



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 12.95
a Hangar favorite 6 - jumbo prawns served with orange marmalade

Mini Portabella Mushrooms 10.95
stuffed with zucchini, bell peppers, sundried tomatoes, artichoke hearts and topped with melted parmesan

Bacon Wrapped Scallops 15.95
spiced & served with bearnaise

King Crab Cakes 18.95
Alaskan king crab, king crab & more king crab rolled in Hangar family recipe - served with saffron aioli

Baked Brie en Croute 8.95
served with delicious walnut raisin compote

Hangar Escargot 8.95
French snails in porter garlic butter, served with garlic bread

Soups 'n Salads

Hot Chowder of the Day Cup 6.95 Bowl 8.95

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

Plane 10.95
Blackened Salmon 13.95
Blackened Halibut 14.95
Grilled Chicken 12.95

Poached Pear & Gorgonzola Salad 12.95
spring mix, candied walnuts, grape tomatoes in a balsamic vinaigrette

Hangar Cobb Salad 12.95
traditional cobb with chicken, bacon, tomato, bleu cheese crumbles & sliced egg, all served on bed of lettuce - choice of dressing

Crispy Chicken Salad 12.95
chopped salad greens & sliced almonds tossed in ranch style dressing, topped with crispy chicken & shredded carrots

Charred Ahi Spinach Salad 14.95
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 14.95
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 5.25 - Dinner Salad, choice of dressing 4.95

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 11.95

Honey Roasted Acorn 13.95

squash garnished with yellow & green zucchini & roasted red peppers served with brown rice, nuts & cranberries

Eggplant Parmesan 13.95

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

Daily Specials 14.95

Sunday - Dijon Glazed Ham Steak

served with pineapple relish, parsley new potatoes & baby carrots

Monday - Old Fashioned Pot Roast

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

Tuesday - Hangar Brisket

marinated, slow cooked - served on au gratin potatoes

Wednesday - Really Good Meatloaf

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

Thursday - Pub Style Pork Chops

marinated in stout beer & spices -char-broiled - served with cinnamon apples & fried yukon golds

Friday - Snapper Alyeska

seasoned sour cream, crab & artichokes - served w/brown rice salad

Saturday - Hawaiian Ribs

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

Pasta, Pasta

Fettuccine Alfredo 12.95

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 5.00

Add Shrimp 6.00

Add Scallops 8.00

Stuffed Tortellini 12.95

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



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 2.00

New York Steak 35.95

a thick center cut from the strip loin

Black & Bleu New York Steak 38.95

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

Filet Mignon 35.95

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

Top Sirloin 31.95

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

BBQ Baby Back Pork Ribs Rack 27.95

Traditionally slow-cooked with side of sauce for dipping

Half Rack 15.95

Macadamia Nut Chicken 18.95

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

Roasted Duck a l' orange 24.95

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

Add Oscar to any steak 5.00

sauteed crab & artichoke bearnaise

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 26.95

Petite Cut Dinner 24.95

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 2.00

Halibut Parmesan or Macadamia **31.95**
golden grilled in a tangy, seasoned parmesan coating or crushed nuts

Halibut Fillet **28.95**
always locally caught, fresh in season. broiled to perfection
or tempura style too!

Broiled Wild Salmon **24.95**
premium wild stock, served with dill aioli and lemon.
blackened, cajun style -- add 1.00

First Mate Plate **26.95**
portions of both halibut and salmon

Tempura or Coconut Prawns **19.95**
half a dozen golden fried prawns, served with orange marmalade

Captain's Platter **30.95**
a generous sampler of broiled salmon & halibut, with golden
fried coconut prawn, clam steak & calamari, served with
cocktail & tartar sauces

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

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



Small Plates

lighter portions for the lighter appetites

Add Side Caesar 5.25 Add Dinner Salad 4.95

Filet Mignon **20.95**
a smaller cut of our most tender steak, charbroiled to order

Salmon with Poached Pear Salad **21.95**
a favorite salad served with gorgonzola & grape tomatoes
in a balsamic vinaigrette alongside a 4oz grilled king salmon fillet

Black Cod Picatta **23.95**
finished in lemon caper sauce and served with a spinach salad

Seared Citrus Salmon **21.95**
served with rice and steamed vegetable

Hangar Vegetarian Dishes

served with gluten-free bread

Vegetarian Meatloaf (gluten free) 9.25
lentils & mix of vegetables with spices - served with
tomato & corn relish

Portabella & Spinach Penne Pasta (gluten free) 9.95
in a garlic herb tomato sauce

Spinach Brown Rice Salad (gluten free) 9.95
with delicious cumin vinaigrette dressing

Coffees & Teas

the Hangar proudly serves the finest in coffees and teas

Fresh Ground Coffee 2.00

Assorted Stash Herbal Teas 2.00

Hot Brewed Tea 2.00

Brewed Iced Tea 2.00

other non-alcoholic drinks

Pellegrino 3.50

Soda Fountain 2.00
coke, diet coke, 7-up, dr. pepper

Glacier Brewhouse Rootbeer 4.00 (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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness, especially if you have certain medical conditions

Hot & Steamy Soups

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

Chef's "Chowder of the Day"
cup 6.95 bowl 8.95

Salads

served with warm sourdough baguette

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

Plane	10.95
Grilled Chicken Breast	12.95
Grilled Blackened Salmon	13.95
Grilled Blackened Halibut	14.95

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

12.95

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)

14.95

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

12.95

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

14.95

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

12.95



Hangar Wraps

served with choice of salad, coleslaw, cottage cheese, Hangar fries or potato salad, substitute onion rings for only 2.00 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 12.95

Alaska Halibut Wrap – golden fried halibut fingers with grated sweet slaw, in a roma tomato tortilla 15.95

Thai Wrap – spicy marinated chicken breast, rice, veggies and peanut sauce, in a spinach tortilla 12.95

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 – 10.95
sub blackened salmon 15.95

Hangar Rice Bowls

Steamed oriental rice with a green sesame salad & fresh pineapple wedge, choice of 13.95

Ginger Wild Salmon
Coconut Prawns
Tankatsu Chicken

Hangar Lo Carb Dishes

Joe's Special 15.95

New York char-broiled then garnished with melted blue cheese served with garden salad & choice of dressing

Char-broiled Wild Salmon 15.95

served with poached pear gorgonzola salad

Black n' Bleu Chicken 12.95

cajun style w/melted bleu cheese, served with green salad



Hot Ciabatta Sandwiches

served with choice of salad, coleslaw, cottage cheese, Hangar fries or potato salad, substitute onion rings for only 2.00 more

Traditional B.L.T. 11.95

Pastrami 12.95

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

Turkey & Bacon Provolone 11.95

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

BBQ Burger Dip 11.95

char-broiled basted with bbq & served with bbq jus for dipping

Pasta, Pasta

Stuffed Tortellini 12.95

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

Fettucini Alfredo 9.95

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

Add Chicken 5.00 Add Prawns 6.00 Scallops 8.00

Daily Specials 9.95

Monday - Hot Turkey Sandwich

served with mashed potatoes & gravy - old favorite is back!

Tuesday - Porketta Sliders

served with shoestring fries

Wednesday - Really Good Meatloaf

Thursday - Hangar Fried Chicken

served with coleslaw, mashed potatoes & gravy

Friday - Snapper Fry

Alaskan Amber beer batter with cajun sweet potato fries

Saturday - Meatlovers Frittata

ham, sausage & bacon, cheese & eggs, all together

Sunday - Eggs Juneau

fried potatoes, ham, onion, tomatoes, & cheese topped with spinach and two poached eggs

Burgers, etc.

Everything Burger 12.95
ham & fried egg, plus bacon, mushroom, tomato, onion, mayo,
lettuce & cheese stacked high to keep ya going

Halibut Burger 16.95
beer battered, grilled or cajun - your choice!

Southwest Chicken Burger 12.25
breast of chicken, char-broiled & basted with chipotle bbq
sauce - finished with fried onions

Buffalo Bleu Chicken Burger 12.25
char-broiled breast of chicken, buffalo hot wing sauce & melted bleu
cheese with lettuce, tomato, onion & mayo

Hangar Burgers

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

Hangar Basic Beef Burger 10.25

Hangar Bacon Beef Burger 10.95

Hangar Mushroom Beef Burger 10.95

Hangar Buffalo Beef Burger 13.95

Add cheddar, american, swiss or provolone .80

Add bacon or sauteed mushrooms 1.25

Hangar Favorites

Halibut Taco 16.95
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 18.95
flaky halibut fillets, hand dipped in our own Alaskan Frontier
beer batter and served golden crisp

Tempura Halibut Basket 19.95
pieces of halibut, served with fries

Shrimp Basket 12.95
hand dipped in our beer batter with fries & cocktail sauce

Prime Rib French Dip au jus 12.95
classic French Bread with hot thinly sliced beef piled high with
a choice of any standard side dish

Hangar Vegetarian Dishes

served with gluten-free bread

Vegetarian Meatloaf (gluten free) 9.25
lentils & mix of vegetables with spices - served with tomato & corn relish

Portabella & Spinach Penne Pasta (gluten free) 9.95
in a garlic herb tomato sauce

Spinach & Brown Rice Salad (gluten free) 9.95
with delicious cumin vinaigrette dressing

Bi-Plane Special

CHOOSE ANY TWO

One-half sandwich of the day -

Soup of the day -

Green Salad, choice of dressing- 7.95

Coffees & Teas

The Hangar proudly serves the finest in coffees & teas

Coffee 2.00

Herbal Teas

Assorted Flavors 2.00

Hot Brewed Tea 2.00

Brewed Iced Tea 2.00

other non-alcoholic drinks

Soda Fountain 2.00

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

Crater Lake Rootbeer 4.00 (on tap)

Fruit Juices 3.00

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)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions



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!

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

- | | |
|---|---|
| Alaskan Brewing, AK
Amber / IPA
ESB / Summer Ale
Pale Ale
Stout | Redhook Brewing, WA
ESB, IPA
Deschutes Brewing, OR
Mirror Pond Ale
Black Butte Porter
Sierra Nevada
Pale Ale |
| Widmer Brothers, OR
Hefeweizen
Glacier Brewhouse, AK
IPA 5.00/15.00
Magners Cider, Ireland
Hardcore Cider
6.00/15.00 | Pyramid Brewing, WA
Apricot Ale
Bridgeport Brewing, WA
IPA
Bluemoon Brewing, WA
Belgian White Ale |
| Haines AK Brewing, AK
Look Out Stout, Red,
or IPA
Midnight Sun Brewery, AK
Sockeye Red, IPA, or Kodiak Nut Brown | |

Favorite Imports on Tap
Pint (16oz.)\$5.25 Pitcher (60oz.)\$15.00

- | | | |
|--|---|-------------------------|
| Ireland
Guinness Extra Stout | Holland
Czechoslovakia
Pilsner Urquell | Amstel Light / Heineken |
|--|---|-------------------------|

Favorite Domestics on Tap
Pint (16oz.)\$4.00 Pitcher (60oz.)\$12.00

- | | |
|---------|-----------|
| Rainier | Bud Light |
|---------|-----------|



More.....

Appetizers & Seafood

- | | |
|--|-------|
| Bacon Wrapped Scallops
spiced & served with bearnaise | 15.95 |
| King Crab Cakes
Hangar family recipe, served with saffron aioli | 18.95 |
| Seared Ahi Sashimi
thin sliced Ahi, lightly seared & served with pickled ginger, dollop of Asian slaw | 9.95 |
| Mini Portabella Mushrooms
stuffed with zucchini, bells, sundried tomatoes,artichoke hearts-melted parmesan | 10.95 |
| Shrimp Basket
hand dipped in beer batter, cocktail sauce | 12.95 |
| Pub Style Halibut & Chips
hand dipped fillets in beer batter, tartar sauce - served with fries | 18.95 |
| Tempura Halibut & Chips
pieces of flaky tempura fried golden crisp, tartar sauce - served with fries | 19.95 |
| Halibut Taco
served with corn chips | 16.95 |
| Basket of Steak Fries | 3.00 |
| Basket of Onion Rings | 4.95 |

Hangar House Sweets

- | | |
|-----------------------------|------|
| Hangar Apple Crisp | 5.95 |
| Creme Brulee | 6.25 |
| Grasshopper Pie | 5.95 |
| Mud Pie | 5.95 |
| Chocolate Cheesecake | 5.95 |
| Vanilla Ice Cream | 2.95 |



SHARE-ABLES

served from 2pm 'til kitchen close

Coconut Prawns 12.95

the house favorite - served with housemade orange marmalade

Alaskan Steamer Clams, when available 18.95

steamed with alaskan pale ale & fresh herbs

Aero Italia Calamari 8.95

Italian style squid, lightly battered

Macho Nachos 12.95

deluxe nachos, served with the works!

Halibut Nachos, add \$3

Half Order Macho Nachos 6.95

Idaho Fries 5.95

with garlic & melted parmesan

Oysters on the half shell, when available 12.95

Wings of Alaska 10.95

habenero hot, flamin' hot, smokin' BBQ or just plane

Portabella Fries 8.95

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 11.95

with toasted crostini



More...

served from 2pm 'til kitchen closes

Burgers & Salads

All **Burgers** below served with Hangar fries

Hangar Basic Burger 10.25

Hangar Bacon Burger 10.95

Hangar Mushroom Burger 10.95

Buffalo Burger 13.95

Grilled Halibut Burger 16.95

Beer Battered Halibut Burger 16.95

Southwest Chicken Burger 12.25

Add cheddar, american, swiss, provolone .80

Add bacon or sauteed mushrooms 1.25

Everything Burger 12.95

ham & fried egg, plus bacon, mushroom, tomato, onion, mayo and lettuce & cheese stacked high to keep ya going

Cobb Salad 12.95

traditional style cobb, all the fixin's

Ahi Spinach Salad 14.95

Hangar Caesar Salads

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

Plane Caesar 10.95

Blackened Salmon Caesar 13.95

Grilled Chicken Caesar 12.95

Blackened Halibut Caesar 14.95