

## DESSERT MENU

Carrot Cake 8

Russian River Root Beer Float 6

Mt. Cecil Berry Cobbler 7.5

Crème Brulee 8

Apple Pie 6

Blackberry Pie 6

Chocolate Kahlua Toffee Cake 8

Northern "Light" Sugar Free Cheesecake 8

Gluten Free Nutella Chocolate Cake 8

Gluten Free Brownie Sundae 8

**We proudly serve Tillamook Ice Cream**

Huckleberry 4

Vanilla 4

## SPECIALTY COFFEE DRINKS

### RAFTER'S COFFEE

Irish Cream Liqueur, Kahlua, Myers's Rum and coffee, topped with whipped cream 8.5

### GOLD NUGGET COFFEE NUDGE

Brandy, Dark Crème de Cacao and coffee, topped with whipped cream 8.5

### NUTTY SOURDOUGH

Frangelico, GrandMarnier, Amaretto de Sarano and coffee, topped with whipped cream 8.5

### COOPER'S COFFEE

RumChata, Frangelico and coffee, topped with whipped cream 8.5

### GOLD MINER'S COFFEE

Butterscotch Schnapps, Carolans Irish Cream Liqueur and coffee, topped with whipped cream 8.5

### RAILROAD ANNIE'S PEPPERMINT PATTY

Peppermint Schnapps and hot chocolate, topped with whipped cream 8.5

### HOT MOUNT REDOUBT

RumChata, Fireball Whiskey and coffee, topped with whipped cream 8.5

## APPETIZERS

### BAKED BRIE

Warm baked brie topped with our housemade tomato and basil relish served with roasted garlic and baguette toasts 10

### COCONUT CRUSTED SALMON

Fresh Alaskan salmon crusted in coconut and fried to perfection, and served with a sweet chili sauce 11

### CALAMARI

Tender calamari strips seasoned and lightly fried, served with a roasted pepper-chipotle aioli 10

### SPICY CHICKEN WINGS

Franks Red Hot spicy chicken wings served with bleu cheese, carrots and celery 12.5

TRY ONE OF OUR HOUSE SAUCES:  
BBQ, MONGOLIAN, HONEY SRIRACHA

### KENAI SMOKED SALMON DIP

Our savory Alaskan smoked salmon dip warmed to perfection and served with baguette toasts 10

### ROASTED RED PEPPER HUMMUS

Our housemade roasted red pepper hummus served with toasted pita bread 10

## SALADS

### CAESAR SALAD

Hearts of romaine, garlic croutons, shredded parmesan tossed with our housemade Caesar dressing 6 half / 10 entrée

Add grilled chicken 6

Add shrimp skewer 7

### PANZANELLA SALAD

Mesclun greens, toasted pine nuts, currants, roasted bell peppers, caramelized onions and bruschetta croutons tossed with our housemade balsamic vinaigrette 7 half / 13 entrée

Add grilled chicken 6

Add shrimp skewer 7

### KPL SALAD

Mesclun greens, smoked bacon, grapes, poached pear, caramelized pecans, and gorgonzola crumbles tossed with our housemade white balsamic vinaigrette 8 half / 15 entrée

Add grilled chicken 6

Add shrimp skewer 7

## SOUPS

### WILD ALASKAN SALMON CHOWDER

Cup 5

Bowl 7

### SOUP DU JOUR

Cup 5

Bowl 7

## **KENAI SPECIALTIES**

### **BBQ CHICKEN QUESADILLA**

Flour tortilla filled with  
BBQ chicken, roasted corn,  
pepper-jack cheese, served with  
tortilla chips and salsa 12

### **BBQ STEAK QUESADILLA**

Flour tortilla filled with  
BBQ steak, roasted corn, bell peppers,  
pepper-jack cheese, served with  
tortilla chips and salsa 14

### **GRILLED PORTOBELLO AND ROASTED PEPPER QUESADILLA**

Flour tortilla filled with grilled portobello  
mushrooms, roasted peppers, corn, onions and  
pepper-jack cheese, served with tortilla chips  
and salsa 13

### **BEER BATTERED FISH AND CHIPS**

A Princess signature recipe. Alaskan Pacific cod,  
hand dipped in Denali Gold beer batter and fried  
until golden brown. Served with French fries,  
lemon and tarter sauce 16

### **BLACKENED HALIBUT TACOS**

Fresh Alaskan halibut lightly blackened served in  
warm flour tortillas, topped with housemade  
pico de gallo, lime sour cream and Asian slaw 20

### **PETITE SIRLOIN FRITE**

5 oz. petite sirloin steak topped with a shallot butter  
served with French fries, and a Caesar salad 16

### **BISON CHILI**

Extra lean bison meat, red beans and  
spices topped with pepper jack cheese,  
and served with a jalapeno  
corn muffin 10

## **FLAT BREAD PIZZAS**

### **WILD MUSHROOM**

Crimini and portabello mushrooms, olive oil, garlic,  
pesto, parmesan, mozzarella, and gruyere 11

### **BBQ CHICKEN**

BBQ Chicken, red onions, green onions, fontina,  
blue cheese, and cilantro 11

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

## **BURGERS AND SANDWICHES**

Sandwiches served with your choice of  
French fries or potato salad  
Sub house salad 2.00 Onion rings 1.50

### **BLACKENED ALASKAN COD SANDWICH**

Blackened Alaskan Cod served with lettuce,  
tomato, onion, and a side of tarter sauce 15

### **PHILLY STEAK SANDWICH**

Thin sliced top sirloin, caramelized onions,  
peppers, topped with melted jack cheese 13  
Try it Mongolian style 1

### **GRILLED CHICKEN SANDWICH**

Grilled marinated chicken breast, roasted red peppers,  
sauteed onions, bacon, gorgonzola, rosemary aioli and  
arugula 13

### **RAFTER BURGER**

Our half pound flame-broiled beef patty topped  
with cheddar cheese and our house sauce, built  
on a parmesan black pepper bun with lettuce,  
tomato and onion 13.5

**Substitute a Dr. Praeger black bean burger  
at no additional charge**

### **EAGLE CREST BURGER**

Our half pound flame-broiled beef patty topped  
with smoked bacon, bleu cheese crumbles built  
on a parmesan black pepper bun with  
lettuce, tomato and onion 14.5

### **PORTOBELLO SANDWICH**

Grilled Portobello mushrooms, roasted red peppers  
and a basil pesto goat cheese 13

### **TURKEY MUFFALETTA**

Our homemade muffaletta spread over a toasted alpine  
roll with thin sliced turkey and pepperoni, topped with  
melted pepper-jack cheese 13

### **SALMON SLIDERS**

Three teriyaki glazed salmon burgers served with fresh  
pineapple, and a green onion aioli 14

## **DESSERT WINES & PORTS**

Aurora Muscat 8.5

Penfolds Club Reserve 8.5

Graham's Six Grapes 9.5

Graham's Tawny 10 years 12.5

Graham's Tawny 30 years 25