

SHARE-ABLES

See Pub Menu for additional appetizers

Prawn Cocktail Jumbo tiger prawns, lemon & house sauce	2.50ea
Escargot Baked in garlic butter & finished with a splash of oatmeal stout-served with garlic bread	10.95
Coconut Prawns a Hangar favorite 6 - jumbo prawns served with orange marmalade	12.95
King Crab Cakes Alaskan King crab, King crab & more King crab rolled in Hangar family recipe - served with saffron aioli	12.95
Baked Brie en Croute served with delicious walnut raisin compote	11.95
Alaskan Steamer Clams steamed with Alaskan Pale Ale & fresh herbs	19.95
Aero Italia Calamari Italian style squid, lightly battered	8.95

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
Grilled Chicken	12.95
Blackened Salmon	14.95
Blackened Halibut	18.95

Poached Pear & Gorgonzola Salad	13.95
spring mix, candied walnuts, grape tomatoes in a balsamic vinaigrette	

Charred Ahi Spinach Salad	18.95
fresh crisp leaves of spinach w/ water chestnuts & charred fillet of Ahi (traditionally served rare unless otherwise requested) -served w/ sesame dressing	

The Wedge bacon, tomato, avocado & red onion	9.95
Add Chicken 3.00	

K.C. Steak Salad	15.95
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 4.95 - Dinner Salad, choice of dressing 4.95

Hangar Favorites

Jambalaya 15.95
our signature dish from the beginning! cajun style sauteed prawns and Louisiana hot link sausage with spicy sauce

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 12.95

Honey Roasted Squash 13.95
squash garnished with yellow & green zucchini & roasted red peppers - served on a bed of steamed quinoa

Eggplant Parmesan 16.95

Macadamia Nut Chicken 23.95
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

Daily Specials 16.95

Sunday - Chicken Parmesan
served with linguini aglio & garlic bread

Monday - Old Fashioned Pot Roast
old fashioned, like mom used to make - potatoes, carrots, onions & garlic...roasted all day long

Tuesday - Meatlovers Lasagna
housemade served with garlic bread

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
served with brown rice salad

Saturday - Hawaiian Ribs
beef short ribs marinated & basted with a hoisin bbq sauce

Pasta, Pasta

Fettuccine Alfredo 12.95
tender noodles, cooked al dente - finished in a traditional cream sauce with fresh nutmeg & hint of garlic - try aglio & olio style too!

Add Chicken 3.00

Add Tiger Shrimp 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 33.95
12 oz hand cut & charbroiled to perfection

Black & Bleu New York Steak 36.95
rolled in fresh cracked black pepper, charbroiled & topped w/
bleu cheese crumbles & tasty demi-glace - most excellent!

Filet Mignon 32.95
charbroiled, thick cut "King" of steaks
(we recommend broiled on the rare side)

Top Sirloin 29.95
the "full of flavor" steak, charbroiled the way you like it -
order it teriyaki style too!

BBQ Baby Back Pork Ribs Rack 35.95
Traditionally slow-cooked with side of sauce for dipping
Half Rack 23.95

Chops 26.95
Thick cut & charbroiled lamb-minted jelly

Kobe 48.00
8 oz Gold Label Waygu filet broiled to perfection served with demi glace

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 29.95
Petite Cut Dinner 22.95

6.00 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

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| Halibut Parmesan or Macadamia | 29.95 |
| Halibut Fillet
always locally caught, fresh in season. broiled to perfection | 26.95 |
| Broiled Wild Salmon
premium wild stock, served with dill aioli and lemon. | 22.95 |
| First Mate Plate
portions of both halibut and salmon | 27.95 |
| Tempura or Coconut Prawns
seven golden prawns. | 18.95 |
| Seared Citrus Salmon
served with rice and steamed vegetable | 19.95 |
| Captain's Platter
a generous sampler of broiled salmon & halibut, with golden fried coconut prawn, clam steak & calamari, served with cocktail and tartar sauce | 34.95 |
| Alaskan King Crab
a pair of jumbo king crab legs served with lemon and drawn butter | market price |
| Australian Lobster Tail
half a pound & broiled - served with lemon wedges and drawn butter | market price |



Small Plates

lighter portions for the lighter appetites

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| Filet Mignon
a smaller cut of our most tender steak, charbroiled to order, served with choice of side or pear salad | 22.95 |
| Salmon with Poached Pear Salad
favorite salad served with gorgonzola & grape tomatoes in a balsamic vinaigrette alongside a 7oz grilled king salmon fillet | 19.95 |
| Halibut Picatta
7 oz Alaskan fillet sauteed in lemon caper sauce over steamed fingerling potatoes & vegetable du jour | 21.95 |
| Miso Glazed Chicken
served with sticky white rice & gingered spring mix | 18.95 |

Hangar Vegetarian Dishes

served with gluten-free bread

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

Vegetarian Lasagna 12.95
garden veggies, rich tomato sauce-served with gluten free garlic bread

Coffees & Teas

the Hangar proudly serves the finest in coffees and teas 2.50

Fresh Ground Coffee - Assorted Stash Herbal Teas - Hot Brewed Tea
Brewed Iced Tea

other non-alcoholic drinks

Pellegrino, large bottle 6.95

Soda Fountain 2.50

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

Draft Rootbeer 4.00

Milk 3.00

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



Lunch Menu

served from 11am-2pm 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!

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	14.95
Grilled Blackened Halibut	18.95

The Wedge - Bacon, tomato, avocado & red onion.
Choice of dressing. 9.95
Add Chicken 3.00

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) 18.95

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 15.95

Poached Pear & Gorgonzola Salad - spring mix, candied walnuts, grape tomatoes in a house balsamic vinaigrette 13.95

Bi-Plane Special

CHOOSE ANY TWO

One-half sandwich of the day -
Soup of the day -

Green Salad, choice of dressing - 7.95

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 or sweet potato fries
Only 2.00 more

Traditional B.L.T. 11.95

Pastrami 9.95

thin sliced pastrami, sauerkraut, onions, melted swiss cheese with 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 au jus for dipping

Pasta, Pasta

Stuffed Tortellini 12.95

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

Fettucini Alfredo 10.95

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 6.00

Hangar Wraps

served with choice of salad, coleslaw, cottage cheese, Hangar fries or potato salad, substitute onion rings or sweet potato fries
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 9.95

Alaska Halibut Wrap - golden fried halibut fingers with grated sweet slaw, in a roma tomato tortilla 13.95

Thai Wrap - spicy marinated chicken breast, rice, veggies and peanut sauce, in a spinach tortilla 9.95

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 9.95

sub blackened salmon 12.95

Hangar Favorites

Halibut Taco

18.95

our famous soft flour tortilla taco, served with crispy corn chips

Jambalaya (Lunch Size)

12.95

our signature dish! Cajun style with fluffy rice, Louisiana hot link sausage with spicy sauce

Rockfish & Chips Basket

8.95

hand dipped fillets in our own tempura batter and served golden crisp

Tempura Halibut Basket

17.95

pieces of halibut, served with fries

Shrimp Basket

9.95

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

Daily Specials 9.95

Monday - Hot Turkey Sandwich

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

Tuesday - Beef Stroganoff

House recipe with egg noodles

Wednesday - Really Good Meatloaf

served with mashed potatoes

Thursday - Hangar Fried Chicken

mashed potatoes & gravy-coleslaw

Friday - Snapper Fry

Alaskan Amber beer batter with cajun sweet potato fries

Saturday - Meatlovers' Quiche

ham, sausage & bacon, cheeses, Served with country potatoes.

Sunday - Eggs Juneau

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

Classic Burgers

Halibut Burger	14.95
beer battered, grilled or cajun - your choice!	
Hangar Basic Beef Burger	9.95
Hangar Bacon Beef Burger	10.95
Hangar Mushroom Beef Burger	10.95
Hangar Buffalo Beef Burger	12.95
Add cheddar, american, swiss or provolone	1.00
Add bacon or sauteed mushrooms	1.00

Specialty Burgers

Pepper Burger	11.95
Melted pepper jack cheese, crispy fried jalapeños & chipotle mayo	
Buffalo Chicken Burger	11.95
Breast of chicken -dipped & breaded-fried golden crisp, served with red hot sauce, melted blue cheese & celery aioli	
J.D. Burger	11.95
Jack Daniels BBQ, grilled mushrooms & onions with smoked bacon & melted provolone	
Everything Burger	12.95
Ham & fried egg, plus bacon, mushroom, tomato, onion, mayo, lettuce & cheese stacked high to keep ya going	
50/50 Burger	12.95
House made half bacon & half ground beef, topped with melted American cheese & onion ring	
Southwest Chicken Burger	10.95
Breast of chicken char-broiled & basted with chipotle BBQ sauce - finished with onion hay, add cheese if ya want	

Hangar Vegetarian Dishes

served with gluten-free bread

Vegetarian Lasagna 12.95
garden veggies, rich tomato sauce

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

Hangar Rice Bowls

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

Ginger Wild Salmon

Coconut Prawns

Miso Glazed Chicken

Hangar Low Carb Dishes

Joe's Special 15.95
Flat iron steak char-broiled, then garnished with melted bleu cheese served with garden salad & choice of dressing

Char-broiled Wild Salmon 19.95
served with poached pear gorgonzola salad

Chicken Picatta 12.95
breast of chicken with capers, veggies & garlic - finished with lemon & wine. Served with raspberry & citrus spinach salad

Coffees & Teas

The Hangar proudly serves the finest in coffees & teas 2.50
Coffee - Herbal Teas - Assorted Flavors - Brewed Iced Tea - Hot Brewed Tea

other non-alcoholic drinks

Soda Fountain 2.50
coke, diet coke, 7-up, dr. pepper
Draft Rootbeer (on tap) 4.00
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