

SMALL PLATES

KENAI SALMON LETTUCE WRAPS

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

TERIYAKI SATAYS

Grilled beef and chicken skewers served with a sweet soy glaze and pickled bok choy salad 10

BLACKENED SALMON FRITTERS

Blackened salmon fritters fried and served with a spicy citrus 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, shrimp skewer 6 or grilled salmon 9

PRIX FIXE MENU 22

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*

PRINCESS SIGNATURE SEAFOOD 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

LEMON DILL SALMON

Fresh Alaskan grilled salmon served with Yukon gold mashed potatoes, broccolini and a lemon dill butter 25



ASIAGO CRUSTED HALIBUT

Fresh asiago crusted Alaskan halibut, served with risotto, broccolini and a lemon caper sauce 28

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

KENAI COMBO

Lemongrass crusted salmon and halibut “Dynamite” served with a sweet corn risotto, sautéed spinach and a shichimi buerre blanc 31

PECAN CRUSTED HALIBUT

Fresh Alaskan halibut, pecan crusted and served with Yukon gold mashed potatoes, corn sauce and crab meat garnish 28

SZECHUAN STYLE BABY BACK RIBS

Grilled 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 15

WILD MUSHROOM PASTA

Fettuccini pasta with sweet bell peppers and wild mushrooms tossed with roasted pepper cream sauce and asiago cheese 17

HERB ROASTED DUCKLING

Herb roasted duck served with Yukon gold mashed 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 served with BBQ Cowboy beans, broccolini and a jalapeno corn muffin garnished with chili onion rings 34

BERING SEA RED KING CRAB LEGS

One pound of succulent Red King crab legs steamed and served with drawn butter, roasted rosemary red potatoes, asparagus and fresh lemon wedges 39

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