

APPETIZERS

Kenai Smoked Salmon Dip  
This appetizer has been carefully curated leveraging local ingredients and proudly included in our North to Alaska Program
Warm housemade spread, pita chips \$15

Calamari
Tender calamari strips, roasted pepper-chipotle aioli \$13

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


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

Bacon Lollipops 
Cayenne, brown sugar, sea salt \$13

Artisan Bread Loaf
Warm with butter \$5

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




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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 a Caesar dressing.
Half \$9 / Entrée \$12


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

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


Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.
 - Can accommodate gluten intolerance, please specify.

ENTREES

Midnight Sun Scallops 
Wild Alaskan 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 \$42


Herb Crusted Prime Rib 
12 oz cut, Yukon gold mashed potatoes, asparagus, au jus, creamy horseradish \$39

Ribeye Steak 
Grilled 14 oz. ribeye, potatoes au gratin, asparagus \$49
Add béarnaise \$4


Scarpetta Spaghetti
Tomato pomodoro, basil oil, garlic oil, fresh basil, freshly grated parmesan cheese \$26

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

Pan Seared Salmon 
Mushroom risotto, cauliflower, housemade salsa verde \$38

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

Herbed Brined Roasted Chicken 
Mashed potatoes, Marsala mushroom, beurre blanc, fresh seasonal vegetables \$28

Pork Chop 
Housemade applesauce, crispy potato cake, caramelized onions, apples \$31