

SMALL PLATES

KENAI SMOKED SALMON DIP

Our savory smoked Alaskan salmon dip warmed to perfection served with baguette toasts 10

🍷 SHRIMP COCKTAIL

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

CALAMARI

Tender calamari strips seasoned and lightly fried served with a roasted pepper-chipotle aioli 10

HALIBUT CAKES

Alaskan halibut blended with breadcrumbs and Cajun spices served with green onion aioli 13

BAKED BRIE

Warm baked brie topped with our housemade tomato and basil relish served with roasted garlic and baguette toasts 10

COCONUT CRUSTED SALMON

Fresh Alaskan salmon crusted in coconut and fried to perfection, served with a sweet chili sauce 12

ROASTED RED PEPPER HUMMUS

Our housemade roasted red pepper hummus served with toasted pita bread 10

SOUPS & SALADS

SOUP DU JOUR cup 5 / bowl 7 **WILD ALASKAN SALMON CHOWDER** cup 5 / bowl 7

🍷 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, poached pear, caramelized pecans, gorgonzola crumbles tossed with our house made white balsamic vinaigrette
8 half / 15 entree*

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*

SIMPLY GRILLED ALASKAN SALMON

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

KENAI PRINCESS WILDERNESS LODGE SIGNATURE ITEMS

SCALLOPS "DYNAMITE"

Pan seared scallops topped and baked with Dungeness crab meat, spinach and mushrooms and served with Yukon gold mashed potatoes, baby bok choy and a shichimi beurre blanc 37

MISO CRUSTED SABLE FISH

Wild Alaskan sable fish marinated in a sweet miso, served with seasoned white rice, baby bok choy and finished with a soy vinaigrette 32

🍏 PAN ROASTED HALIBUT

Fresh Alaskan halibut, pan roasted with shallots and cherry tomatoes, served with Yukon gold garlic mashed potatoes, and a soy lemon sauce 34

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*

🍏 TOASTED SESAME GLAZED SALMON

Pan seared fresh Alaskan salmon finished with a toasted sesame ginger glaze, served with Yukon gold garlic mashed potatoes and baby bok choy 30

SZECHUAN STYLE BABY BACK RIBS

*Grilled spicy Szechuan baby back ribs garnished with scallions and toasted sesame seeds, served with mashed sweet potatoes and cabbage slaw 25
Also available with our housemade BBQ sauce*

HOMEMADE MEATLOAF

A classic, moist and savory meatloaf covered with our housemade tomato glaze served with Yukon gold garlic mashed potatoes and asparagus 22

PASTA PRIMAVERA

Penne pasta and sautéed vegetables tossed in a light cream sauce and topped with parmesan cheese 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 38
Add a skewer of scallops 12*

HERB ROASTED DUCKLING

Herb roasted duck served with parmesan risotto, asparagus and a lingonberry sauce 29

CHICKEN PICATTA

Boneless skinless chicken breast sautéed with capers and lemon butter sauce served with Yukon gold garlic mashed potatoes and fresh vegetables 22

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

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