



# Rod & Reel

## DINNER

### APPETIZERS

#### Calamari, 11

Tender calamari strips, roasted pepper-chipotle aioli

#### Shrimp Cocktail, 10

Cocktail sauce, lemon wedge

#### Kenai Smoked Salmon Dip, 11

Warm housemade spread, pita chips

#### Angel's Cornbread, 10

Honey butter, jalapeno, tomato jam

#### Queso & Chorizo, 11

Pickled onions, warm tortilla chips

#### Bacon Lollipops, 12

Cayenne, brown sugar, sea salt

#### Fried Green Tomato, Dungeness Crab Stack, 16

Remoulade, micro greens, basil oil

#### Clam Toast, 13

Rustic artisan sourdough, pancetta, garlic, fennel, sweet onions, lemon zest

### SOUPS & SALADS

#### Wild Alaskan Salmon Chowder

Cup, 8 / Bowl, 10

#### Soup Du Jour

Cup, 8 / Bowl, 10

#### Roasted Beet and Baby Kale Salad

Baby kale, roasted beets, quinoa, candied pecans, goat cheese, pickled red onions, lemon honey vinaigrette  
Half, 8 / Entrée, 15

#### KPL Salad

Mesclun greens, smoked bacon, grapes, poached pear, caramelized pecans, gorgonzola crumbles, white balsamic vinaigrette  
Half 8 / Entrée 15

#### Kenai Wedge Caesar, 10

Romaine lettuce, shaved parmesan, croutons, fresh cracked pepper  
Half 7 / Entrée 12

#### Handsome Salad, 10

Herbed greens, roasted pistachios, edamame, heirloom carrot, red wine vinaigrette  
Half 8/ Entrée 15

*Add grilled chicken, 6*

*Add grilled salmon, 9*

*Add shrimp skewer, 8*

### ENTREES

#### Scallops "Dynamite", 40

Alaskan scallops, dungeness crab, spinach, mushrooms, Yukon gold mashed potatoes, baby bok choy, shichimi beurre blanc

#### Pan Seared Alaskan Halibut, 36

Shallots, cherry tomatoes, Yukon gold garlic mashed potatoes, soy lemon sauce

#### Herb Crusted Prime Rib, 29

12 oz cut, Yukon gold garlic mashed potatoes, asparagus, au jus, creamy horseradish

#### Kenai Cowboy Ribeye Steak, 40

Grilled 14 oz. ribeye, light chipotle rub, chili onion rings, sweet potato mash, seasonal vegetables

#### Bering Sea Crab Trio, 52

Experience the difference. Savor three species of wild crab, all from the Bering Sea. Jumbo King, Dungeness and Opilio, drawn butter, herb roasted red potatoes, fresh vegetables

#### Alaskan Fish Pot, 27

Mussels, clams, shrimp, salmon, crab, coconut chile sauce, crostini

#### Scarpetta Spaghetti, 22

Tomato pomodoro, basil olive, hot peppers

#### Back Cabin Short Rib, 36

Charred pineapple, sweet & sour slaw, jalapeno corn bread muffin

#### Ten Layer Lasagna, 25

Alaskan ground bison ragu, tomato pomodoro, mozzarella, parmigiana reggiano, fresh mozzarella, garlic oil

#### Pan Seared Salmon, 30

Black sea salt, mushroom risotto, cauliflower, housemade salsa verde

#### Herbed Barley Bowl, 18

Sweet peppers, wild mushrooms, mint, pistachios, arugula

#### Trout Almandine, 26

Sliced almonds, lemon beurre blanc, haricot

#### Pork T-Bone Chop, 25

Housemade applesauce, crispy potato cake, caramelized onions

#### Shallot Mustard Roasted Chicken, 25

Garlic roasted mashed potatoes, seasonal vegetables

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

Can accommodate gluten intolerance, please specify.