



Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

What is this form?

A restaurant designation permit application is required for a licensee desiring designation under 3 AAC 304.715 – 3 AAC 304.795 as a bona fide restaurant, hotel, or eating place for purposes of AS 04.16.010(c) or AS 04.16.049. Designation will be granted only to a holder of a beverage dispensary, club, recreational site, golf course, or restaurant or eating place license, and only if the requirements of 3 AAC 304.305, 3 AAC 304.725, and 3 AAC 304.745, as applicable, are met. A menu or expected menu listing the meals, including entrees prepared onsite and offered to patrons, and copy of the DEC Food Service Permit (or corresponding DHHS documentation for licenses located in the Municipality of Anchorage) must accompany this form. Applicants should review AS 04.16.049 – AS 04.16.052 and 3 AAC 304.715 – 3 AAC 304.795. All fields of this form must be completed. The required \$50 permit fee may be made by credit card, check, or money order.

Section 1 – Establishment Information

Enter information for licensed establishment.

Licensee:	Exit Glacier Salmon Bake LLC		
License Type:	Restaurant/Eating Place	License Number:	4153
Doing Business As:	The Salmon Bake		
Premises Address:	31832 Herman Leirer Road		
City:	Seward	State:	AK
		ZIP:	99664
Contact Name:	Vince Benjamin	Contact Phone:	907 362 1928

Section 2 – Type of Designation Requested

This application is for the request of designation as a bona fide restaurant, hotel, or eating place for purposes of AS 04.16.010(c) or AS 04.16.049, and for the request of the following designation(s) (check all that apply):

- Dining after standard closing hours: AS 04.16.010(c)
- Dining by persons 16 – 20 years of age: AS 04.16.049(a)(2)
- Dining by persons under the age of 16 years, accompanied by a person over the age of 21: AS 04.16.049(a)(3)
- Employment for persons 16 or 17 years of age: AS 04.16.049(c)
NOTE: Under AS 04.16.049(d), this permit is not required to employ a person 18 - 20 years of age.

OFFICE USE ONLY	
Transaction #:	Initials:



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Section 3 – Minor Access

Review AS 04.16.049(a)(2); AS 04.16.049(a)(3); AS 04.16.049(c)

List where within the premises minors are anticipated to have access in the course of either dining or employment as designated in Section 2. (Example: Minors will only be allowed in the dining area. OR Minors will only be employed and present in the Kitchen.)

Minors will be allowed in the dining room.

Minors who are employed will only be allowed in the kitchen and dishwashing area. There is no alcohol in the kitchen and dishwashing area.

Describe the policies, practices and procedures that will be in place to ensure that minors do not gain access to alcohol while dining or employed at your premises.

All employees have State of Alaska Alcohol training.
All employees are instructed to card every customer.
There is no alcohol in the kitchen and dishwashing area.
All alcohol that is not at the bar or in the dining room is in a locked cabinet. The key to the locked cabinet is only held by the manager and the owner.
The entire building and especially all the alcohol is monitored by a security camera system.

Is an owner, manager, or assistant manager who is 21 years of age or older always present on the premises during business hours?

Yes No

Section 4 – DEC Food Service Permit

Per 3 AAC 304.910 for an establishment to qualify as a Bona Fide Restaurant, a Food Service Permit or (for licenses within the Municipality of Anchorage) corresponding Department of Health and Human Services documentation is required.

Please follow this link to the DEC Food Safety Website: <http://dec.alaska.gov/eh/fss/food/>

Please follow this link to the Municipality Food Safety Website:

<http://www.muni.org/Departments/health/Admin/environment/FSS/Pages/fssfood.aspx>

IF you are unable to certify the below statement, please discuss the matter with the AMCO office:

Initials

I have attached a copy of the current food service permit for this premises OR the plan review approval.

**Please note, if a plan review approval is submitted, a final permit will be required before finalization of any permit or license application.*



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Section 5 – Hours of Operation

Review AS 04.16.010(c).

Enter all hours that your establishment intends to be open. Include variances in weekend/weekday hours, and indicate am/pm:

5pm to 10 pm during May and September. 11 am to 10 pm during June, July and August.
7 days per week.

Section 6 – Entertainment & Service

Review AS 04.11.100(g)(2)

Are any forms of entertainment offered or available within the licensed business or within the proposed licensed premises?

Yes No

If "Yes", describe the entertainment offered or available and the hours in which the entertainment may occur:

[Empty box for describing entertainment]

Food and beverage service offered or anticipated is:

table service buffet service counter service other

If "other", describe the manner of food and beverage service offered or anticipated:

[Empty box for describing other food and beverage service]

AMCO
MAR 12 2020



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Section 7 – Certifications and Approvals

Read each line below, and then sign your initials in the box to the right of each statement:

Initials

There are tables or counters at my establishment for consuming food in a dining area on the premises.



I have included with this form a menu, or an expected menu, listing the meals to be offered to patrons. This menu includes entrees that are regularly sold and prepared by the licensee at the licensed premises.



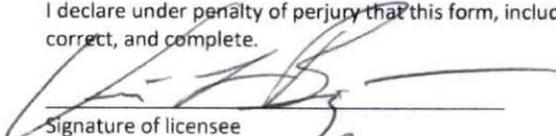
I certify that the license for which I am requesting designation is either a beverage dispensary, club, recreational site, golf course, or restaurant or eating place license.



I have included with this application a copy of the most recent AB-02 or AB-14 for the premises to be permitted. (AB-03 applications that accompany a new or transfer license application will **not** be required to submit an additional copy of their premises diagram.)



I declare under penalty of perjury that this form, including all attachments and accompanying schedules and statements, is true, correct, and complete.



 Signature of licensee



 Signature of Notary Public

Vince L. Primm
 Printed name of licensee

Notary Public in and for the State of Alaska

My commission expires: 01/03/2021



Subscribed and sworn to before me this 12 day of March, 2020.

Local Government Review (to be completed by an appropriate local government official):

Approved Denied

 Signature of local government official Date

 Printed name of local government official Title

AMCO
 MAR 12 2020



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AMCO Enforcement Review: _____ Enforcement Recommendation: Approve Deny

Signature of AMCO Enforcement Supervisor Printed name of AMCO Enforcement Supervisor

Date

Enforcement Recommendations:

AMCO Director Review: _____ Approved Denied

Signature of AMCO Director Printed name of AMCO Director

Date

Limitations:

AMCO
MAR 12 2020



Alaska Food Code 2020 Establishment Permit

Division of Environmental Health
Food Safety & Sanitation Program

Permit Number: 4708
Issued to: **EXIT GLACIER SALMON BAKE LLC**
For: **Seward Salmon Bake FS**
For Operation of: **FF-1 Food Service**
Located at: **31832 Herman Leirer RD Seward, AK 99664**

This permit, issued under the provisions of 18 AAC 31, is valid until the noted expiration date or unless suspended or revoked by the department.

This permit is not transferable for change of ownership, facility location, or type of operation. It must be posted in plain view in the establishment and is the property of the State of Alaska.

Expiration Date:
December 31, 2020

Program Manager:

A handwritten signature in black ink, appearing to read "Kimberly S. O'Neil", is written over the printed name of the Program Manager.

**If you have questions or concerns regarding
safe food handling practices call toll free:**

1-87-SAFE-FOOD

(in Anchorage call 334-2560)



AMCO
MAR 12 2020



**Alaska Food Code
2020 Establishment Permit**

Division of Environmental Health
Food Safety & Sanitation Program

Permit Number: 3202
Issued to: **EXIT GLACIER SALMON BAKE LLC**
For: **Seward Salmon Bake Bar**
For Operation of: **FN-4 Tavern/Bar**
Located at: **31832 Herman Leirer RD Seward, AK 99664**

This permit, issued under the provisions of 18 AAC 31, is valid until the noted expiration date or unless suspended or revoked by the department.

This permit is not transferable for change of ownership, facility location, or type of operation. It must be posted in plain view in the establishment and is the property of the State of Alaska.

Expiration Date:
December 31, 2020

Program Manager:

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**If you have questions or concerns regarding
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AMCO

MAR 12 2020



**Alaska Food Code
2020 Establishment Permit**

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For: **Seward Salmon Bake FS**
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December 31, 2020

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Kimberly S. O'Neil

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(in Anchorage call 334-2560)



AMGO

MAR 30 2020



Home of:
CHEAP BEER & LOUSY FOOD
Established July 2nd 2002

Starters

Alaskan Ale Battered Chunks

Locally caught, lightly battered and fried with homemade tartar & cocktail sauce

Halibut 18 Red Snapper 14 Salmon 15

Crab Cakes

Alaskan crab and sauteed veggies mixed with fresh herbs and just the right amount of bread crumbs

Served with homemade cocktail sauce. 15

(FYI Crab cakes take and extra 10 minutes to cook)

Coconut Crusted Prawns

Five large prawns coated in shredded coconut and panko, fried to perfection served with a Major Grey mango chutney. 15

Steamer Clams

Steamer clams simmered in a white wine and lemon butter sauce. Served with a ½ round of sourdough bread 15

Blackened Halibut Quesadilla

Blackened halibut with black bean salsa, blue and cheddar jack cheeses. Served with pico de gallo & cilantro lime sour cream 13

King Crab Legs (½ pound)

One half pound perfectly steamed, served with warm clarified butter 20

From the Sea

All dinners from the sea are served with a choice of **two sides**:
Please pick any two - sautéed corn **or** baked beans, baked potato **or** garlic butter rice

Each meal also comes with our daily baked cornbread and a side of fresh honey butter.

Salmon Bake Dinner

Our famous trademark dinner-fresh sockeye salmon broiled to perfection and finished with a slightly sweet and salty basting. 27

Broiled Halibut

Fresh local halibut. Basted and lightly spiced 32

Broiled Alaskan Red Snapper

Flaky Rockfish from the Gulf of Alaska. Basted and lightly spiced. 25

Fish Tacos

Three corn tortillas loaded with grilled red snapper and shredded cabbage, with a side of pico de gallo, & cilantro lime sour cream. 23

Gulf Captain's Platter

Broiled sockeye salmon, beer battered halibut chunks, and deep fried jumbo prawns Served with homemade cocktail and tartar sauce 34

Alaskan Crab Cake Dinner

Alaskan crab and sauteed veggies mixed with fresh herbs and just the right amount of bread crumbs Served with homemade cocktail sauce. 27

Alaskan King Crab Dinner

One pound perfectly steamed, served with warm clarified butter 43

Panko Crusted Jumbo Prawns

Seven large prawns dipped in our Alaskan ale batter, lightly coated in panko breading and fried Served with homemade cocktail sauce 28

Alaskan Ale Battered Halibut & Chips

Served with cole slaw and homemade cocktail tartar sauce 28

Ale Battered Red Snapper or Salmon & Chips

Served with cole slaw and homemade cocktail tartar sauce **Snapper 21 Salmon 23**

For the Kids

12 or Under

Fruit Cup \$4

Fish-n-Chips

Alaskan Red Snapper (Rockfish) with French Fries \$9

Corn Dog with French Fries \$8

Chicken Nuggets w French Fries \$8

Pasta with Parmesan Cheese \$7

Cup of Seafood Chowder \$7

All kid's meals come with a pickle from the pickle barrel

Fountain Drinks: \$2.75

Coke, Diet Coke, Sprite, Orange Soda, Iced Tea, Pink Lemonade

Henry Weinhard's

Cream Soda, Black Cherry Cream Soda \$3

Juices 100% Apple or Cranberry \$2 ½

SANDWICHES & 1/2 LB. BURGERS

All sandwiches served with choice of French Fries or Garlic Butter Rice or Cole slaw or Baked Beans.

Every sandwich or burger earns you one dill from our **pickle barrel** (It's over by the fireplace) Choose the one you want

Salmon 15

Our basted fresh red salmon makes a delicious sandwich.

Halibut 17

Fresh Alaskan seasoned halibut, broiled and unbeatable!

Chicken Breast 13

Tender chicken breast marinated and charbroiled to perfection. Served with ham and swiss.

Vegi-Burger 13

Topped with swiss cheese and homemade onion jam.

Fish Tacos 16

Two corn tortillas loaded with grilled red snapper and shredded cabbage, with a side of pico de gallo, & cilantro lime sour cream.

Hamburger 13

1/2 lb burger.

Cheeseburger 14

Mushroom Cheeseburger 14.50

With fresh grilled mushrooms.

Teriyaki Cheeseburger 14.50

With pineapple, cheese and teriyaki sauce.

Exit Glacier Burger 16

With grilled ham, mushrooms and cheese.

Double any burger 3.50

All Burgers are cooked medium unless otherwise specified.

All sandwiches and burgers are served with lettuce, tomato and onion.

Alaskan Tap Beer

Summer Rotating Tap Special

Pint 5.10 Pitcher 16.74

Glacier Brewhouse Blond Ale- Anchorage, Alaska

Moose's Tooth Fairweather IPA- Anchorage, Alaska

Glacier Brewhouse Amber- Anchorage, Alaska

Kenai River Brewing Company Oatmeal Stout

"Breakfast Beer"- Soldotna, Alaska

Pint 5.34 Pitcher 17.47

Cans Miller High Life 2.18

Long Neck Bottles 4.37

Budweiser, Bud Light, Miller Lite, Miller Genuine Draft,

Coors Light, Non-alcoholic beer

Specialty

Woodchuck Raspberry Cider 4.37

Woodchuck Granny Smith Apple 4.37

Alaskan Root Beer on Tap 4.12/ pint 13.59/Pitcher

Soft Drinks

Henry Weinhard's Long Neck Bottles

Cream Soda, Black Cherry Cream Soda 3

Juices

100% Apple or Cranapple 2.50

White Wines

Glass Bottle

Salmon Creek Chardonnay 5.95 20.00

Rodney Strong Chardonnay 7.50 27.00

Salmon Creek Pinot Gris 6.50 22.00

Schmitt Sohne Relax Riesling 7.25 26.00

Cono Sur Sauvignon Blanc 7.25 26.00

Bear Creek Winery- Homer, Alaska

Strawberry Rhubarb 7.95 28.00

Red Wines

Salmon Creek Merlot 5.95 20.00

Penfolds Rawson's Retreat

Cabernet Sauvignon 6.50 22.00

McWilliam's Shiraz 6.50 22.00

Salmon Creek Pinot Noir 6.50 22.00

Menage a Trois (a blended red) 7.50 27.00

Tomero Malbec 7.95 28.00

Fountain Drinks

Coke, Diet Coke, Sprite, Orange Soda, Iced Tea

Pink Lemonade 2.75

Hot coffee is always **FREE** at the Salmon Bake

Hot Chocolate, Hot Cider & Tea 1.50







From the Farm

All dinners from the farm are served with a choice of **two sides**:

Please pick any two - sautéed corn **or** baked beans, baked potato **or** garlic butter rice

Each meal also comes with our daily baked cornbread and a side of fresh honey butter.

Baby Back Pork Ribs

Char broiled and slow cooked. Fresh and tender, served with our homemade pomegranate molasses BBQ sauce 26.50

New York Cut Steak

Mid-West choice 12 oz. steak, seasoned to perfection and broiled to your liking. 31

Chowder

Seafood Chowder

Northwest style seafood chowder
A rich and creamy herbed soup with salmon, halibut, and red snapper. **Cup** 7 **Bowl** 12

Add to any entrée:

Red Salmon Steak 9
Halibut Steak 13
Two Crab Cakes 15
Three Prawns 9
Red Snapper Steak 9
½ Pound King Crab 20

Desserts

Homemade Berry Cobbler 6 1/2

Chocolate toffee cake 7

Key Lime Pie 7

Root Beer Float 6

Ice cream / scoop 2

15% Gratuity added to groups of 8 or more

Pasta

Each pasta entree is served with ½ a sourdough round and butter.

Chicken Pesto Pasta

Rigatoni pasta with mushrooms, artichoke and sundried tomatoes, served with a fresh pesto and grilled chicken. 22

Seafood Tomato Pasta

Salmon, red snapper, and shrimp in a tomato sauce over rigatoni pasta. 24

Salads

House Salad small 6 large 11

Romaine and green leaf lettuce mixed and topped with sliced tomatoes, crisp English cucumbers and thin sliced red onion. Topped with feta and your choice of dressing.

House made dressings include: ranch, blue cheese, balsamic vinaigrette, wasabi vinaigrette or honey mustard

Caesar Salad small 6 large 11

Crisp romaine lettuce lightly tossed in our homemade Caesar, topped with shredded parmesan cheese and croutons

Black and Blue Flank Steak Salad

A bed of house salad mix with blackened and seared steak, blue cheese, tomatoes, red onions, croutons and blue cheese dressing. 17

Add to any salad: salmon 9, halibut 13, chicken 8, red snapper 9

Please no splitting of checks more than 2 ways

Please be aware... eating raw or undercooked meats, poultry, fish or shellfish may increase risk of food borne illness

