



**RAVEN'S PERCH**  
AT KNIK RIVER LODGE

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**Starters**

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**Baked Parmesan Fries**

Hand cut Vanderweele Farms potatoes, baked and topped with parmesan cheese; served with chipotle mayonnaise  
\$10

**Warton Nachos**

Organic Tortilla chips covered with chicken, grilled red onions, shredded cheese, lettuce and tomatoes;  
served with salsa on the side  
\$14

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**Soup & Salad**

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**Lohikeitto (Lo-He-Kay-Toh) Soup**

Creamy salmon soup of Nordic origin, featuring local carrots, Vanderweele Farms potatoes and leeks;  
Topped with fresh Dill and grilled Alaskan salmon  
\$14

**Alaska Grown Salad**

Fresh local Greens, radish, onions, tomatoes and cucumbers served with fresh chile lime dressing  
Side - \$8, Full \$12 (add grilled chicken breast for \$7, Salmon for \$12) (v)

**Midnight Sun Salad**

Fresh local greens, apples, walnuts, and grilled chicken; topped with blue cheese and house made berry vinaigrette  
\$16 (substitute salmon for \$5)

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**Entrées**

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**Colony Burger**

Lean house formed patty, cheddar cheese, lettuce and tomato served on a fresh brioche roll; Served with hand cut fries  
\$17 (add bacon, egg for \$1.50 each)

**Loaded Macaroni**

Organic noodles topped with scallions, chicken, and bacon; deglazed with local beer and bound in creamy house bechamel  
\$20

**Vegan Mixed Bowl**

Tofu seasoned and marinated in sesame and ginger served on a bed of quinoa;  
topped with fresh local greens and avocado  
\$20 (add grilled chicken breast for \$7) (v)

**Lambchop Lollipops**

Served on the bone; seasoned with cracked pepper and Himalayan sea salt, then drizzled with Honey Balsamic Vinaigrette;  
Served with whipped Vanderweele Farms potatoes and daily vegetables  
\$28

**Wildberry Salmon**

Fresh grilled Alaskan Salmon, drizzled with wild berry reduction; served with jasmine rice and daily vegetables  
\$32

**Scallops**

Seared Alaskan scallops topped with fresh herb pesto; served with wild mushroom Risotto and daily vegetables  
\$36

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.**

## Our Motto: **Fresh, Authentic Alaskan**

Palmer, Alaska is one of the only Alaska communities to stem from an agricultural lifestyle. Established in 1916 for the Alaska Railroad's branch line to the Chickaloon coal mines, little development occurred until 1935, when 203 families reeling from the Great Depression were relocated to Alaska with the promise of a better life.

The Matanuska Colony was one of more than 100 New Deal projects created by President Franklin D. Roosevelt to end nationwide unemployment and help Americans rebuild their lives.

What began as an ambitious farming experiment put Alaska on the map and cultivated the Mat-Su Valley as Alaska's agricultural heartland. Due to an extraordinary growing season (fertile soil and 19 hours of summer daylight), the giant size of some vegetables has become one of the area's trademarks. At the Alaska State Fair each August, you'll see world record cabbages and pumpkins being weighed in!

Many descendants of the original colonists remained in Alaska and some are operating original colony farms that grew the food on your table today! The hard workers of each of Alaska's farms inspire us every day at the Raven's Perch.

### **This is where we source our food from!**

Please share photos of your experience using the #alaskagrown and #ravensperch hashtags to show the folks back home why we at the Raven's Perch choose to serve fresh local produce with every meal!

**Knik River Lodge and the Raven's Perch make every possible effort to use local ingredients. We believe in supporting farmers, our community and buying local. We are proud to work with these local businesses**

Arctic Organics – Butte, Alaska  
VanderWeele Farms – Palmer, Alaska  
Pyrah's Pioneer Peak Farm – Butte, Alaska  
Rempel Family Farms – Butte, Alaska  
Alaska Flour Company – Delta Junction, Alaska  
Bleeding Heart Brewing – Palmer, Alaska  
Arkose Brewing Company – Palmer, Alaska  
Matanuska Brewing Company – Palmer, Alaska  
Alaskan D-Light Microgreens – Butte, Alaska

