



HOME RESTAURANT DINNER MENU CATERING CLASSES TEAM CONTACT

Make a Reservation

RESTAURANT

Welcomed at the door by partner Van Hale, guests are at once immersed in a quaintly elegant atmosphere provided by our original town-site house and tasteful table settings. The evening is guided with unrivaled service by our subtle, accomplished staff.

With only 14 tables in our house, we serve an average of 60 guests each night. Reservations are highly recommended.

"...The best restaurant in Alaska."
~ The Anchorage Daily News

"(The Marx Bros. Café) has probably done more for advancing Alaska's culinary appreciation than any other single restaurant."
~ Diversion Magazine

"The little house on Third Avenue consistently offers the freshest, most innovative, exciting dishes to be had in the state..."
~ The Anchorage Daily News

No wonder Pacific Northwest Magazine's readers picked the Marx Bros. Cafe as their favorite restaurant in 1991.

Make a Reservation

Conveniently located at:
627 W 3rd Avenue
Anchorage, AK 99501

Dinner Only
Tuesday-Saturday
5:00 pm-9:00 pm

Appetizers

House Made Gnocchi

Potato dumplings with Alaskan red king crab, crispy capicola and sweet gorgonzola mornay ~ 19

Alaska Oysters

On the half shell with pepper vodka-pickled ginger sorbet ~18

Neapolitan Seafood Mousse

Layers of smoked salmon, smoked halibut and Maine lobster with sturgeon and trout caviar and brioche toast 17.50

Melitzano Salata

Roasted eggplant pâté with pita bread, pepperoncini peppers and Greek olives ~ 12.5

Alaskan Oysters

On the half shell with pepper vodka ginger sorbet ~ 18

Salads

Van's Caesar Salad*

Our version of the Tijuana classic; prepared tableside for two or more ~ 14.5p

Blue Cheese Salad

Assorted baby greens, candied walnuts, sun dried tomatoes and blue cheese dressing ~10

Entrees

Macadamia Crusted Halibut

Fresh Alaska halibut baked in a macadamia nut crust with coconut curry, fresh mango chutney and tuxedo rice ~ 45

Cedar Planked King Salmon

Cook Inlet king salmon with lavender spaetzle, mushrooms and cucumber raita~ 50

Tea Smoked Duck

Peking style duck smoked over black tea with coriander scented rice and vegetable stir fry~ 40

Pan Seared Filet Mignon

Veal glace, asparagus, baby carrots
and gratin of Yukon gold potatoes ~ 55

Moroccan Mint Crusted Rack of Lamb

Grilled summer vegetables and farro risotto ~ 45

We are proud to be a member of Seafood Watch Serving only
wild-caught sustainable seafood

An 18% gratuity will be added for parties of 5 or more

Executive Chef ~ Jack Amon
Chef de Cuisine ~ John D'Elia