

# **EAGLES CREST DINING ROOM**

## **GLUTEN FREE DINNER MENU**

### **SMALL PLATES**

#### **SHRIMP COCKTAIL**

*Chilled shrimp served with cocktail sauce and a fresh lemon wedge 10*

#### **BAKED BRIE**

*Warm baked brie topped with our housemade tomato and basil relish served with roasted garlic and gluten free toast points 10*

#### **ROASTED RED PEPPER HUMMUS**

*Our housemade roasted red pepper hummus served with gluten free toast points 10*

### **SALADS**

#### **DINNER SALAD**

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

#### **CAESAR SALAD**

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

#### **PANZANELLA SALAD**

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

#### **KENAI PRINCESS SALAD**

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

*Add grilled chicken 6    Add shrimp skewer 7*

### **PRINCESS CLASSICS**

*Enjoy these signature entrees at any Princess Lodge*

#### **GRILLED CATTLEMAN'S ANGUS TOP SIRLOIN**

*8 oz. Top Sirloin char-grilled to perfection and topped with roasted shallot cabernet butter served with Yukon  
gold garlic mashed potatoes and fresh vegetables 27  
Add a skewer of scallops 12*

#### **GRILLED ALASKAN SALMON**

*Lightly seasoned and grilled, simply presented with a subtle blend of tart lemon, butter and fresh dill served  
with Yukon gold garlic mashed potatoes and fresh vegetables 27*

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### ***ENTREES***

#### ***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 37*

#### ***HERB CRUSTED PRIME RIB***

*Herb crusted prime rib, 12 oz cut, served with Yukon gold garlic mashed potatoes, asparagus, au jus and a creamy horseradish 29*  
*Add a skewer of scallops 12*

#### ***BARBEQUE BABY BACK RIBS***

*Grilled barbeque baby back ribs served with our housemade mashed sweet potatoes and cabbage slaw 25*

#### ***CHICKEN PICATTA***

*Boneless skinless chicken breast sautéed with lemon, butter, white wine, capers and served with Yukon gold garlic mashed potatoes and fresh vegetables 22*

#### ***KENAI COWBOY RIBEYE STEAK***

*Center cut, 14 oz. grilled ribeye seasoned with a chipotle rub served with BBQ Cowboy beans and fresh vegetables 38*  
*Add a skewer of scallops 12*

#### ***BERING SEA CRAB LEGS***

*Experience the difference. The world renowned Red King crab and sustainable Kodiak Bairdi crab both steamed to perfection served with drawn butter, herb roasted red potatoes and fresh vegetables 49*

### ***DESSERTS***

<b><i>Nutella Chocolate Cake</i></b>	<b><i>8</i></b>
<b><i>Vanilla Ice Cream</i></b>	<b><i>4</i></b>
<b><i>Huckleberry Ice Cream</i></b>	<b><i>4</i></b>
<b><i>Brownie Sundae</i></b>	<b><i>8</i></b>