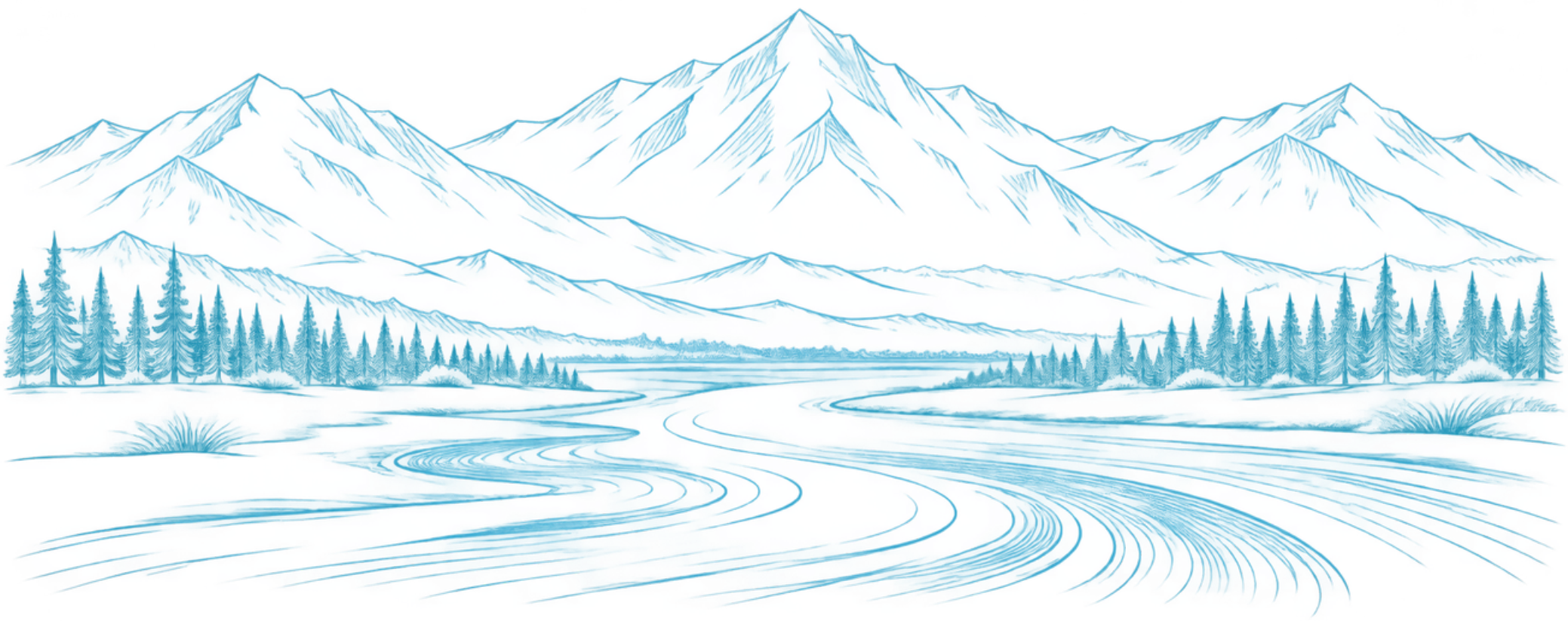
ALASKA
LEGENDS
KENAI RIVER LODGE

Heritage Kitchen

MASTER MENU

Restaurant & Catering Collection



Where Alaska Becomes Legendary.

Please ask for our seasonal catering or dining hall menu.

Breakfast

IN-HOUSE PLATED ITEMS

Served with breakfast potatoes and your choice of the baked good of the day or toast.

Alaska Legends Breakfast

Two eggs cooked to order with your choice of bacon or reindeer sausage.

Mushroom & Swiss Omelet

Sautéed mushrooms and melted Swiss folded into tender eggs, finished with fresh herbs.

Artichoke, Spinach & Feta Omelet

Tender eggs folded around artichoke hearts, sautéed spinach, and tangy feta.

Roasted Pepper & Reindeer Sausage Omelet

Roasted peppers, savory reindeer sausage, and sautéed onions folded into tender eggs with melted cheddar.

HOUSE SPECIALTIES

Served with breakfast potatoes.

Family Sourdough Pancakes

Family sourdough pancakes with whipped butter, birch or maple syrup, two eggs, and your choice of sausage or bacon.

Warm Nutmeg Waffles

Golden waffles with crisp edges and a warm nutmeg aroma, served with whipped butter, two eggs, and your choice of sausage or bacon.

Potato Bacon Waffles

Crisp potato waffles studded with smoky bacon, crowned with two eggs and silky hollandaise.

Smoked Salmon Eggs Benedict

Smoked salmon and softly poached eggs on toasted sourdough English muffins, finished with a ribbon of hollandaise.

Biscuits & Sausage Gravy

Smoked salmon and softly poached eggs on toasted sourdough English muffins, finished with a ribbon of hollandaise.

Canadian Bacon Eggs Benedict

Canadian bacon and softly poached eggs on toasted sourdough English muffins, finished with silky hollandaise.

Pumpkin Cranberry Sourdough French Toas

Pumpkin cranberry sourdough soaked in spiced custard and griddled to a golden finish, with whipped butter and maple syrup.

Breakfast

ADVENTURE BREAKFAST OPTIONS

Adventure Breakfast Burrito

Scrambled eggs, bacon or reindeer sausage, breakfast potatoes, onions, and cheddar wrapped in a warm tortilla, with salsa and sour cream.

Lodge Breakfast Sandwich

Egg, Canadian bacon, cheddar, and spinach on a sourdough English muffin, croissant, or bagel.

QUICHES & BREAKFAST BAKES

Croissant Breakfast Bake

Layers of buttery croissant, eggs, cheese, spinach, and red onion baked to a golden finish

Mushroom & Swiss Quiche

Earthy mushrooms and melted Swiss in a tender, savory egg custard.

Smoked Salmon & Dill Quiche

Smoked salmon and fragrant dill suspended in a delicate egg custard and pastry crust.

Bacon & Cheddar Quiche

Smoky bacon and sharp cheddar baked into a golden, savory quiche.

Spinach & Goat Cheese Quiche

Tender spinach and creamy goat cheese baked into a savory quiche.

BAKED GOODS · SCONES

Blueberry Scones

Buttery scones with a tender crumb and pockets of sweet blueberry.

Cardamom Vanilla Scones

Delicate scones with the floral warmth of cardamom and soft vanilla notes.

Sourdough Cheddar Jalapeño Scones

Savory sourdough scones with sharp cheddar and jalapeño.

Chocolate Espresso Scones

Rich chocolate scones with espresso depth and generous pockets of chocolate.

Morning Glory Scones

Hearty scones with carrot, apple, raisins, and coconut.

Lemon Poppy Seed Scones

Buttery scones with bright lemon zest and poppy seeds, finished with a light lemon glaze.

Mixed Berry Scones

Tender, buttery scones brightened with a medley of berries.

Fig & Goat Cheese Scones

Sweet figs and tangy goat cheese folded into a tender, buttery scone.

Tomato & Feta Scones

Savory tomato and crumbled feta scones, lifted with aromatic herbs.

Breakfast

BAKED GOODS · MUFFINS

Banana Chocolate Chip Muffins
Tender banana muffins with a rich fruit sweetness and pockets of melted chocolate.

Blueberry Almond Muffins
Blueberry muffins with almond flavor and a toasted almond finish.

Apple Fritter Muffins
Cinnamon-scented apple muffins finished with a delicate fritter-style glaze.

Gingerbread Muffins
Molasses-rich muffins with the warming aromas of ginger, cinnamon, and clove.

BAKED GOODS · COFFEE CAKES

Mixed Berry & Lemon Coffee Cake
Bright lemon cake dotted with mixed berries beneath a delicate crumb topping.

Traditional Cinnamon Coffee Cake
A tender cake with a cinnamon ribbon and a generous buttery crumble.

Maple Donut Coffee Cake
A tender, donut-inspired coffee cake with warm maple flavor and a maple glaze.

Pumpkin Coffee Cake
Tender pumpkin cake with warming spices and a buttery crumb finish.

BAKED GOODS · BREADS

Heritage Sourdough English Muffins
House-made English muffins with the distinctive flavor of the family sourdough starter.

Warm House-Made Sourdough Rolls
Dinner rolls made with the family sourdough starter, served warm with whipped butter.

Sourdough Focaccia
House sourdough focaccia served with whipped herb butter.

Sourdough Pretzel Rolls
Sourdough pretzel rolls served with whipped mustard butter.

Cinnamon Sourdough Loaf
Family-style sourdough with a sweet cinnamon swirl.

Pumpkin, Cranberry & Pecan Sourdough Loaf
Pumpkin sourdough with cranberries, pecans, and warm autumn flavor.

Blueberry Sourdough Loaf
Sourdough bread studded with blueberries.

Nutella Croissant Pinwheels
Flaky croissant pastry spiraled with chocolate-hazelnut Nutella and baked until golden.

Cinnamon Rolls
Soft, golden rolls spiraled with butter and fragrant cinnamon sugar, finished with a delicate vanilla glaze.

Breakfast

Vanilla Cardamom Croissant Rolls

Flaky croissant dough swirled with fragrant cardamom and vanilla, baked into golden rolls with crisp edges and tender, buttery layers.

BAKED GOODS · LOAF CAKES

Chai Orange Loaf

A tender loaf layered with fragrant chai spices and bright orange zest.

London Fog Loaf

Earl Grey and vanilla lend a delicate tea fragrance to this tender loaf cake.

Double Chocolate Irish Cream Loaf

A rich chocolate loaf with chocolate pieces and the smooth warmth of Irish cream.

Triple Ginger Loaf

A warmly spiced loaf featuring three forms of ginger.

Carrot Loaf

A tender carrot loaf with gentle spice and a rich, moist crumb.

Lemon Loaf

A fine-crumbed lemon loaf with a bright citrus glaze.

BAKED GOODS · BROWNIES & BARS

Blueberry Crumble Squares

Sweet blueberry filling between a buttery base and a golden crumble topping.

Mango Coconut Crumble Squares

Lush mango and coconut layered beneath a buttery golden crumble.

Brown Butter Chocolate Brownies

Rich chocolate brownies with nutty brown butter and a delicate crackled top.

Lemon Lavender Bars

Bright lemon filling over a buttery shortbread base with a delicate hint of lavender.

Pecan Bars

Toasted pecans suspended in rich caramel over a crisp, buttery shortbread base.

Caramel Espresso Blondies

Buttery blondies with ribbons of caramel, deep espresso notes, and a delicate sea-salt finish.

Maple Apple Blondies

Tender maple blondies studded with apples and finished with a glossy maple glaze.

Blueberry Brownies

Deep chocolate brownies punctuated by the bright, sweet-tart flavor of blueberries.

Apple Crisp Shortbread Bars

Buttery shortbread layered with cinnamon apples and a golden oat crumble.

Moose Tracks Cookie Bars

Chocolate chip cookie bars layered with fudge swirls and peanut butter cup pieces.

Breakfast

Crème Brûlée Cookie Bars

Buttery cookie bars topped with silky vanilla custard and a crisp caramelized sugar crust.

Sweet & Salty Caramel Pretzel Blondies

Brown sugar blondies with caramel and crunchy pretzel pieces, finished with a touch of sea salt.

Sea Salt Marshmallow Cereal Bars

Crisp rice or your choice of cereal folded through buttery melted marshmallow, pressed into tender, chewy bars and finished with a delicate scattering of sea salt.

BAKED GOODS · COOKIES

Brown Butter Chocolate Chip Cookies

Chocolate-studded cookies with the toasted, nutty depth of brown butter.

Triple Ginger Cookies

Ginger cookies layered with fresh, ground, and crystallized ginger for a warm, lingering spice.

Snickerdoodles

Tender cookies with a delicate cinnamon-sugar crust.

Iced Winter Sugar Cookies

Sugar cookies decorated with winter icing.

Chocolate Peppermint Cookies

Rich chocolate cookies lifted by a cool peppermint finish.

Cranberry Orange Shortbread

Delicate butter shortbread with tart cranberry and fragrant orange.

Lavender Shortbread Cookies

Buttery shortbread delicately scented with lavender.

Russian Tea Cakes

Tender butter-and-nut cookies with a delicate, powdered-sugar finish.

German Spice Cookies

Fragrant cookies with cinnamon, ginger, cloves, and warm holiday spices.

Pumpkin Snickerdoodles

Soft pumpkin cookies rolled in cinnamon sugar.

Vanilla Chai Cookies with Eggnog Frosting

Vanilla cookies with warm chai spices, finished with eggnog frosting.

Candy Cane Peppermint Shortbread

Buttery peppermint shortbread finished with crushed candy cane.

Peanut Butter Cookies

Rich peanut butter cookies with tender centers and lightly crisp edges.

Cinnamon Coffee Cake Cookies

Soft cinnamon cookies topped with buttery streusel and a delicate vanilla drizzle.

Breakfast

BAKED GOODS · PIES

Grandma's Mixed Berry Pie
Mixed berries with a hint of cinnamon in a press-in crust with a crumbly top, served with vanilla ice cream.

Classic Apple Crumble Pie
Tender apples beneath a golden, buttery crumble.

Bourbon Pecan Pie
Pecans in a rich filling with the mellow warmth of bourbon.

Spiced Pumpkin Pie
Silky pumpkin filling layered with warm autumn spices.

Maple Cream Pie
Silky maple cream with a mellow sweetness and delicate pastry crust.

Cranberry Apple Pie
Tender apples balanced with bright, tart cranberries.

Salted Caramel Apple Pie
Tender apple filling finished with rich caramel and a delicate touch of salt.

Purple Sweet Potato Pie
Silky purple sweet potato filling with vanilla and warm spices in a buttery pie crust.

Lemon Meringue Pie
Bright lemon custard in a flaky crust, crowned with toasted meringue.

Strawberry Pie
Sweet strawberries nestled in a buttery crust with a glossy berry finish.

French Silk Pie with Hazelnut Chocolate Crust
Luxurious chocolate silk filling in a hazelnut-chocolate crust, finished with whipped cream and chocolate shavings.

Chocolate Peanut Butter Pie
Creamy peanut butter filling with rich chocolate ganache in a chocolate cookie crust.

Ginger Cherry Pie
Juicy cherries and fragrant ginger baked within flaky golden pastry.

Strawberry Rhubarb Pie
Sweet strawberries and tart rhubarb baked beneath a golden pastry crust.

Blueberry Rhubarb Pie
Blueberries and tart rhubarb in a buttery, golden pie crust.

S'mores Pie
Rich chocolate filling in a graham cracker crust, topped with toasted marshmallow.

Pear Galette
Thinly sliced pears layered in free-form buttery pastry, baked until tender with golden, caramelized edges and a delicate touch of warm spice.

Coffee & Maple Chestnut Pie
A deep-dish pie pairing roasted chestnuts and maple sweetness with a silky espresso-infused custard layer, nestled in golden pastry.

Milk Bar-Style Pie
A buttery oatmeal cookie crust filled with a rich, dense, gooey custard, baked to a golden finish and lightly dusted with confectioners' sugar.

Lunch

SANDWICHES & WRAPS

Available for in-house dining or packed Adventure lunches. Served with your choice of Heritage potato salad, smoky reindeer sausage pasta salad, or kettle chips.

Kenai Smoked Salmon Bagel

Smoked salmon, herb cream cheese, spinach, capers, and pickled red onion on an everything or Parmesan bagel.

Alaska Club Croissant

Turkey, Black Forest ham, bacon, cheddar, lettuce, tomato, and herb aioli on a buttery croissant.

Smoked Salmon Caesar Wrap

Smoked salmon, crisp romaine, Parmesan, and Caesar dressing in a flour tortilla.

Roasted Turkey & Havarti

Roasted turkey and Havarti with greens and pickled red onion on sourdough or croissant, with herb aioli.

Black Forest Ham & Swiss

Black Forest ham, Swiss, greens, and roasted red peppers on sourdough or croissant, with Dijon aioli.

Turkey Bacon Ranch Wrap

Roasted turkey, bacon, cheddar, lettuce, and ranch wrapped in a flour tortilla.

Alaska Club Wrap

Ham, turkey, and bacon with cheddar, lettuce, tomato, and herb aioli in a flour tortilla.

IN-HOUSE FAVORITES

Served in-house only, with your choice of Heritage potato salad, smoky reindeer sausage pasta salad, or kettle chips.

Blackberry & Chèvre Grilled Cheese

Melted mozzarella and tangy chèvre balanced with blackberry preserves and peppery arugula on crisp sourdough. Optional prosciutto adds a savory finish.

Reindeer Sausage Reuben

Grilled reindeer sausage, melted Swiss, and tangy sauerkraut on golden marble rye with Russian dressing.

Lodge Burger

A savory beef burger with melted Tillamook white cheddar and caramelized onion-bacon jam on a homemade sourdough bun.

Heritage Monte Cristo

Ham, turkey, and melted Swiss layered in golden egg-battered sourdough, with berry preserves and a delicate dusting of powdered sugar.

Alaska Legends Po’boy

Crispy Cajun-spiced shrimp tucked into soft sourdough French bread with shredded lettuce, sliced tomatoes, and a generous spread of aioli.

Lunch

SIDES

Heritage Mustard Potato Salad

Tender potatoes, eggs, celery, shallot, cucumber, dill, and parsley in a creamy Dijon and whole-grain mustard dressing.

Smoky Reindeer Sausage Pasta Salad

Pasta tossed with smoky reindeer sausage, roasted peppers, celery, green onions, and a creamy whole-grain mustard dressing.

Kettle Chips

Crisp kettle-cooked potato chips

SOUPS · CREAMY SOUPS

Heritage Clam Chowder

Tender clams, Yukon Gold potatoes, smoky bacon, celery, and onions in a rich, creamy chowder.

Creamy Chicken & Gnocchi Soup

Chicken, potato gnocchi, carrots, celery, and spinach in a creamy herb broth, finished with Parmesan and lemon.

Creamy Crab Bisque

A velvety crab bisque with sherry, aromatic herbs, and a whisper of paprika, served with sourdough crostini.

Roasted Butternut Squash Soup

Roasted butternut squash and aromatic onions blended until velvety, finished with a touch of cream.

Alaska Salmon Chowder

Alaska salmon, Yukon Gold potatoes, sweet corn, smoky bacon, celery, and onions in a rich chowder with fresh herbs.

Hungarian Mushroom Soup

Earthy mushrooms and onions in a paprika-scented broth, rounded with sour cream and brightened with dill and lemon.

Coconut Thai Chicken Soup

Chicken and mushrooms in a fragrant coconut broth with galangal, lemongrass, makrut lime, and fresh lime juice.

SOUPS · BROTH-BASED SOUPS

Reindeer Sausage Soup

Browned reindeer sausage, potatoes, carrots, celery, onions, and cabbage simmered in a savory herb broth.

Chicken & Dumpling Soup

Tender chicken and delicate dumplings nestled in a savory vegetable broth.

French Onion Soup

Deeply caramelized onions in rich beef broth, crowned with sourdough toast and melted Gruyère.

White Bean, Sausage & Spinach Soup

Italian sausage, white beans, spinach, tomatoes, garlic, and herbs in a savory broth.

Lunch

Chicken Tortilla Soup

Chicken in a tomato-chile broth with black beans and corn, finished with crisp tortilla strips and lime.

Potato & Leek Soup

Tender Yukon Gold potatoes, sweet leeks, and carrots in a gently rich, savory broth.

Braised Beef, Mushroom & Barley Soup

Tender braised beef, browned mushrooms, and pearl barley in a deep red wine and thyme broth.

Lemon Chicken, Fennel & White Bean Soup

Chicken, slow-cooked fennel, and white beans in a bright lemon-herb broth.

Saffron Halibut & Fennel Soup

Alaska halibut in a fragrant saffron broth with tomatoes, fennel, garlic, and white wine.

SOUPS · CHILIS

Green Chile Turkey Chili

Turkey, roasted green chiles, and white beans simmered with garlic, cumin, and herbs.

Bison Chili

Ground bison, beans, tomatoes, and peppers slow-simmered with a smoky chile blend

SALADS

House Mixed Greens

Spring greens, tomatoes, cucumber, pickled red onions, candied pecans, and goat cheese with mixed berry vinaigrette.

Kenai Chopped Salad

Smoked sockeye salmon, ham, romaine, iceberg, mozzarella, and pickled red onions with Pecorino vinaigrette and shaved Pecorino Romano.

Alaska Orchard Greens

Mixed greens, apple, pickled red onion, toasted seeds, and apple cider vinaigrette.

Spinach & Citrus Salad

Spinach, orange, feta, pickled red onion, sunflower seeds, and honey-citrus vinaigrette.

Winter Pear & Spinach Salad

Roasted pears and blue cheese over spinach, with pickled onions, walnuts, and maple-Dijon vinaigrette.

Shaved Brussels Sprout Salad

Shaved Brussels sprouts, roasted pears, Pecorino, pumpkin seeds, and cider vinaigrette.

Winter Citrus Greens

Mixed greens layered with bright orange, shaved fennel, pickled onion, and feta, finished with honey-citrus vinaigrette.

Appetizers

Crispy Potato Rösti

Golden potato rösti with crisp edges and a delicate spoonful of chive cream.

Mushroom & Parmesan Tartlets

Delicate savory tartlets filled with earthy mushrooms and Parmesan.

Brie & Cranberry Crostini

Creamy Brie and tart cranberry on crisp sourdough crostini.

Cider Glazed Chicken Meatballs

Tender chicken meatballs finished with a glossy cider glaze.

Mini Reindeer Sausage Rolls

Small reindeer sausage rolls served with mustard.

Pork Schnitzel Bites

Crisp pork bites served with mushroom sauce.

Warm Pretzel Bites

Warm pretzel pieces with cider mustard.

Mini Grilled Cheese & Soup

Mini grilled cheese sandwiches paired with our potato and leek soup.

Brisket Crostini

Tender brisket and sweet caramelized onions layered over crisp crostini.

Tomato & Mozzarella Skewers

Tomato and mozzarella with basil vinaigrette.

Parmesan Polenta Bites

Small Parmesan polenta bites topped with roasted tomato.

Scallop Ceviche

Delicate scallops in a bright citrus preparation with fresh herbs.

Mushroom Dumplings

Delicate dumplings enclosing a deeply savory mushroom filling.

Heritage Deviled Eggs

Silky Dijon deviled eggs topped with crisp bacon, pickled shallot, fresh dill, and smoked paprika.

Entrées

SALMON

Salmon Wellington

Tender salmon enclosed in crisp, golden layers of puff pastry.

Herb-Crusted Alaska Salmon

Oven-roasted Alaska salmon beneath a golden herb-Parmesan crust, with roasted garlic potatoes and seasonal vegetables.

HALIBUT

Halibut Olympia

Oven-roasted halibut layered with shrimp and sautéed mushrooms, finished with a rich white wine-Parmesan sauce.

Herb-Crusted Alaska Halibut

Tender halibut beneath a savory herb crust, with silky potato purée, seasonal vegetables, and white wine beurre blanc.

BLACK COD

Miso-Marinated Black Cod

Roasted black cod with a caramelized white miso, mirin, white wine, ginger, and brown sugar glaze, finished with fresh chives.

Lemon-Herb Black Cod

Rich, delicate black cod finished with a bright lemon-herb cream.

Black Cod & Shrimp Celebration

Miso-marinated or lemon-herb black cod with garlic butter shrimp, Parmesan pappardelle, roasted tomatoes, spinach, and lemon-garlic broccolini.

SCALLOPS & MIXED SEAFOOD

Scallops with Birch Beurre Blanc

Golden-seared scallops with asparagus and crisp capers, finished with a delicate birch beurre blanc.

Alaska Coastal Cioppino

A tomato, white wine, garlic, and fennel seafood stew with fish, shrimp, scallops, clams, and mussels, served with sourdough.

Entrées

BEEF

Legendary Sourdough Meat Pie

Slow-braised beef, mushrooms, onions, and carrots in a rich gravy beneath a flaky sourdough crust.

Heritage Smoked Tri-Tip

Alder-smoked tri-tip finished with birch whiskey butter, served with potato purée, balsamic roasted vegetables, and horseradish cream.

Slow-Smoked Brisket

Slow-smoked beef brisket with a fragrant rosemary pan jus, potatoes, and roasted vegetables.

Kenai Braised Short Rib

Tender, slow-braised beef short rib glazed with red wine sauce over creamy Yukon Gold potatoes.

Northern Lights Prime Rib

Herb-and-cracked-pepper prime rib with rosemary au jus, horseradish cream, caramelized onions, and sautéed mushrooms.

Slow-Smoked Brisket

Slow-smoked beef brisket with a fragrant rosemary pan jus, potatoes, and roasted vegetables.

Fireside Beef Wellington

Beef tenderloin wrapped with mushroom duxelles and prosciutto in golden puff pastry, served with red wine-shallot reduction.

Beef Tenderloin with Marsala Sauce

Tender beef finished with a rich Marsala sauce and its mellow wine sweetness.

Beef Tenderloin with Cognac Cream Sauce

Seared beef tenderloin with softened shallots and a velvety cognac cream.

BISON

Alaska Bison Meatloaf

Individual bison meatloaves with pork belly, roasted garlic, herbs, and sautéed vegetables, finished with mushroom gravy and served with potato purée.

POULTRY

Kenai Chicken Ballotine

Chicken breast rolled around mushrooms, roasted garlic, Jarlsberg, and sourdough breadcrumbs, sliced over potato purée with roasted vegetables and white wine-thyme jus.

Herb-Roasted Chicken

Garlic-and-herb roasted chicken with delicate pan jus, smooth mashed potatoes, and seasonal vegetables.

Rabbit & Chicken in a Potato Crust

Rabbit and chicken enclosed in a crisp golden potato crust, accompanied by spinach and fragrant garlic oil.

Apple Cider Glazed Chicken

Cider-glazed chicken with roasted onions, fresh thyme, and a fragrant cider jus.

Entrées

PORK & SAUSAGE

Cider-Brined Pork Loin

Cider-brined roasted pork loin with sourdough stuffing, seasonal vegetables, and apple cider-herb pan jus.

Alpine Jägerschnitzel

Crisp pork schnitzel with hunter's mushroom sauce, brown butter spaetzle, and braised purple cabbage.

Reindeer Sausage Plate

Browned reindeer sausage with Heritage potato purée, rosemary pan jus, roasted vegetables, and whole-grain mustard sauce.

Fireside Bavarian Sausage Board

Bratwurst, Italian sausage, and reindeer sausage with caramelized onions, whole-grain mustard, cider mustard, and apple relish.

Alder-Smoked Pulled Pork with Birch-Bourbon Glaze

Slow-smoked pork shoulder, gently pulled and finished with birch-bourbon glaze, served over Parmesan polenta with roasted seasonal vegetables.

VEGETARIAN

Butternut Squash & Mushroom Cannelloni

Delicate ribbons of butternut squash wrapped around a savory mushroom filling and baked to a golden finish.

Harvest Stuffed Acorn Squash

Roasted acorn squash filled with wild rice, mushrooms, spinach, cranberries, and toasted pecans, finished with maple-sage butter.

Chickpea & Mushroom Meatloaf

A savory chickpea loaf with mushrooms, roasted garlic, vegetables, and herbs, served with mushroom gravy and potato purée.

Pasta Gnocchi & Risotto

Lemon Garlic Shrimp Gemelli

Shrimp and gemelli folded through garlic-Parmesan cream with white wine, tender spinach, and a bright lemon finish.

Heritage Mushroom Sourdough Tagliatelle

House-made sourdough pasta with mushrooms, brown butter, chèvre, Parmesan, and herbs.

Artichoke-Parmesan Casarecce

Casarecce tossed with artichoke hearts in a creamy garlic-Parmesan sauce, finished with lemon zest.

Garlic Butter Shrimp & Parmesan Pappardelle

Garlic butter shrimp with ribbon pasta, Parmesan, roasted tomatoes, and spinach.

Brown Butter Scallops & Parmesan Risotto

Golden-seared scallops over silky Parmesan-Arborio risotto with shallots and white wine, finished with fragrant lemon brown butter.

Spicy Vodka Vegetable Primavera

Pasta tossed with zucchini, roasted peppers, cherry tomatoes, and spinach in a spicy tomato-vodka cream sauce, finished with Parmesan.

Pappardelle Bolognese

Broad ribbons of pappardelle coated in slow-simmered beef and pork Bolognese with tomatoes, red wine, and herbs, finished with Parmesan.

Roasted Garlic Chicken & Spinach Tortellini

Broad ribbons of pappardelle coated in slow-simmered beef and pork Bolognese with tomatoes, red wine, and herbs, finished with Parmesan.

Italian Sausage & Roasted Pepper Rigatoni

Rigatoni with Italian sausage, roasted peppers, and tomato-basil sauce, finished with Parmesan.

Potato-Leek Gnocchi

Tender potato gnocchi paired with softly sautéed leeks and their delicate sweetness.

Pumpkin Ravioli with Mascarpone & Brown Butter Sage

Delicate pumpkin pasta filled with silky mascarpone, bathed in a rich brown butter sauce with fragrant sage.

White Cheddar & Gruyère Cavatappi Gratin

Cavatappi in a silky Tillamook white cheddar and Gruyère sauce, baked with a golden Parmesan-sourdough crust.

Chicken & Broccoli Orzo

Tender chicken and broccoli folded through orzo with light garlic-Parmesan cream and bright lemon.

Sides

STARCHES

Heritage Potato Purée
Silky Yukon Gold potato purée with butter.

Wild Rice & Mushroom Pilaf
Nutty wild rice folded with sautéed mushrooms and aromatic herbs.

Sweet Potato Stacks
Fine layers of sweet potato baked into tender stacks with caramelized golden edges.

Crispy Pan-Roasted Potatoes
Golden pan-roasted potatoes with crisp edges and tender centers.

Brown Butter Spaetzle
Tender spaetzle tossed with fragrant brown butter and fresh herbs.

Yukon Gold & Sweet Potato Gratin
Alternating layers of Yukon Gold and sweet potato baked into a rich, tender gratin.

Gruyère & Yukon Gold Potato Gratin
Tender layers of Yukon Gold potato baked with Gruyère to a golden finish.

Parmesan & Herb Polenta
Creamy polenta with Parmesan and herbs.

Creole Dirty Rice
Long-grain rice layered with finely chopped chicken livers, smoky Andouille, the Creole trinity of onion, celery, and bell pepper, and fragrant spices; finished with scallions and parsley.

Brown Butter & Aged White Cheddar Grits
Slow-cooked stone-ground grits enriched with aged white cheddar and nutty brown butter, finished with cracked black pepper.

Savory Mushroom & Sourdough Bread Pudding
Sourdough and savory mushrooms baked into a tender bread pudding with golden edges.

Edamame, Lime & Scallion Rice
Buttered rice folded with edamame and scallions, brightened with fresh lime.

Gratin Duchess Potatoes with Parsley Salt
Rich duchess-style potatoes baked with a golden gratin finish and seasoned with parsley salt.

Roasted Garlic Whipped Potatoes
Smooth, creamy potatoes blended with roasted garlic.

Compressed Mushroom & Sourdough Stuffing
Sautéed mushrooms, sourdough, shallots, and herbs pressed and baked into golden portions with tender centers.

Sides

VEGETABLES

Balsamic Roasted Fennel, Carrots & Squash

Fennel, carrots, and butternut squash roasted with balsamic vinegar, maple syrup, garlic, and thyme.

Garlic-Sesame Green Beans

Crisp-tender green beans sautéed with garlic and finished with toasted sesame oil, soy, lime, and sesame seeds.

Braised Purple Cabbage with Apples

Red cabbage slowly braised with apples and warm spices until tender.

Maple-Thyme Winter Vegetables

Carrots, onions, and winter root vegetables with maple and thyme.

Lemon-Garlic Roasted Broccolini

Roasted broccolini with golden garlic and a bright lemon finish.

Brown Butter Winter Vegetables

Seasonal winter vegetables finished with nutty brown butter.

Crispy Brussels Sprouts

Brussels sprouts roasted until deeply caramelized, with crisp leaves and tender centers, finished with flaky sea salt.

Charred Asparagus with Lemon Beurre Blanc

Asparagus charred at the edges and finished with a silky lemon beurre blanc.

Balsamic Squash & Tomato Ratatouille

Summer squash and ripe tomatoes gently roasted with garlic and herbs, finished with balsamic for a tender, deeply savory vegetable medley.

Charred Broccoli with Roasted Garlic

Broccoli charred until its edges are crisp and smoky, tossed with mellow roasted garlic and finished with flaky sea salt.

Cakes & Desserts

Flourless Chocolate Torte

A deeply chocolate, flourless torte beneath glossy ganache, balanced with berry sauce and vanilla whipped cream.

Ricotta-Cream Cheese Cheesecake with Wild Cranberry Compote

Light lemon-scented ricotta and cream cheese filling over a freshly ground roasted-almond crust, served with wild cranberry compote.

Triple Chocolate Bourbon Cake

Chocolate cake layered with bourbon chocolate buttercream and coated in glossy chocolate ganache.

Pineapple Carrot Cake with Cream Cheese Frosting

Tender carrot cake enriched with pineapple and finished with a generous layer of tangy cream cheese frosting.

Bourbon Caramel Bread Pudding

Warm sourdough bread pudding finished with a rich bourbon caramel.

Heritage Prinzregententorte

Eight layers of vanilla sponge with chocolate buttercream and a dark chocolate ganache finish.

Strawberry Pound Cake with Mascarpone Whipped Cream

Rich, buttery strawberry pound cake paired with fresh strawberries and softly whipped mascarpone cream.

Pumpkin Tiramisu

Delicate ladyfingers layered with lush pumpkin-mascarpone cream and the warmth of autumn spices.

Traditional Tiramisu

Espresso-soaked ladyfingers and airy mascarpone cream, finished with a fine dusting of cocoa.

Catering

REGIONAL MEXICAN FEAST

Available for in-house dining or packed Adventure lunches. Served with your choice of Heritage potato salad, smoky reindeer sausage pasta salad, or kettle chips.

Seafood Enchiladas

Homemade corn tortillas filled with shrimp and white fish, finished with roasted tomatillo salsa, crema, and cotija.

Chicken Enchiladas

Tender chicken rolled in homemade corn tortillas with a toasted guajillo-ancho chile sauce, crema, and cotija.

Cheese Enchiladas

Corn tortillas filled with melting Mexican cheeses and finished with roasted tomato-chile salsa, crema, and cotija.

Pork Chile Verde

Pork braised until tender with tomatillos, roasted green chiles, garlic, and cilantro/

Cochinita Pibil

Yucatán-style pork marinated with achiote and sour orange, slow-roasted and served with pickled red onion.

Chicken with Mole Negro

Tender chicken with a deeply layered sauce of toasted chiles, seeds, warm spices, and a touch of cacao.

Beef Barbacoa

Slow-braised beef with toasted chiles, garlic, cumin, and Mexican oregano, served with its rich cooking jus, fresh cilantro, and lime.

Homemade Tortillas & Accompaniments

Fresh corn tortillas, black beans, cilantro rice, grilled peppers and onions, cotija, crema, fresh lime, and house salsas.

ALASKA MEETS NEW ORLEANS BARBECUE

A refined barbecue collection pairing Alaska seafood and alder smoke with the bold flavors of New Orleans.

Alder-Smoked Pulled Pork

Tender pork shoulder with a glossy birch-bourbon glaze, served with pickled shallots.

Slow-Smoked Brisket

Tender, slow-smoked beef brisket with a savory bark, sliced and finished with fragrant rosemary pan jus.

New Orleans-Style Barbecue Shrimp

Shell-on shrimp in a rich peppered butter sauce with garlic, lemon, Worcestershire, and Creole spices.

Creole-Spiced Alaska Salmon

Roasted Alaska salmon with a fragrant Creole spice crust, charred lemon, and herb rémoulade.

Barbecue Accompaniments

White cheddar and Gruyère cavatappi gratin, charred corn with roasted peppers, maple-thyme carrots, and warm sourdough rolls.

Catering

Kenai Chopped Salad

Smoked sockeye salmon, ham, romaine, iceberg, mozzarella, and pickled red onions with Pecorino vinaigrette and shaved Pecorino Romano.

A Sweet Finish

Warm bourbon caramel bread pudding.

BARS & DISPLAYS

Winter Riverhouse Pasta Bar

Choice of three pastas, three sauces, and two proteins, with Parmesan, vegetables, fresh herbs, and toasted garlic breadcrumbs. Served with a house salad and sourdough focaccia.

Classic Charcuterie Board

Three cheeses, two cured meats, fresh and dried fruit, olives, pickled vegetables, crackers, sourdough, mustard, and preserves.

Riverhouse Grazing Table

Four cheeses, three cured meats, fruit, vegetables, olives, pickles, nuts, hummus, a seasonal spread, breads, mustards, preserves, and infused honey.

Grand Alaska Grazing Table

Five cheeses, four cured meats, reindeer sausage, fruit, vegetables, marinated antipasto, pickles, nuts, dips, breads, mustards, preserves, and infused honey.

Winter Soup Bar

A choice of two or three soups served in tasting cups with sourdough crostini.

Hot Chocolate & Cookie Bar

Rich hot chocolate with marshmallows, whipped cream, peppermint, chocolate shavings, caramel, cinnamon, and a selection of house-made cookies. White hot chocolate is also available.

Homemade Pie Bar

A selection of house-made pies with whipped cream, caramel sauce, and vanilla bean cream.