

KENAI RIVER BREAKFAST BUFFET

Available from 7AM- 9AM daily

Eggs, Bacon, Sausage, Home Fries, Pastries, Bagels, Oatmeal, Cereal, Fresh Fruit, Coffee, Tea, Juice \$25

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, chocolate whey protein \$10

Fresh Fruit & Strawberry Bowl 🍓

Strawberry, blueberry, cantaloupe, honeydew, pineapple \$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 \$10

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, 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 \$20

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 \$6

One Egg \$4

Kenai Home Fries \$5

Toast \$4

Pancake \$5

Fruit Cup \$5

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

🍓 **Can accommodate gluten intolerance, please specify.**

APPETIZERS

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

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

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, brown sugar, sea salt \$13



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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

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 carrot, red wine vinaigrette
Half \$10 / Entrée \$17

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

KENAI SPECIALTIES

BBQ Pulled Chicken Quesadilla 
Roasted peppers, corn, onions, pepper jack, tortilla chips, salsa \$15

Wild Mushroom and Roasted Pepper Quesadilla 
Roasted shiitake, oyster, portobello and cremini mushrooms, peppers, corn, onions, 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 bread \$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

SANDWICHES

Rafter Burger 
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 
Half pound flame-broiled beef patty, candied bacon, caramelized onions, cheddar cheese, house BBQ sauce \$21

Veggie Sandwich 
Mama lil's peppers, tomato, radish, pickled cauliflower, sprouts, tahini aioli \$16

The Kenai Reuben 
Hand carved corned beef, swiss, coleslaw, 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 tomato, olive oil, garlic, goat cheese pesto, parmesan, mozzarella \$18

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Calamari
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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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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

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 \$12

Lagavulin \$18

The Macallan 12yr \$18



Rod & Reel



CHARDONNAY

Sutter Home \$9/29
Kendall Jackson VR Special Select \$11/37
Sea Sun by Caymus \$15/49
Stoller \$46
J. Lohr Arroyo Vista \$52
Alexander Valley \$54
Sonoma Cutrer Russian River Ranches \$56
Rombauer \$79

PINK/WHITE ZINFANDEL

Sutter Home \$9/29
La Vieille Ferme Rose \$10/36
Bear Creek Strawberry Rhubarb \$11/37

OTHER WHITES

Sutter Home Pinot Gris \$9/29
Chateau St Michelle Reisling \$10/36
La Bella Pinot Grigio \$10/36
Kim Crawford Sauvignon Blanc \$14/52
Canvasback Dry Riesling \$38
Wither Hills Sauvignon Blanc \$39
Pine Ridge Chenin Blanc Viognier \$42
Conundrum White by Caymus \$59
Melrosa Jason Aldea Sauv Blanc S

CHAMPAGNE & SPARKLING

Salmon Creek Brut \$11/34
Ruffino Prosecco \$12/39
Argyle Brut \$64
Veuve Cliquot Yellow Label Brut \$134

PINOT NOIR

Salmon Creek \$9/29
HahnFounders \$12/48
Cloudline \$14/52
Sea Sun by Caymus \$15/49
A to Z Pinot Noir \$54
Meiomi \$59
King Estate \$59

CABERNET SAUVIGNON

Sutter Home \$9/29
Aurora \$12/39
Joel Gott \$16/54
J. Lohr Seven Oaks \$44
Simi Sonoma \$59
Napa Cellars \$66
Caymus California \$94
Grgich Hills \$139
Caymus Napa Valley \$149
Bonanza by Caymus
CSM Cab

SHIRAZ

Aurora \$12/39
Lindeman's Bin 50 Shiraz \$35
Chateau St Michelle Syrah \$44

OTHER REDS

Tilia Malbec \$11/37
Marietta Old Vine \$13/44
Castello Di Gabbiano Chianti \$49
Ridge Three Valleys \$79
The Prisoner \$89

MERLOT

Sutter Home \$9/29
Sterling Vineyards \$9/36
Milbrandt \$13/44
Decoy \$56

ZINFANDEL

Leese Fitch \$36
Seghesio \$49
Old Ghost \$69
Rombauer \$79
Earthquake \$75

HALF BOTTLES

J. Lohr Seven Oaks Cabernet \$28
Kim Crawford Sauv Blanc \$32
Meiomi Pinot Noir \$34
Sonoma-Cutrer Chardonnay
Russian River Ranches \$36
Markham Merlot \$39
Rombauer Zinfandel \$42

PORTS & DESSERT WINE

Graham's 6 Grapes \$12
Graham's 10 Year Tawny \$15
Graham's 30 Year Tawny \$30

SPECIALTY COFFEE

Arctic Coffee, \$13

Fresh brewed AK Roast coffee, Bushmills Irish Whiskey, and Carolans Irish Cream. Topped with whipped cream.

Rafters Coffee, \$13

Fresh brewed AK Roast coffee, Carolans Irish Cream, Kahlua, and Myer's Dark Rum. Topped with whipped cream.

Nutty Sourdough, \$13

Fresh brewed coffee, Frangelico, Grand Marnier, Amaretto Disaronno. Topped with whipped cream.

Gold Miner's Coffee, \$13

Fresh brewed AK Roast coffee, Butterscotch Schnapps, Carolans Irish Cream. Topped with whipped cream.

MOCKTAILS & SODA

Moose's Tooth Root Beer, \$6

49th State Wild Blueberry Cream Soda, \$6

Hibiscus Soda, \$7

Very Berry Lemonade, \$9

Coconut Nojito, \$9

Blueberry Herb Spritzer, \$9

Blackberry Nojito, \$9

BEER & OTHER OPTIONS

Draught, \$9

Alaskan Amber, Midnight Sun Snowshoe White, Denali Lager, Cooper Landing Rotating IPA

Bottled & Canned, \$8

Coors Light 16oz, Corona, Denali Mother Ale, Denali Twister Creek IPA, Denali Chuli Stout, Denali Single Engine Red, Bud Light 16oz, Omission IPA (GF), Heineken 0.0 N/A

Betty Booze Tequila Sparkling Lemonade \$12

Cider and Seltzers, \$8

Alaska Ciderworks North Wind Cider
Alaskan Spruce Tip Cherry Grapefruit Seltzer
Alaskan Spruce Tip Lemon Lime Seltzer

LOCAL FAVORITES

Kenai KoolAid, \$13

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Anchorage Distillery Raspberry Vodka, peach schnapps, cranberry juice, pineapple juice. Served on the rocks.

Russian River Mule, \$13

Stolichnaya vodka, ginger beer, and fresh squeezed lime juice. Served over ice in a copper mug.

Rum Old Fashioned, \$13

Cruzan Aged Dark Rum, black walnut bitters, Disaronno, sugar cube. Served over a large ice cube.

Prospector Manhattan, \$14

High West Double Rye Whiskey, Noilly Prat sweet vermouth, dash of bitters. Gently stirred and served straight up in a chilled martini glass.

Spruce Collins, \$14

Custom made Denali Distillery Spruce Tip Gin, house made sweet and sour, a splash of soda. Garnished with a half lime wheel and a marinated cherry.

Fireweed Lemonade, \$13

Alaska Proof Fireweed Vodka, Peach Schnapps, sour mix, soda, and a dash of cherry juice. Served with a sugar rim.

CLASSIC MARTINIS

The Well-Mannered Dirty Martini, \$13

Ketel One vodka, Noilly Prat dry vermouth, olive juice, and blue cheese stuffed olives.

Explorer's Martini, \$13

The classic, shaken never stirred. Made with Port Chilkoot 50 Fathoms gin served up and garnished with an olive.

Espresso Martini, \$13

AK Roast cold brew, Kahlua coffee liqueur, vodka.

SIGNATURE COCKTAILS

24K Gold Margarita, \$18

Curated from the Princess Cruise shipboard cocktail library

1800 Tequila, house made sweet and sour, Cointreau, Grand Marnier. Served on the rocks with lime and orange wheels and salted rim.

Alaska Wine Spritzer, \$14

Bear Creek Winery Strawberry Rhubarb wine from Homer, AK. Served over ice with a splash of Sprite.

Alpenglow Cosmo, \$13

Port Chilkoot Icy Straight vodka, pomegranate juice, triple sec, fresh squeezed lime juice. Shaken and served with a sugar rim.

Midnight Moose, \$18

Anchorage Whiskey meets rich espresso and velvety cream in this bold, comforting sipper. Balanced with the smooth sweetness of maple syrup and a hint of butterscotch liqueur. Finished with a cinnamon dusting for a warm, spiced aroma.

Mosquito Mojito, \$13

Bacardi Superior rum, muddled mint, sugar, lime, and a splash of soda. Served on the rocks.

The Kenai River, \$13

Bacardi Superior rum, Blue Curacao, pineapple juice, and coconut cream. Shaken and served over ice.

Midnight Sun, \$13

1800 Tequila Blanco, Cointreau, muddled raspberries, lemon juice, and simple syrup. Shaken and served over ice.

Mango Strawberry Daiquiri, \$13

Bacardi Superior rum, mango, strawberries, fresh lime juice and simple syrup. Blended to perfection.

White Golden Rush, \$17

A golden twist on the classic. Pantalones Blanco Tequila, Cointreau, and house margarita mix, finished with a smooth Grand Marnier float. Served blended or on the rocks with lime and orange garnish.

Alpenglow Sangria, \$13

Rose wine, citrus, pineapple juice, brandy, coconut rum with a float of prosecco and a dash of cherry juice.

Frozen Glacier Margarita, \$18

Icy and electric. Pantalones Blanco Tequila, Cointreau, agave, and fresh margarita mix blended to frosty perfection. Topped with a brilliant Blue Curaçao float for that glacier-blue shimmer. Garnished with lime, orange, and a salted rim.

Blueberry Mojito, \$13

Bacardi Superior rum and Anchorage Distillery Blueberry vodka. Muddled with mint, blueberries, and lime. Served over ice in a chilled pint glass.

Sea Legs, \$17

A refreshing voyage of Pantalones Reposado, brightened with fresh lime and grapefruit juice, maraschino, and a whisper of agave syrup. Topped with soda for a crisp finish and garnished with a half grapefruit wheel. Light, zesty, and effortlessly smooth—this one's got its sea legs.

Jalapeno Margarita, \$15

House infused jalapeno tequila, house made sour mix and simple syrup. Served on the rocks with salted rim.

Mauled Mary, \$17

Our savory Bloody Mary is made with Absolut Pepper vodka and garnished with a bacon salted rim, lemon, blue cheese stuffed olives, and pickled beans.

BUBBLY COCKTAILS

Mimosa, \$10

Sparkling wine, orange juice

French 75, \$12

Sparkling wine, Tanqueray Gin, simple syrup, lemon juice

Hugo Spritz, \$12

Sparkling wine, elderflower, and splash of soda



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