

DESSERT MENU

Yukon Trail Turtle Cheesecake

Russian River Root Beer Float

Mt. Cecil Berry Cobbler

Crème Brulee

Apple Pie

Blackberry Pie

Chocolate Kahlua Toffee Cake

Classic Carrot Cake

Northern "Light" Sugar Free Cheesecake

We proudly serve Matanuska Creamery Ice Cream

Blueberry and Vanilla

SPECIALTY COFFEE DRINKS

RAFTER'S COFFEE

*Irish Cream Liqueur, Starbucks Coffee Liqueur,
Meyer's Rum, coffee, topped
with whipped cream*

GOLD NUGGET COFFEE NUDGE

*Brandy, Dark Cream De Cacao, coffee,
topped with whipped cream*

COOPER'S COFFEE

*Starbucks Coffee Liqueur, Tequila, coffee,
topped with whipped cream*

GOLD MINER'S COFFEE

*Butterscotch Schnapps,
Irish Cream Liqueur, coffee,
topped with whipped cream*

RAILROAD ANNIE'S PEPPERMINT PATTY

*Peppermint Schnapps, hot chocolate,
topped with whipped cream*

HOT MOUNT REDOUBT

*Starbucks Coffee Liqueur, White Crème De Cacao,
Raspberry Liqueur, topped with cocoa
powder and whipped cream*

PORT

Warres 10 year

Grahams Tawny 20 year

Blandies 10 year Malmsey Maderia

KENAI PRINCESS WILDERNESS LODGE



*Located in the small town of
Cooper Landing, the Kenai Princess
Wilderness Lodge is perched high on
the bluff over looking the turquoise
waters of the beautiful Kenai River.*

*Sitting on 43 acres, the
lodge opened for it's first season
in 1990. We are now an 86 room
operation open mid May to mid
September.*

*On behalf of all the staff here at the
Kenai Princess Lodge, we welcome you.
We invite you to enjoy the beautiful
surroundings of Cooper Landing and
all the grandeur of Alaska. Please enjoy
your stay.*

*The Rafter's Lounge hours of operation are from
11:30 am to 11:00 pm
Food available from 11:30 am to 10:30pm*



APPETIZERS

BAKED BRIE

Warm brie wedges topped with our tomato basil relish, served with roasted garlic, and baguette toasts 9.00

BLACKENED SALMON FRITTERS

Blackened salmon fritters fried and served with a spicy citrus aioli 8.00

CALAMARI

Tender calamari seasoned and lightly fried, served with a chipotle aioli 8.00

SPICY CHICKEN WINGS

Franks Red Hot spicy chicken wings served with bleu cheese, carrots and celery 8.99

BBQ CHICKEN QUESADILLA

Flour tortilla filled with BBQ chicken, roasted corn, pepper-jack cheese, served with corn chips and salsa 9.99

KENAI SALMON LETTUCE WRAPS

Teriyaki glazed salmon served with cool lettuce cups 10.00

SOUPS

BISON CHILI

Extra lean bison meat, red beans and spices topped with cheddar cheese, and served with a jalapeno corn muffin 7.99

WILD ALASKAN SALMON CHOWDER

Cup 5.00 Bowl 6.00

SOUP DU JOUR

Cup 5.00 Bowl 6.00

SALADS

CAESAR SALAD

Hearts of romaine, garlic croutons, shredded parmesan tossed with our housemade Caesar dressing 6.00

Add grilled chicken 4.00

Add shrimp skewer 6.00

PANZANELLA SALAD

Mesclun greens, toasted pine nuts, currants, roasted bell peppers, caramelized onions and bruschetta croutons tossed with our housemade balsamic vinaigrette 7.00

Add grilled chicken 4.00

Add shrimp skewer 6.00

BURGERS AND SANDWICHES

Served with lettuce, tomato, onion and pickle on the side, with a choice of french fries or potato salad

BLACKENED ALASKAN COD SANDWICH

Blackened Alaskan Cod served with a side of tarter sauce 12.99

PHILLY STEAK SANDWICH

Thin sliced top sirloin, caramelized onions, green peppers topped with melted jack cheese 10.99
Try it Mongolian style 1.00

GRILLED CHICKEN SANDWICH

Grilled chicken breast topped with sliced ham and melted provolone, served on ciabatta bread with our basil mayonnaise 10.99

RAFTER BURGER

Grilled beef patty served with your choice of Swiss, cheddar or American cheese 10.99

EAGLE CREST BURGER

Grilled beef patty served with smoked bacon and bleu cheese crumbles 11.99

VEGETARIAN BURGER

Grilled garden burger served with sprouts and your choice of Swiss, cheddar or American cheese 9.99

SALMON SLIDERS

Three teriyaki glazed salmon burgers served with fresh pineapple, sprouts, and a green onion aioli 13.99

FISH AND CHIPS

Beer battered fresh Alaskan Cod served with fries and a side of tarter sauce 13.99

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

WINE LIST

WHITES

CHAMPAGNE AND SPARKLING

<i>Kenwood Cuvee Brut</i>	<i>7.50</i>	<i>30.00</i>
<i>Salmon Creek Brut, .187 split</i>		<i>8.50</i>
<i>Korbel</i>		<i>38.00</i>
<i>"J" Brut Cuvee 20</i>		<i>69.00</i>
<i>Vueve Clicquot</i>		<i>94.00</i>

CHARDONNAY

<i>Sutter Home</i>	<i>6.00</i>	<i>21.00</i>
<i>J Lohr</i>	<i>7.00</i>	<i>26.00</i>
<i>Kendall Jackson</i>	<i>9.50</i>	<i>35.00</i>
<i>Rodney Strong</i>		<i>36.00</i>
<i>Cuvaison</i>		<i>45.00</i>
<i>Simi Russian River</i>		<i>46.00</i>
<i>Chalk Hill</i>		<i>60.00</i>

SAUVIGNON BLANC/FUME BLANC

<i>Monkey Bay</i>	<i>6.50</i>	<i>24.00</i>
<i>Houge</i>	<i>7.00</i>	<i>26.00</i>
<i>Veramonte</i>		<i>27.00</i>
<i>Kim Crawford</i>		<i>32.00</i>
<i>Ferrari Carrano</i>		<i>37.00</i>

PINOT GRIS/GRIGIO

<i>Bohemian Highway</i>	<i>6.00</i>	<i>21.00</i>
<i>Estancia</i>	<i>7.50</i>	<i>28.00</i>

WHITE ZINFANDEL

<i>Sutter Home</i>	<i>6.00</i>	<i>21.00</i>
<i>Beringer</i>		<i>23.00</i>

OTHER WHITES

<i>Forrest Glen Reisling</i>	<i>6.50</i>	<i>23.00</i>
<i>Sauvion Vouvray</i>		<i>26.00</i>
<i>CMS White by Hedges</i>	<i>8.00</i>	<i>30.00</i>

KENAI PRINCESS CLASSIC MARTINIS (SHAKEN AND SERVED TABLESIDE)

KODIAK BLIZZARD

*Starbucks Coffee Liqueur, Irish Cream
Liqueur and Peppermint Schnapps*

THE CLASSIC MARTINI

*Tanqueray Gin, dry vermouth,
and olives*

THE WELL-MANNERED DIRTY MARTINI

*A dirty martini with
Kettle One Vodka and olive juice*

THE KENAI COSMOPOLITAN

*Absolut Kurant Vodka, Raspberry
Liqueur, sweet and sour,
cranberry juice, and lime juice*

LEMON DROP MARTINI

*Smirnoff Citrus Vodka, freshly
squeezed lemon, served
with a sugar rim*

THE FUZZY MARTINI

*Smirnoff Orange Vodka, Peach
Schnapps and orange juice*

CARAMEL MARTINI

*Smirnoff Vanilla Vodka,
Butterscotch Schnapps,
and a splash of Carolyns*

BUBBLY COCKTAILS

MIMOSA

Champagne and orange juice

KIR ROYAL

Champagne and Raspberry Liqueur

BELLINI

Champagne and Peach Schnapps

KENAI PRINCESS CLASSIC COCKTAILS

KENAI KOOLAID

*Absolut Kurant Vodka, Peach Schnapps,
cranberry juice, pineapple juice,
served on the rocks*

QUARTZ CREEK LEMONADE

*Smirnoff Citrus Vodka, Raspberry Liqueur,
sprite, a splash of cranberry juice,
served on the rocks*

RAFTER'S BLOODY MARY

*Absolut Peppar Vodka, spicy tomato
juice, horseradish, pickled bean,
served with a salted rim*

FISHERMAN'S MARGARITA

*Patron Tequila, Cointreau, freshly
squeezed lime juice, a float of Grand
Marnier served on the rocks with a salted rim*

FIREWEED

*Bacardi Rum, strawberries,
blackberries, and pineapple juice,
blended to perfection*

KENAI PRINCESS BEER LIST

DRAUGHT

*Alaskan Amber
Princess "Denali" Red
Midnight Sun Kolsch
Homer Brewing Pale Ale*

BOTTLE

*Bud/Bud Light
Coors Light
Heineken
Blue Moon Belgian White
Sockeye Red I.P.A. (22oz)
Moose Drool
Deschutes Black Butte Porter
Buckler NA*

WINE LIST

REDS

CABERNET SAUVIGNON

<i>Sutter Home</i>	<i>6.00</i>	<i>21.00</i>
<i>Penfolds Cab-Shiraz</i>	<i>6.50</i>	<i>24.00</i>
<i>Forest Glenn</i>		<i>32.00</i>
<i>Ravenswood</i>	<i>7.50</i>	<i>28.00</i>
<i>Rodney Strong</i>	<i>9.50</i>	<i>39.00</i>
<i>Mondavi Napa</i>		<i>46.00</i>
<i>BV Rutherford</i>		<i>54.00</i>
<i>Simi Reserve</i>		<i>79.00</i>
<i>Silver Oak</i>		<i>99.00</i>

MERLOT

<i>Sutter Home</i>	<i>6.00</i>	<i>21.00</i>
<i>Hahn</i>	<i>8.00</i>	<i>30.00</i>
<i>Kendall Jackson</i>		<i>35.00</i>
<i>Wild Horse</i>	<i>9.50</i>	<i>35.00</i>

PINOT NOIR

<i>Mirrasou</i>	<i>7.50</i>	<i>28.00</i>
<i>Estancia</i>	<i>9.50</i>	<i>35.00</i>
<i>A by Acacia</i>		<i>37.00</i>
<i>A to Z</i>		<i>42.00</i>
<i>Wild Horse</i>		<i>45.00</i>
<i>Domaine Drouin</i>		<i>80.00</i>

Zinfandel

<i>Bogel Old Vine</i>	<i>7.00</i>	<i>26.00</i>
<i>Ravenswood</i>	<i>7.50</i>	<i>28.00</i>
<i>Dry Creek</i>		<i>38.00</i>
<i>Seghesio</i>		<i>42.00</i>
<i>Ridge Lyton Springs</i>		<i>54.00</i>

Shiraz

<i>Black Swan</i>	<i>6.50</i>	<i>23.00</i>
<i>Ravenswood</i>	<i>7.50</i>	<i>28.00</i>
<i>Penfolds Bin 128</i>		<i>42.00</i>

Other Reds

<i>Ruffino Chianti</i>	<i>6.50</i>	<i>24.00</i>
<i>Los Cardos Malbec</i>	<i>7.50</i>	<i>28.00</i>
<i>Goose Ridge Red Estate</i>	<i>9.50</i>	<i>35.00</i>