

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**   
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**   
Bison meat, red & black beans, pepper jack cheese, jalapeno corn muffin \$12


**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**   
1/3 lb. Flame-broiled beef patty, candied bacon, caramelized onions, cheddar cheese, house BBQ sauce \$21

**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 rye \$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

**Wild Mushroom**   
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