#### **APPETIZERS**

## Kenai Smoked Salmon Dip

Warm house made spread, pita chips \$15

# Alaskan Halibut Cakes

Crispy handmade halibut cakes, chipotle aioli, lemon wedge \$16

#### **Spicy Chicken Wings**

Franks Red Hot spicy chicken wings, bleu cheese, carrots, celery \$17 *Try one of our house sauces:* BBQ, Mongolian, Honey Sriracha

## Angel's Jalapeno Cornbread

Honey butter, tomato jam \$10

#### **Queso & Chorizo**

Pickled onions, warm tortilla chips, Rotel, \$14

# Bacon Lollipops (\*)

Cayenne pepper, brown sugar, sea salt \$13

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.

## **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 \$7 / Bowl \$9

## Roasted Beet and Kale Salad <sup>®</sup>

Kale, roasted beets, quinoa, candied pecans, goat cheese, pickled red onions, lemon honey vinaigrette. Half \$10 / Entrée \$17

## KPL Salad 🔮



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

## Kenai Caesar 🇶



Crisp romaine lettuce topped with parmesan cheese and garlic croutons. Tossed in Caesar dressing. Half \$9 / Entrée \$12

## Handsome Salad 🥮



Herbed greens, roasted pistachios, edamame, heirloom carrots, red wine vinaigrette Half \$10 / Entrée \$17

Add: grilled chicken \$7, grilled salmon \$12, halibut \$20

#### **KENAI SPECIALTIES**

# BBQ Pulled Chicken Quesadilla 🔮



Roasted onions, peppers, corn, pepper jack, tortilla chips, salsa \$15

## Wild Mushroom and Roasted Pepper Quesadilla .

Roasted oyster mushrooms, shiitake, portobello and cremini, onions, peppers, pepper jack, tortilla chips, salsa \$16

### **Beer Battered Fish and Chips**

A Princess signature recipe. Hand dipped local beer battered Alaskan cod, French fries, tartar sauce 2pc \$19, 3pc \$22

# Blackened Halibut Tacos



Fresh Alaskan halibut lightly blackened, flour tortillas, Asian slaw, pico de gallo, chipotle aioli \$25

## Bison Chili



#### 8 oz. Steak & Frites

Pink and green peppercorn crusted, cognac sauce, frites \$24

### Philly Steak Sandwich

Thin sliced top sirloin, caramelized onions, peppers, topped with melted pepper jack cheese \$17

Try it Mongolian style, additional \$1

All Sandwiches come with a side of fries.

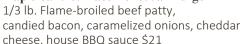
#### **SANDWICHES**

## Rafter Burger



1/3 lb. Angus beef patty topped with cheddar cheese, lettuce, tomato, onion and house sauce on a toasted bun \$19 Substitute a veggie burger at no additional charge or breaded cod

## Maple Candied Bacon Cheddar Burger 🥌



# Veggie Sandwich 🧶

Mama lil's peppers, tomatoes, radish, pickled cauliflower, sprouts, tahini aioli \$16

## The Kenai Reuben 🎱

Hand carved corned beef, swiss, slaw, Louie dressing, grilled marble rve \$18

## Short Rib Melt 🧶



Provolone, grilled onions, arugula, Dijon mustard, horseradish aioli \$18

## Goat Cheese Pesto Chicken Sandwich



Cremini and portobello mushrooms, sundried tomatoes, olive oil, garlic, goat cheese pesto, parmesan, mozzarella \$18

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

## **FLATBREADS**



Cremini and portobello mushrooms, sundried tomato, olive oil, garlic, goat cheese pesto, parmesan, mozzarella \$15

# Italian Sausage 🔮

Italian sausage, roasted mama lil's peppers, caramelized onions, garlic, parmesan, mozzarella, marinara sauce \$15

# Pepperoni 🕙

Pepperoni, mozzarella, provolone, parmesan, marinara sauce \$14