommend broiled on the rare side)

## **Top Sirloin 24.95**

the "full of flavor" steak, charbroiled the way you like it -  
order it teriyaki style too!

## **BBQ Baby Back Pork Ribs Rack 20.95**

Traditionally slow-cooked with side  
of sauce for dipping

**Half Rack 15.95**

## **Macadamia Nut Chicken 16.95**

tender breast of chicken grilled with crushed macadamia nuts  
served with Hangar papaya chutney

## **Chicken Parmesan 16.95**

breaded, baked in marinara & provolone cheese topping

## **Roasted Duck a la orange 18.95**

Marinated and baked, finished with old world favorite sauce  
with a twist

### **Add Oscar to any steak 5.00**

sauteed crab & artichoke bernaise

### **Add Cajun Prawns to any steak 4.00**

dusted in blackened spices for a kick,  
finished in a horseradish cream sauce

## **HANGAR PRIME RIB**

**served Friday & Saturday 'til it's gone!**

**Full Cut Dinner 30.25**

**Petite Cut Dinner 25.95**

**4.00 plate charge will be added to all split dinners**

18% gratuity added to groups of 6 or more desiring separate tabs  
& any groups of 8 or more



# Water Landings

the white wine side

All Hangar Landings served with soup of the day or dinner salad,  
and your choice of rice pilaf, loaded mashed potatoes,  
baked potato or Hangar steak fries

Substitute seafood chowder or caesar salad - Add 1.00

**Halibut Parmesan or Macadamia** 27.95  
golden grilled in a tangy, seasoned parmesan coating or crushed nuts

**Halibut Fillet** 26.95  
always locally caught, fresh in season. broiled to perfection  
or tempura style too!

**Broiled Wild Salmon** 23.95  
premium wild stock, served with dill aoli and lemon.  
blackened, cajun style -- add 1.00

**First Mate Plate** 25.95  
portions of both halibut and salmon

**Tempura or Coconut Prawns** 18.95  
half a dozen golden fried prawns, served with orange marmalade

**Captain's Platter** 28.95  
a generous sampler of broiled salmon & halibut, with golden  
fried coconut prawn, clam steak & calamari, served with  
cocktail & tartar sauces

**Alaskan King Crab** 32.95  
a pair of jumbo king crab legs served with lemon and drawn butter

**Australian Lobster Tail** 32.95  
half a pound & broiled - served with lemon wedges and drawn butter



## Small Plates

lighter portions for the lighter appetites

Add Side Caesar 3.50 Add Dinner Salad 2.50

**Filet Mignon** 22.95  
a smaller cut of our most tender steak, charbroiled to order

**Salmon with Poached Pear Salad** 15.95  
a favorite salad served with gorgonzola & grape tomatoes  
in a balsamic vinaigrette alongside a 4oz grilled king salmon fillet

**Black Cod Picatta** 17.95  
finished in lemon caper sauce and served with a spinach salad

**Seared Citrus Salmon** 19.95  
served with rice and steamed vegetable

# Hangar Vegetarian Dishes

served with gluten-free bread

**Old Fashioned Corn & Potato Chowder** 6.95  
just like it says

**Vegetarian Meatloaf** (gluten free) 8.25  
lentils & mix of vegetables with spices - served with  
tomato & corn relish

**Veggie Goulash** (Vegan) 8.25  
Stir-fried tofu with onions, tomatoes, peppers & garlic

**Portabella & Spinach Penne Pasta** (gluten free) 8.95  
in a garlic herb tomato sauce

## Coffees & Teas

the Hangar proudly serves the finest in coffees and teas

**Fresh Ground Coffee** 1.95

**Assorted Stash Herbal Teas** 1.95

**Hot Brewed Tea** 1.95

**Brewed Iced Tea** 1.95

### other non-alcoholic drinks

**Pellegrino** 3.50

**Soda Fountain** 1.95  
coke, diet coke, 7-up, dr. pepper

**Thomas Kemper Rootbeer** 3.50 (on tap)

**Milk** 2.00

18% gratuity added to groups of 6 or more desiring  
separate tabs & any groups of 8 or more

**Hangar Gift Certificates are available from your server**

**We accept AMEX, Visa, Mastercard & Discover**



# Hot & Steamy Soups

Chef's "Soup of the Day"  
cup 3.95 bowl 5.95

Chef's "Chowder of the Day"  
cup 4.95 bowl 6.95

## Salads

served with warm sourdough baguette

**Caesars** – fresh greens of romaine with parmesan, croutons and our tangy Caesar dressing

Plane	9.25
Grilled Chicken Breast	10.95
Grilled Blackened Salmon	12.95
Blackened Halibut Caesar	13.95

**Hangar Cobb Salad** – our traditional Cobb salad with chicken, bacon, tomato, bleu cheese crumbles & sliced egg, all served on a bed of lettuce – choice of dressing

11.50

**Charred Ahi Spinach Salad** – fresh crisp leaves of spinach with water chestnuts, citrus & seared ahi fillet, with sesame dressing (traditionally served rare unless otherwise requested)

13.95

**Crispy Chicken Salad** – chopped salad greens & sliced almonds tossed in a ranch style dressing, with crispy chicken & shredded carrots

11.50

**K.C. Steak Salad** – crisp romaine with candied walnuts & bleu cheese crumbles in a tangy vinaigrette dressing – topped with char-grilled sirloin strips & tomato wedges

13.25

**Poached Pear & Gorgonzola Salad** – spring mix, candied walnuts, grape tomatoes in a house balsamic vinaigrette

11.95



# Hangar Wraps

served with choice of salad, coleslaw, cottage cheese, Hangar fries or potato salad, substitute onion rings for only 1.00 more

**Acapulco Wrap** – diced chicken breast, spanish rice and melted cheddar cheese in a spinach tortilla, with a side of pico de gallo & chipotle sour cream 8.75

**Alaska Halibut Wrap** – golden fried halibut fingers with grated sweet slaw, in a roma tomato tortilla

**Ahi Sashimi Wrap** – sticky rice, Asian slaw & wasabi 10.95  
8.75

**Thai Wrap** – spicy marinated chicken breast, rice, veggies and peanut sauce, in a spinach tortilla 8.75

**Cajun Chicken Caesar Wrap** – diced blackened chicken, fresh greens of romaine with parmesan & garlic and our tangy Caesar dressing – hand tossed fresh to order & served in a roma tomato tortilla – sub salmon too! 8.75

## Hangar Rice Bowls

Steamed oriental rice with a green sesame salad & fresh pineapple wedge, choice of 12.95

**Ginger Wild Salmon**  
**Coconut Prawns**  
**Tempura Black Cod**

## Never Ending Dish

**Soup of Day + Green Salad + Breadsticks**  
no substitutes for the eat all ya want special 9.95

## Bi-Plane Special

CHOOSE ANY TWO

One-half sandwich of the day -

Soup of the day -

Green Salad, choice of dressing- 6.95

Sub chowder of the day add 1.00



## Hot Ciabatta Sandwiches

served with choice of salad, coleslaw, cottage cheese, Hangar fries or potato salad, substitute onion rings for only 1.00 more

**Traditional B.L.T.** 7.95

**Pastrami** 8.95

thin sliced pastrami, sauerkraut, onions, melted swiss cheese w/ house dressing

**Turkey & Bacon Provolone** 8.95

grilled turkey, bacon, onions, tomatoes, mayo, lettuce & provolone

**Monte Cristo** 8.95

ham, turkey, cheddar & swiss of course battered & fried - served with rainbow sherbert

## Pasta, Pasta

**Hangar Cheese Raviolis** 8.25

topped with catalina sauce & melted cheeses - served w/garlic bread

**Stuffed Tortellini** 10.95

cheese tortellini, sauteed with prosciutto & mushrooms in an alfredo sauce

**Fettuccini Alfredo** 7.95

tender fettuccini, cooked al dente - finished in a traditional cream sauce with fresh nutmeg ... try our new aglio-style pasta!

Add Chicken 3.00      Add Prawns or Scallops 5.00

## Daily Specials 9.95

**Monday - Hot Turkey Sandwich**  
open-faced w/mashed potatoes & gravy

**Tuesday - Buffalo Sliders**  
special sauce, cheddar & grilled onions & shoestring fries

**Wednesday - Really Good Meatloaf**

**Thursday - Chili Colorado**

spiced pork, green tomatillo & served with potato hash

**Friday - Shepherd's Pie**

hot mashed potato pie with beef & cheddar, a classic

**Saturday - Biscuits & Gravy**

housemade with real sausage, served with scrambled eggs

**Sunday - Deviled Eggs Benedict**

english muffin, tomato slice, poached egg & king crab finished with hollandaise, served with hashbrowns

# Burgers, etc.

- Everything Burger** 10.95  
Ham & Fried Egg, plus bacon, mushroom, tomato, onion, mayo and lettuce stacked high to keep ya going
- Halibut Burger** 11.95  
beer battered, grilled or cajun - your choice!
- Southwest Chicken Burger** 8.95  
breast of chicken, char-broiled & basted with chipotle bbq sauce - finished with fried onions

## Hangar Burgers

choice of **Beef** or **Garden**

- Hangar Basic Beef Burger** 7.95
- Hangar Bacon Beef Burger** 8.95
- Hangar Mushroom Beef Burger** 8.95
- Hangar Buffalo Beef Burger** 9.95
- Add cheddar, american, swiss or provolone .50
- Add bacon or sauteed mushrooms 1.00

## Hangar Favorites

- Halibut Taco** 12.95  
our famous soft flour tortilla taco, served with crispy corn chips
- Jambalaya (Lunch Size)** 10.95  
our signature dish! Cajun style with fluffy rice, Louisiana hot links, spicy sauce and topped with Alaskan prawns
- Pub Style Halibut & Chips Basket** 13.25  
flaky halibut fillets, hand dipped in our own Alaskan Frontier beer batter and served golden crisp
- Tempura Halibut Basket** 13.95  
pieces of halibut, served with fries
- Shrimp Basket** 11.95  
hand dipped in our beer batter, fries & cocktail sauce
- Joe's Special** 12.95  
New York char-broiled then garnished with melted blue cheese served with garden salad & choice of dressing
- Prime Rib French Dip au jus** 9.50  
classic French Bread with hot thinly sliced beef piled high with a choice of any standard side dish

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served with gluten-free bread

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just like it says

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lentils & mix of vegetables with spices - served with  
tomato & corn relish

**Veggie Goulash** (Vegan) 8.25  
Stir-fried tofu with onions, tomatoes, peppers & garlic

**Portabella & Spinach Penne Pasta** (gluten free) 8.95  
in a garlic herb tomato sauce

## Coffees & Teas

The Hangar proudly serves the finest in coffees & teas

Coffee 1.95

Herbal Teas

Assorted Flavors 1.95

Hot Brewed Tea 1.95

Brewed Iced Tea 1.95

## other non-alcoholic drinks

Soda Fountain 1.95

coke, diet coke, 7-up, dr. pepper

T.K. Draft Rootbeer 3.50

Fruit Juices 2.95

## other stuff you ought to know

18% gratuity added to groups of 6 or more

We accept AMEX, Visa, Mastercard & Discover

Hangar Gift Certificates are available from your server

We are not responsible for lost or stolen articles (so keep an eye on your stuff)



## Bottled Craft Beer

12oz. Bottles - \$3.50

### Anchorsteam, CA

Ale  
Porter

### Big Sky Brewing, MT

Moose Drool Brown  
Scape Goat Pale Ale

### Pete's Brewery, MN

Wicked Ale

### Deschutes, OR

Bachelor Bitter  
Cascade Golden Ale  
Obsidian Stout

### Portland Brewing, OR

MacTarnahans  
Portland Honey

### Bluemoon Brewing, CO

Belgian White

### Sierra NV Brewery

Sierra NV Pale

### Pike Street Brewing, WA

Kilt Lifter  
Pike Ale

### Full Sail Brewery, OR

Pale Ale  
Amber Ale  
Rip Curl Copper Ale  
IPA

### Bridgeport Brewing, OR

ESB  
Stout

### Fish Brewery, WA

Amber  
India Pale Ale  
Pale

24oz Bottles - \$6.25

### Rogue Brewery, OR

Dead Guy Ale  
St. Rogue Red Ale  
Shakespeare Stout

### Midnight Sun, AK

Mammoth Xstout  
Kodiak Nut Brown  
Full Curl Scotch Ale

### Stone Brewery, CA

Arrogant Bastard  
Smoked Porter  
IPA



## Import Beers

12oz. Bottles - \$4.00

Germany

Becks  
Becks Dark  
St. Pauli Girl

New Zealand

Steinlager

Canada

Molson Ice  
Moosehead  
Labatts Blue

Kokanee

Ireland

Harp

Australia

Fosters

Italy

Peroni

England

Bass  
Newcastle Brown  
Sam Smith's 6.25 /18.7oz  
Oatmeal Stout  
Nut Brown Ale  
Organic Ale

Mexico

Negra Modelo

Corona

Pacifico

Bohemia

Holland

Heineken

Amstel Light

Grolsch

## Domestic Bottled Beers

12oz. Bottles - \$3.25

Miller Genuine Draft

Bud Light

Budweiser

Killians Red

Rolling Rock

Rolling Rock Greenlight

Miller Lite

Coors

Coors Light

Henry Weinhardts

Sam Adams Light

Michelob Ultra

Aspen Edge

## Ciders, Lemons & Malt Beverages

12oz. Bottles - \$3.50

Hornsby Draft

Mike's Cranberry

Mike's Hard Lemonade

Melbourn bros strawberry

Woodchuck Amber or Pear

Woodchuck Greenapple

Smirnoff Ice

Mike's Lime

Framboise \$8.50

## Non-Alcoholic Beers

12oz. Bottles - \$3.00

O'douls

St. Pauli Girl

O'douls Amber

Kalibur



Ask about our wide variety of rotating beers on tap!



## SHARE-ABLES

### More Appetizers

**Tempura Crab Tails** 8.95  
golden crisp served with ginger mu shoo sauce

**King Crab Cakes** 12.95  
hangar family recipe, served with saffron sauce

**Fish Bones** 8.95  
salmon ribs fried golden crisp served with garlic dijon sauce

**Garlic Treats** 6.95  
flour tortilla rolls with cheese, garlic & Ortega chiles served with chipotle sour cream  
Add Chicken or Shrimp 3.00

**Basket of Steak Fries** 3.00

**Basket of Onion Rings** 4.95

### Favorites on Tap

Pint (16oz.)\$4.50 Pitcher (60oz.)\$14.00

**Alaskan Brewing, AK**  
Amber / IPA  
ESB / Summer Ale  
Pale Ale  
Stout

**Widmer Brothers, OR**  
Hefeweizen

**Glacier Brewhouse, AK**  
IPA 5.00/15.00

**Magners Cider, Ireland**  
Hardcore Cider  
6.00/15.00

**Haines AK Brewing, AK**  
Look Out Stout, Red,  
or IPA

**Midnight Sun Brewery, AK**

Sockeye Red, IPA, or Kodiak Nut Brown

**Redhook Brewing, WA**  
ESB, IPA

**Deschutes Brewing, OR**  
Mirror Pond Ale  
Black Butte Porter

**Sierra Nevada**  
Pale Ale

**Pyramid Brewing, WA**  
Apricot Ale

**Bridgeport Brewing, WA**  
IPA

**Bluemoon Brewing, WA**  
Belgian White Ale

### Favorite Imports on Tap

Pint (16oz.)\$5.25 Pitcher (60oz.)\$15.00

Ireland

**Guinness Extra Stout**

Czechoslovakia Holland

**Pilsner Urquell** Amstel Light / Heineken

### Favorite Domestics on Tap

Pint (16oz.)\$4.00 Pitcher (60oz.)\$12.00

Rainier

Bud Light



## SHARE-ABLES

served from 2pm 'til kitchen close

**Coconut Prawns** 10.95

the house favorite - served with housemade orange marmalade

**Alaskan Steamer Clams, when available** 13.95

steamed with alaskan pale ale & fresh herbs

**Aero Italia Calamari** 8.95

Italian style squid, lightly battered

**Macho Nachos** 11.95

deluxe nachos, served with the works!

**Halibut Nachos, add \$3**

**Half Order Macho Nachos** 6.95

**Idaho Fries** 5.95

with garlic & melted parmesan

**Seared Ahi Sashimi** 9.95

thin sliced Ahi, lightly seared & served with pickled ginger, dollop of Wasabi & Asian slaw

**Oysters on the half shell, when available** 11.95

**Coquille Lardon** 9.95

bacon wrapped scallops, served with sauce bearnaise

**Wings of Alaska** 8.50

flamin' hot, smokin' BBQ or just plane

**Portabella Fries** 7.95

crusted with our own spices & herbs, served with Asian sauce

**Hummus & Pita** 8.95

housemade, served with seasonal garnish and feta cheese

**Hot Spinach Artichoke Dip** 8.95

with toasted crostinis



## More...

served from 2pm 'til kitchen closes

## Burgers & Salads

All **Burgers** below served with Hangar fries

**Hangar Basic Burger,** 7.95

**Hangar Bacon Burger** 8.95

**Hangar Mushroom Burger** 8.95

**Buffalo Burger** 9.95

**Grilled Halibut Burger** 11.95

**Beer Battered Halibut Burger** 11.95

**Southwest Chicken Burger** 8.95

**Tex Mex Chorizo Burger** 7.95

Add cheddar, american, swiss, provolone .50

Add bacon or sauteed mushrooms 1.00

**Pub Halibut & Chips Basket** 14.95

two beer-battered halibut fillets, served with hangar fries & malt vinegar

**Tempura Halibut & Chips** 15.25

**Shrimp Basket** 11.95

hand dipped in beer batter, cocktail sauce

**Alaskan Cod Fish n' Chips** 9.25

**Halibut Taco** 12.95

served with corn chips

**Cobb Salad** 11.50

traditional style cobb, all the fixin's

**Ahi Spinach Salad** 13.95

### Hangar Caesar Salads

fresh romaine greens, with garlic, parmesan and our house caesar dressing

**Plane Caesar** 8.95

**Blackened Salmon Caesar** 12.95

**Grilled Chicken Caesar** 10.75

**Blackened Halibut Caesar** 13.95