

KENAI RIVER BREAKFAST BUFFET

Available from 7AM- 9AM daily

Eggs, Bacon, Sausage, Home Fries, Pastries, Bagels, Oatmeal, Cereal, Fresh Fruit, Coffee, Tea, Juice \$26

LIGHTER FARE

Steel Cut Oats

Whole grain oats, milk, brown sugar, golden raisins, dried cranberries \$10
Add fresh berries \$2

Protein Berry Smoothie

Raspberries, blueberries, blackberries, vanilla yogurt, vanilla whey protein 🌱 \$10

Fresh Fruit & Strawberry Bowl

Strawberry, blueberry, cantaloupe, honeydew 🌱 \$9

Vanilla Greek Yogurt with Honey

Fresh berries with granola and wild clover honey 🌱 \$11

COCKTAILS

Mauled Mary

Our savory Bloody Mary is made with Absolut Peppar vodka and is garnished with a bacon salted rim, lemon, blue cheese stuffed olives, pickled beans \$17

Mimosa

Champagne and orange juice \$15

FAMOUS GRIDDLE CAKES

Crème Brulée French Toast

Bruleed, lingonberry butter, berry compote 🌱 \$17

Candied Pecan French Toast

Brioche French toast, cinnamon vanilla maple syrup, fresh whipped cream, topped with candied pecans \$17

Fresh Berry Pancake

Strawberries, blueberries, raspberries topped with fresh whipped cream, honey and candied pecans \$18

Plain Buttermilk

Cinnamon vanilla maple syrup, honey butter \$16
Add fresh blueberries \$2

Kenai Griddle Cakes

Chocolate morsels, shredded coconut, fresh berries, cinnamon vanilla maple syrup, honey butter \$17

PAN OMELETS

Crescent Creek Omelet

Diced cured ham or hickory smoked bacon, sharp cheddar cheese, Kenai home fries, toast 🌱 \$21

Supreme Omelet

Ham, bacon, sausage, mushrooms, peppers, onions, cheddar cheese, Kenai home fries, toast 🌱 \$21

Quartz Creek Omelet

Fresh spinach, smoked bacon, tomato, mushroom, pepper jack cheese, Kenai home fries, toast 🌱 \$21

BREAKFAST ENTREES

Corned Beef Hash

Slow braised corned beef, potatoes, peppers, onions, soft poached eggs, hollandaise, chives 🌱 \$22

Eggs Benedict

Canadian bacon, hollandaise, Kenai home fries \$22

Alaskan Breakfast

Two eggs, bacon or sausage, Kenai home fries, toast 🌱 \$21

Kenai Breakfast Sandwich

Scrambled eggs, choice of ham or bacon, cheddar cheese, brioche bun, Kenai home fries 🌱 \$15

Smoked Salmon Bagel

Housemade smoked salmon spread on a freshly toasted bagel \$15

SIDE OPTIONS

Breakfast Meats \$7

One Egg \$3

Kenai Home Fries \$5

Toast \$4




Pancake \$5


Fruit Cup \$5

Can accommodate gluten intolerance, please specify 🌱

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


APPETIZERS

  **Kenai Smoked Salmon Dip**
Warm house-made, pita chips  \$15

 **Alaskan Halibut Cakes**
Crispy handmade halibut cakes, chipotle aioli, lemon wedge \$16

Angel's Cornbread
Honey butter, jalapenos, tomato jam \$10

Queso & Chorizo
Pickled onions, Rotel, warm tortilla chips \$14

Bacon Lollipops
Cayenne, brown sugar, sea salt  \$15

Artisan Bread Loaf
Warm with butter \$5

Clam Toast
Rustic artisan sourdough, clams in shell, pancetta, garlic, fennel, sweet onions, lemon zest \$15




SOUPS AND SALADS

Wild Alaskan Smoked Salmon Chowder
Alder-smoked wild Alaskan salmon, blended with tender potatoes and vegetables in a rich and creamy chowder.
Cup \$9/ Bowl \$12

Soup Du Jour
Cup \$8/ Bowl \$10

Roasted Beet and Kale Salad
Kale, roasted beets, quinoa, candied pecans, goat cheese, pickled red onions, lemon honey vinaigrette.
Half \$10/ Whole \$17


KPL Salad
Mesclun greens, smoked bacon, grapes, poached pear, candied pecans, gorgonzola crumbles, white balsamic vinaigrette  \$17
Half \$10/ Whole \$17




Kenai Caesar
Crisp romaine lettuce topped with parmesan cheese and garlic croutons. Tossed in a Caesar dressing.
Half \$10/ Whole \$14


Handsome Salad
Herbed greens, roasted pistachios, edamame, heirloom carrot, red wine vinaigrette  \$17
Half \$10/ Whole \$17


Add: grilled chicken \$8, grilled salmon \$13, halibut \$20

ENTREES

Midnight Sun Scallops
Wild Alaska scallops topped with house-made pancetta jam, cheddar grits and bok choy with a cream corn sauce, finished with sweet potato curls  \$42

  **Pan Seared Alaskan Halibut**
Shallots, cherry tomatoes, Yukon gold mashed potatoes, soy-lemon beurre Blanc  \$44


Herb Crusted Prime Rib
12 oz cut, Yukon Gold mashed potatoes, asparagus, au jus, creamy horseradish  \$40

Ribeye Steak
Grilled 18 oz. ribeye, potatoes au gratin, asparagus  \$56
Add béarnaise \$4


Pesto Alfredo
House-made pesto alfredo sauce, basil oil, garlic oil, fresh basil, freshly grated parmesan on thin noodles 26

Ravioli
Four-cheese ravioli, Alaskan ground bison ragu, tomato pomodoro, parmigiano Reggiano \$26

 **Pan Seared Salmon**
Mushroom risotto, cauliflower, house-made salsa verde  \$38

Vegetable Hot Pot
Roasted cherry tomatoes, mushrooms, asparagus, squash, zucchini, bok choy, coconut chili sauce, jasmine rice, soy lemon vinaigrette (vegan)  \$24


Herbed Brined Roasted Chicken
Mashed potatoes, Marsala mushrooms, beurre Blanc, fresh seasonal vegetables  \$28

Pork Chop
House-made applesauce, crispy potato cakes, caramelized onions, apples  \$39
Please allow extra time to prepare this dish

 Can accommodate gluten intolerance, please specify

 MSC-C-65865

The MSC label is only applied to wild fish or seafood from fisheries that have been certified to the MSC Fisheries Standard, a set of requirements for sustainable fishing.

 This appetizer has been carefully curated leveraging local ingredients and proudly included in our North to Alaska program.

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

Rod & Reel

COOPER LANDING, AK

 **Mt. Cecil Berry Cobbler** \$12

Crème Brulee \$12

Kahlua Toffee Cake \$11

Homemade Bourbon Pecan Pie \$10

Chocolate Lava Cake \$11

Carrot Cake \$11

Ice Cream (vanilla or huckleberry) \$6

Graham's Six Grapes \$12

Graham's 10 Year Tawny \$15

Graham's 30 Year Tawny \$30

Hennessey VSOP \$16

Courvoisier \$14

Grand Marnier \$14

The Macallan 12yr \$18

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