

## Icy Strait Point: Dining

It's only natural to see fresh, wild Alaska seafood on the restaurant menus at Icy Strait Point, a wilderness port destination founded on the grounds of a salmon cannery. But new Food and Beverage Director Stuart Campbell expanded the menus in 2011 to give visitors a greater taste for the area's Native traditions.

New dishes include Hoonah fish tacos made of local cod on fry bread and topped with chipotle slaw; seafood chowder; caribou sliders and hot dogs; mini salmon burgers; and chili made with caribou meat. Meals can even be washed down with Alaska microbrews.

"Our mission is to share Alaska and the Native culture with our guests," Campbell said. "Being able to taste the local cuisine is very important to that mission."

### STORY ANGLE: Local family recipes added to restaurant menus

One of the most popular items on the menu at the Cookhouse Restaurant is the mini salmon burgers, a result of the Salmon Burger Throwdown recipe contest at Icy Strait Point in May 2011. Hoonah resident and Food and Beverage Supervisor Brian Katzeek took first place in the challenge with his burgers, beating out some talented local cooks. Several other local chefs have taken turns making their fry bread recipes for the Hoonah fish tacos at the Cookhouse as well, ensuring that the results stay true to their family recipes. While Icy Strait Point guests have been enjoying these local flavors during their visits, the recipes have drawn in many Hoonah residents to Icy Strait Point's restaurants as well.

salmon dip, seafood chowder, caribou chili and more. The bar offers Alaska microbrews, wine and spirits.

Guests need only walk up to the outdoor grill outside the Landing Zone Bar & Grill or the counter at the Crab Station to watch the local fishermen's daily catches being cooked to perfection. The cold waters surrounding Icy Strait Point are home to all five species of salmon: king (chinook), sockeye (red), coho (silver), pink (humpback), and keta (chum); halibut; Alaska black cod (sablefish); rockfish; crab; shrimp; spot prawns and clams.

"It's hard to improve upon the flavor of fresh, wild seafood. And I do mean 'today's catch' fresh," Campbell said. "The quality is by far better than anything most of our guest's have ever experienced or tasted."

The following restaurants are available to guests:

### The Landing Zone Bar & Grill

The Landing Zone Bar & Grill gets its name from the convenient location next to the Scenic Mountain Ascent and World's Largest ZipRider landing pad. Visitors can watch live-stream video of exhilarated riders fly down the mountain or take in a 240-degree view of Icy Strait and the surrounding mountains while they eat. Wild Alaska salmon and crab are barbequed to order at the custom-made outdoor grill, which opened in 2010. Other menu items include

**The Crab Station**

There's only one thing on the menu at this dining spot, and that's fresh, wild crab. At the Crab Station, the crabs are taken out of the water live, and then cooked and served up fresh. Guests can choose from Dungeness or tanner crab (served as a whole or half) and king crab bisque.

**The Cookhouse Restaurant**

Located in the cannery's original dining hall, the Cookhouse serves a variety of entrées and local favorites, such as halibut and chips, Hoonah fish tacos and caribou sliders. Guests should keep their eyes peeled for whales when dining at the Cookhouse, as they are spotted frequently from the deck.

**Espresso & Snack Bar**

Located in the Fish House, adjacent to the Excursion Lounge, the Espresso & Snack Bar offers a full range of espresso drinks, as well as a variety of cold beverages, salads, muffins, brownies, chips and candy.

For more information about the restaurants at Icy Strait Point, visit [www.icystraitpoint.com](http://www.icystraitpoint.com).