

## **SMALL PLATES**

### **KENAI SALMON LETTUCE WRAPS**

*Spicy teriyaki glazed salmon served with cool lettuce cups 10*

### **SHRIMP COCKTAIL**

*Chilled shrimp served with cocktail sauce and a fresh lemon wedge 9*

### **CALAMARI**

*Tender calamari seasoned and lightly fried served with a roasted pepper-chipotle aioli 8*

### **HALIBUT CAKES**

*Alaskan halibut blended with breadcrumbs and Cajun spices served with mojo citrus aioli 12*

### **BAKED BRIE**

*Warm baked brie wedges topped with fresh tomato and basil relish served with roasted garlic and baguette toasts 9*

### **ANTIPASTO PLATTER**

*Olive tapenade, caramelized onion and fig chutney, marinated artichokes hearts, white beans, roasted red peppers and baguette toasts 10*

### **BLACKENED SALMON FRITTERS**

*Blackened salmon fritters fried and served with a roasted pepper-chipotle aioli 8*

## **SOUPS & SALADS**

**SOUP DU JOUR** cup 5 / bowl 6    **WILD ALASKAN SALMON CHOWDER** cup 5 / bowl 6

### **DINNER SALAD**

*Green leaf lettuce, cucumbers, tomatoes, croutons with your choice of dressing 5*

### **CAESAR SALAD**

*Hearts of romaine, garlic croutons and shredded parmesan tossed with our house made Caesar dressing 6*

### **PANZANELLA SALAD**

*Mesclun greens, toasted pine nuts, currants, roasted bell peppers, caramelized onions and bruschetta croutons tossed with our house made balsamic vinaigrette  
7 half / 13 entree*

### **KENAI PRINCESS SALAD**

*Mesclun greens, smoked bacon, grapes, marinated pear, caramelized pecans, gorgonzola crumbles tossed with our house made white balsamic vinaigrette  
8 half / 15 entree*

*Add grilled chicken 4    Add shrimp skewer 6*

## **PRIX FIXE MENU 24**

**available between 5:30-6:30**

**No Substitutions Please**

### **Appetizer (choice of one)**

*Wild Alaskan Salmon Chowder  
House Salad*

### **Entrée (choice of one)**

*Homemade Meatloaf  
8 oz. Herb Roasted Prime Rib  
Wild Mushroom Pasta*

### **Dessert (choice of one)**

*Blackberry Pie  
Hot Apple Pie*

*For your convenience, 15% gratuity will be added to parties of 8 or more.*

**PRINCESS SIGNATURE ENTREES FROM  
KENAI PRINCESS WILDERNESS LODGE**

**KODIAK SCALLOPS “DYNAMITE”**

*Pan seared scallops topped and baked with dungenous crab meat, spinach and mushrooms and served with Yukon gold mashed potatoes, baby bok choy and a shichimi beurre blanc 29*

**GRILLED ALASKAN SALMON**

*Lightly seasoned and grilled, simply presented with a subtle blend of tart lemon, butter and fresh dill served with Yukon gold mashed potatoes and fresh vegetables 26*

**ASIAGO CRUSTED HALIBUT**

*Noted for its flavor and texture, prized Alaskan halibut is crusted with fresh herbs, asiago cheese and Japanese bread crumbs, then pan seared and finished with fried capers and lemon butter sauce served with parmesan risotto and fresh vegetables 29*

**HERB CRUSTED PRIME RIB**

*Herb crusted prime rib, 12 oz cut, served with Yukon gold mashed potatoes, asparagus, au jus, and a creamy horseradish 26*

**HONEY GLAZED SALMON**

*Fresh Alaskan honey glazed salmon served with Yukon gold mashed potatoes and sautéed fresh vegetables 26*

**PECAN CRUSTED HALIBUT**

*Fresh Alaskan halibut, pecan crusted and served with Yukon gold mashed potatoes, corn sauce and finished with a crab meat topping 29*

**SZECHUAN STYLE BABY BACK RIBS**

*Grilled spicy Szechuan baby back ribs garnished with scallions and toasted sesame seeds served with a sweet potato croquette and Napa cabbage slaw 21*

**HOMEMADE MEATLOAF**

*The classic, moist and savory covered with our zesty tomato glaze served with Yukon gold mashed potatoes and asparagus 16*

**WILD MUSHROOM PASTA**

*Fettuccini pasta with sweet bell peppers and wild mushrooms tossed with roasted pepper cream sauce and asiago cheese 18*

**HERB ROASTED DUCKLING**

*Herb roasted duck served with roasted rosemary red potatoes, asparagus and a lingonberry sauce 28*

**STUFFED CHICKEN BREAST**

*Chicken breast stuffed with pancetta and fontina cheese topped with a wild mushroom sauce served with roasted fennel risotto and sautéed spinach 22*

**KENAI COWBOY RIBEYE STEAK**

*Center cut, 14 oz. grilled ribeye seasoned with a chipotle rub topped with chili onion rings served with BBQ Cowboy beans, fresh vegetables and a jalapeno corn muffin 34*

**BERING SEA RED KING CRAB LEGS**

*Succulent Red King crab legs steamed and served with drawn butter, roasted rosemary red potatoes, asparagus and fresh lemon wedges 44*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*