

STATE OF ALASKA
ALCOHOLIC BEVERAGE CONTROL BOARD
APPLICATION FOR RESTAURANT DESIGNATION PERMIT
AS 04.16.049 & 3 AAC 304.715 – 794

The granting of this permit allows access of persons under 21 years of age to designated licensed premises for purposes of dining, and persons between the ages of 16 – 20 for employment. If for employment, please indicate in detail what the employment duties will be in question #3.

License Number: 3823 Type: BD Tourism

This application is for designation of premises where: (Please check the appropriate items below)

- 1. Bona fide restaurant pursuant to 3 AAC 304.305 & 3 AAC 304.715-794.
- 2. Persons 16 – 20 years of age may dine unaccompanied.
- 3. Persons under 16 may dine accompanied by a person 21 years of age or older.
- 4. Persons between 16 – 20 years of age may be employed. *(See note below)

Licensee's Name: CIRI Alaska Tourism Corporation

Name of Business: Resurrection Roadhouse

Business Address: 31772 Herman Leirer Road Seward, AK 9999664

1. Hours of operation _____ to _____. Telephone Number: 907-224-7116

2. Have police been called to your premises for any reason? [] Yes [X] No
(If you answered yes, please explain below).

3. * Duties of employment: Server, Hostess, Kitchen staff, cleaning staff

4. Are video games available to the public on your premises? [] Yes [X] No

5.

6. Do you provide live entertainment, such as live music, pool tables, karaoke, dancing, sports or pin-ball?
[X] Yes [] No

7. How is food served? [X] Table Service [] Buffett Service [] Counter Service [] Other _____

8. Is an owner, manager or supervisor 21 years of age or older always present during business hours? [X] Yes [] No

*** A MENU AND DETAILED PREMISES DIAGRAM MUST ACCOMPANY THIS APPLICATION ***

*Employees 16 and 17 years of age must have a valid work permit and a letter maintained in your files from a parent or guardian authorizing employment at your establishment.

**Please attach additional sheets of paper if more space is needed to describe food service, entertainment, etc.



Licensee Signature

Local Governing Body Approval

Subscribed and sworn to before me this 8th day of Jan 2016

Date

Cherilyn Cramer
Notary Public in and for Alaska

My Commission expires; 7/4/18

Director, ABC Board

Date



Roadhouse Lunch

Starters

Roasted Red Pepper Hummus

House-made roasted red pepper hummus served with marinated artichokes, grape tomatoes, chopped Kalamata olives, feta cheese, and grilled pita bread 12.50

Crispy Pot Stickers

Dumplings filled with ground chicken, water chestnuts, and Asian spices. Served with ginger-scallion dipping sauce 12.50

Artichoke and Spinach Dip

Baked mixture of artichokes, spinach, cream cheese, sour cream, mozzarella, and parmesan cheese. Served with grilled pita bread 12.00

Roadhouse Crab Cakes

Fanko breaded mixture of Dungeness crab meat, white fish, and scallops, spiced with fresh herbs. Served with ginger-tomato jam and spicy aioli 16.50

Soups and Salads

Alaskan Seafood Chowder

Cod, halibut, scallops, chopped clams, onion, fennel, potato, celery and fresh herbs
Cup 5.75 Bowl 8.25

Soup du Jour

Seasonal, daily
Cup 4.50 Bowl 6.50

The Roadhouse

Mixed artisan greens tossed with lime chipotle vinaigrette, matchstick apples, shaved radishes, red grapes, pecans, and gorgonzola crumbles
Half 7.00 Full 12.50

Spinach Salad

Spinach tossed with cranberry-apple cider vinaigrette, Kalamata olives, grape tomatoes, artichoke hearts, and chopped egg. Topped with feta cheese and chopped bacon
Half 8.00 Full 14.00

Roasted Beets and Walnuts

Chilled, roasted yellow and red beets, artisan greens, oranges, and goat cheese. Topped with Meyer lemon vinaigrette and walnuts
Half 8.00 Full 14.00

Chilled Asparagus & Prosciutto

Grilled asparagus topped with goat cheese, Spanish olives, capers, sundried tomatoes, chopped eggs, and shaved prosciutto then drizzled with cranberry-apple cider vinaigrette 14.00

Add to any Salad

Salmon 10.00	Flat iron steak 10.00
Halibut 13.25	Chicken 5.25

Sandwiches and Burgers

Salmon Sandwich

Grilled house-made Alaskan salmon patty, tomato, lettuce, white cheddar, and spicy aioli on a focaccia roll. Served with fries 16.00

Grilled Herb Brined Chicken

Caramelized sweet onions, roasted red bell pepper, smoked provolone cheese, and spicy aioli on a focaccia roll. Served with fries 13.50

Roadhouse Burger

8 oz. of ground Angus sirloin, tomato, lettuce, sharp cheddar cheese, and smoked bacon on a parmesan pepper roll. Served with house-made smoked tomato steak sauce and fries 14.25

Big Blue Burger

8 oz. of ground Angus sirloin, tomato, lettuce, crispy bacon, and blue cheese crumbles on a parmesan pepper roll. Served with house-made smoked tomato steak sauce and fries 14.50

Veggie Burger

House-made roasted vegetables and risotto patty with tomato, lettuce, and white cheddar cheese on a focaccia roll. Served with house-made smoked tomato steak sauce and fries 13.50

Bison Burger

8 oz. of ground bison, tomato, lettuce, white cheddar cheese, smoked bacon, and cranberry-citrus marmalade on a parmesan pepper roll. Served with fries 17.50

Fish and Chips

Fanko breaded Alaskan cod served with coleslaw, dill caper tartar sauce, and fries 16.50

Substitute sweet potato fries for 3.00

Sides

Rosemary Yukon chips 9.25

Sweet potato fries 7.00

Soft Drinks

Coca Cola products 2.25

Coffee or Tea 2.25

Glacier Brewhouse Root Beer 4.37

For parties of 6 or more there will be an 18% gratuity added.
Consuming raw or uncooked meat, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

JUN 14 10 58 AM '12

Roadhouse Dinner

Appetizers

Roadhouse Crab Cakes
Panko breaded mixture of Dungeness crab meat, white fish, and scallops, spiced with fresh herbs. Served with ginger-tomato jam and spicy aioli
16.50

Roasted Red Pepper Hummus
House-made roasted red pepper hummus served with marinated artichokes, grape tomatoes, chopped Kalamata olives, feta cheese, and grilled pita bread
12.50

Wild Mushroom & Prosciutto
A wild mushroom and egg custard, baked and served on a bed of roasted shallot-tarragon beurre blanc. Topped with shaved prosciutto
13.00

Crispy Pot Stickers
Dumplings filled with ground chicken, water chestnuts, and Asian spices. Served with ginger-scallion dipping sauce
12.50

Stuffed Dates
Ricotta filled, bacon wrapped, and gorgonzola dusted with a balsamic reduction
13.50

Coconut Prawns
Coconut and panko breaded Alaskan prawns, fried to a golden brown and served with mango chutney
16.50

Duck Confit Flatbread
Braised duck, arugula, pine nuts, Spanish olives, capers, and fresh mozzarella. Drizzled with truffle oil
17.00

Yukon Chips
Rosemary sea salt, truffle oil
9.25

Artichoke and Spinach Dip
Baked mixture of artichokes, spinach, cream cheese, sour cream, mozzarella, and parmesan cheese. Served with grilled pita bread
12.00

Sweet Potato Fries
7.00

Soups and Salads

Alaskan Seafood Chowder
Cod, halibut, scallops, chopped clams, celery, onion, fennel, potato, and fresh herbs
Cup 5.75 Bowl 8.25

Soup du Jour
Seasonal, daily
Cup 4.50 Bowl 6.50

The Roadhouse
Mixed artisan greens tossed with lime chipotle vinaigrette, matchstick apples, shaved radishes, red grapes, pecans and gorgonzola crumbles
Half 7.00 Full 12.50

Roasted Beets and Walnuts
Chilled, roasted yellow and red beets, artisan greens, oranges, and goat cheese. Topped with Meyer lemon vinaigrette and walnuts
Half 8.00 Full 14.00

Spinach Salad
Spinach tossed with cranberry-apple cider vinaigrette, Kalamata olives, grape tomatoes, artichoke hearts, and chopped egg. Topped with feta cheese and chopped bacon
Half 8.00 Full 14.00

Chilled Asparagus & Prosciutto
Grilled asparagus topped with goat cheese, Spanish olives, capers, sundried tomatoes, chopped eggs, and shaved prosciutto then drizzled with cranberry-apple cider vinaigrette
14.00

Add to any salad

Salmon 10.00 Flat iron steak 10.00 Halibut 13.25 Chicken 5.25

Burgers and Sandwiches

Substitute sweet potato fries for 3.00

Bison Burger
8 oz. of ground bison, tomato, lettuce, white cheddar cheese, smoked bacon, and cranberry-citrus marmalade on a parmesan pepper roll. Served with fries
17.50

Roadhouse Burger
8 oz. of ground Angus sirloin, tomato, lettuce, sharp cheddar cheese, and smoked bacon on a parmesan pepper roll. Served with house-made smoked tomato steak sauce and fries
14.25

Grilled Herb Brined Chicken
Caramelized sweet onions, roasted red bell pepper, smoked provolone cheese, and spicy aioli on a focaccia roll. Served with fries
13.50

Salmon Sandwich
Grilled house-made Alaskan salmon patty, tomato, lettuce, white cheddar, and spicy aioli on a focaccia roll. Served with fries
16.00

Big Blue Burger
8 oz. of ground Angus sirloin, tomato, lettuce, crispy bacon, and blue cheese crumbles on a parmesan pepper roll. Served with house-made smoked tomato steak sauce and fries
14.50

Veggie Burger
House-made roasted vegetables and risotto patty with tomato, lettuce, and white cheddar cheese on a focaccia roll. Served with house-made smoked tomato steak sauce and fries
13.50

JAN 14 12:00 PM

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Goliath Menu

Appetizers

Nachos

Corn chips, house-made cheese sauce, black bean chili, house-made salsa, pickled jalapenos, and diced tomatoes. Topped with lime crema 15.75

Add chicken 3.25

Coconut Prawns

Coconut and panko breaded Alaskan prawns fried to golden brown and served with mango chutney 16.50

Artichoke and Spinach Dip

Baked mixture of artichokes, spinach, cream cheese, sour cream, mozzarella, and parmesan cheese. Served with grilled pita bread 12.00

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Dumplings filled with ground chicken, water chestnuts, and Asian spices. Served with ginger-scallion dipping sauce 12.50

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Duck Confit Flatbread

Braised duck, arugula, pine nuts, Spanish olives, capers, and fresh mozzarella. Drizzled with truffle oil 17.00

Yukon Chips

Rosemary sea salt, truffle oil 9.25

More Appetizers

Wild Mushroom & Prosciutto

A wild mushrooms and egg custard, baked and served on a bed of roasted shallot-tarragon beurre blanc. Topped with shaved prosciutto 13.00

Sweet Potato Fries

Lightly salted sweet potato fries 7.00

Pizza Pies

House-made, hand-tossed thin crust

Cheechako

Flain ol' cheese pizza with house-made tomato sauce 18.25

Additions 1.00

Happy Buddha

Soy braised duck leg confit, pineapple, sliced onions, shredded carrots, scallions, cilantro, and mozzarella cheese on a roasted tomato-basil sauce. Drizzled with Thai sweet chili sauce and Thai curry sauce 21.50

Exit Glacier

Pepperoni, Italian sausage, sliced mushrooms, pepperoncini, Kalamata olives, and roasted bell peppers 20.00

The Bluebird

Grilled chicken, red onions, bell peppers, sundried tomatoes, mozzarella, and gorgonzola cheese on a roasted tomato-basil sauce 21.00

Rowan's Wicked

Roasted vegetables, sliced mushrooms, diced tomatoes, kale, olives, and mozzarella cheese 19.75

Add to any Pizza

Flat iron steak 2.00 Chicken 2.00
Alaskan prawns 6.00

Soups and Salads

Alaskan Seafood Chowder
Cod, halibut, scallops, chopped clams, celery, onion, fennel, potato, and fresh herbs
Cup 5.75 Bowl 8.25

Soup du Jour
Seasonal, daily
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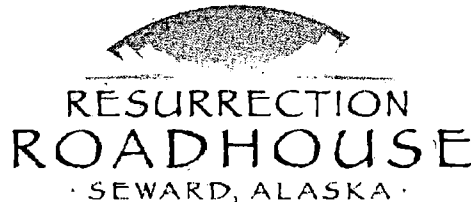
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Grilled Herb Brined Chicken
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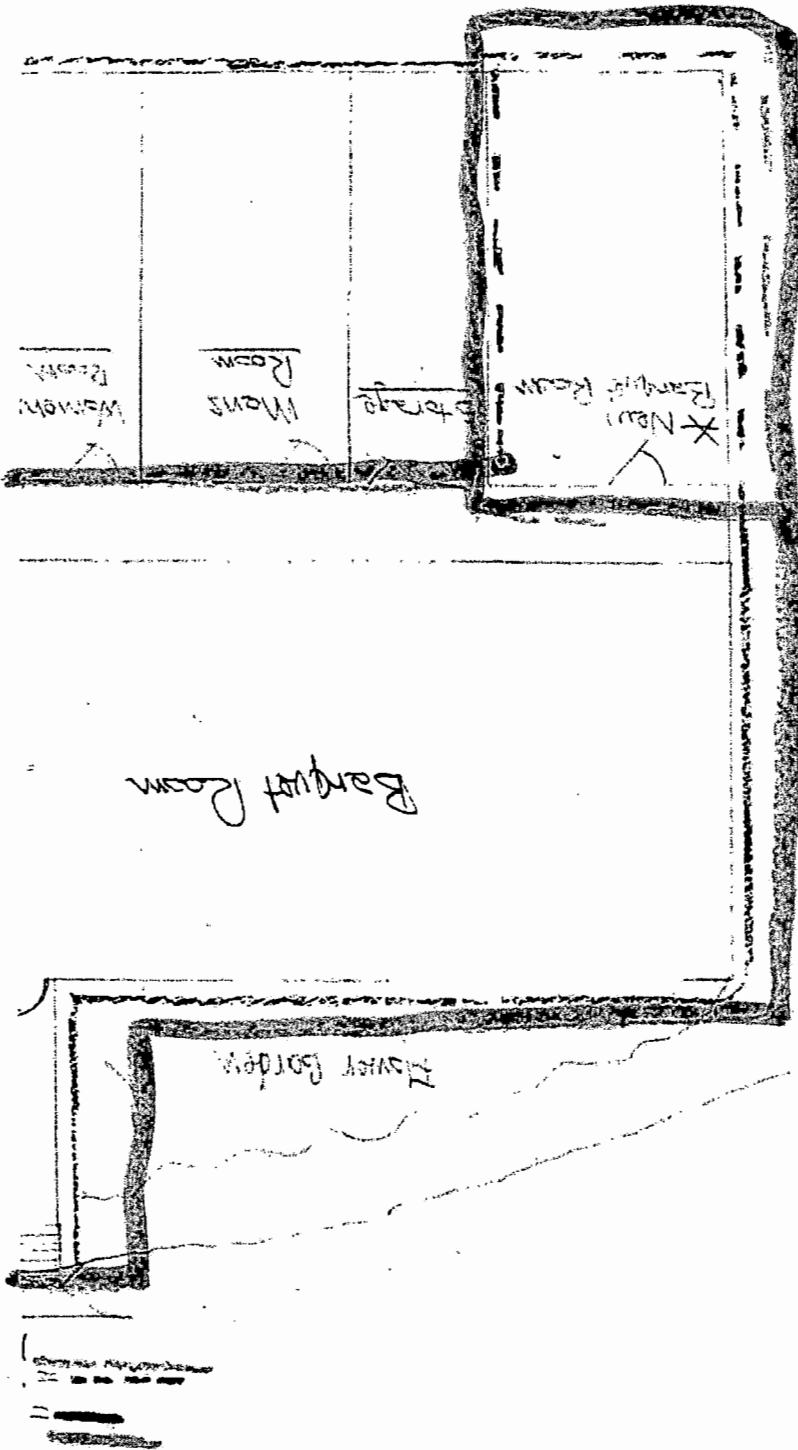
Substitute sweet potato fries for 3.00



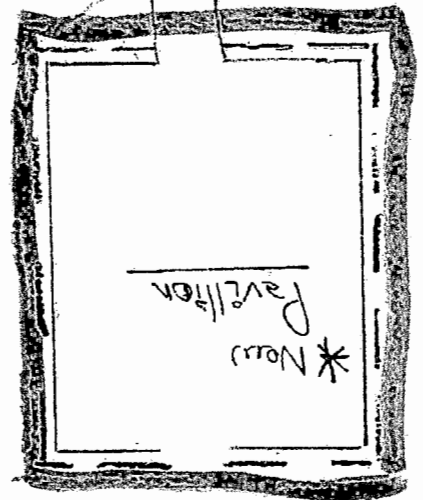
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Consuming raw or uncooked meat, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

JAN 14 '16 PM 3:42

JAN 19 15 PM '94



Walkway



JUN 14 10 PM '84

1-28-09

