

Appetizers & Small Plates

Scallop & Shrimp Au Gratin – Morsels of shrimp and scallop tossed with mushrooms in a rich cream sauce, topped with parmesan cheese and browned. Served with toasted herb bread. **25**

Prime Bites* - Bite size pieces of tender prime rib blackened with Louisiana seasonings. Served with toasted herb bread, creamy horseradish and au jus for dipping. **25**

Steamer Clams – Clams cooked in a broth made of garlic, shallots herbs, white wine and heavy cream finished with butter. **24**

Seared Yellowfin Tuna* - Yellowfin tuna seared with sesame seeds, honey and wasabi. Served with jasmine rice and stir-fried vegetables. **25**

Spinach Dip & Pita Chips - Fresh spinach mixed with sour cream, onion, water chestnuts and parmesan, served with toasted pita chips. **13 large/ 9 small**

Smoked Salmon Spread - Locally smoked Alaskan salmon with whipped cream cheese, chives & lemon juice. Served Sourdough bread. **13 Large/ 9 small**

Calamari a la Piccata – A tender calamari steak cut in strips, floured and pan fried with a white wine, lemon, garlic, caper cream sauce. Served with toasted herb bread. **18**

Oysters on the Half Shell* – Alaska's raw oysters on the half shell shucked to order, served with cocktail sauce and a dollop of horseradish. **\$3.5 per Oyster**

Salads & Soup

Soup - Inquire about today's homemade soup: **Cup - 6 Bowl - 9**

Small Garden Salad - Young greens, Roma tomato, cucumber and homemade croutons. **7**

Mykel's Salad - Young greens garnished with Roma tomato, cucumber, croutons, gorgonzola and sliced red onion drizzled with honey blue cheese dressing. **16 Large / 9 Small**

Classic Caesar* – Served with our Mykel's house recipe raw-egg Caesar dressing, croutons & shaved parmesan. **16 Large / 9 small**

Fruit, Nut & Cheese Salad - Mixed greens with seasonal fruit, crumbled blue cheese, candied pecans, & diced tomatoes served with our house recipe basil & tarragon vinaigrette. **16 Large / 9 Small**

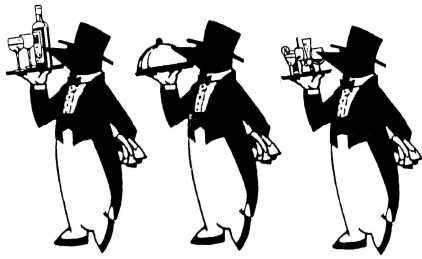
Cobb Salad - Lettuce piled high topped with blackened prime, grilled chicken, chopped tomato, cheddar cheese, bacon, sliced egg, carrot & celery sticks and cucumber, served with your choice of dressing. **27**

ADD to any salad: Shrimp, Chicken or Salmon – 10 Scallop 15

Prime Rib*, Yellowfin Tuna* or Halibut – 15 One pounds King Crab - Market Price

An automatic 18% gratuity may be added to groups of 6 or more. Separate checks for large parties is discouraged.

**Prime Rib & Burgers are Cooked to Order. Consuming raw or undercooked meat, seafood, eggs or poultry may increase your risk of foodborne illness*



Mykel's

Mykel's Restaurant & Lounge

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Prime Rib Dip- *Thinly sliced prime rib topped with Sauteed Bell Pepper, onions and Swiss cheese served in a hoagie with Aujus* **21**

BLT- *Bacon, Lettice, and Tomato on the toasted sourdough bread* **18**

Cobb Chicken Club- *Grilled chicken, bacon, pepperjack cheese with avocado, onion and Siracha Ailoli tomato* **18**

Black & Blue Burger- *Half pound blackened burger topped with blue cheese served on a brioche bun* **18**

Half Pound Cheeseburger – *A large char-grilled Angus beef burger topped with melted Tillamook cheddar, placed on a toasted bun with tomato, red onion and lettuce. Served with French fries.* **18**

Fishing & Chips- *4 pieces Alaskan cod filets in amber beer batter & panko, fried crisp & golden. Served with our homemade tartar sauce, fries and steamed vegetables.* **20**

Basil Alfredo - *Basil Infused fettuccine alfredo served with garlic bread and fresh steamed vegetables.* **19**

Smoked Chicken Pasta with Gorgonzola Sauce – *House smoked chicken tossed in penne pasta with artichoke hearts, diced pancetta bacon and our rich gorgonzola cream sauce.* **26**