

Appetizers

Our daily House Bread ~ small 3.00 ~ large 4.50

With house made Pesto & salted Butter

Fresh Mozzarella & Tomato Bruschetta 9.95

Toasted Asiago Bread, Olive Oil, sweet Balsamic, shaved Parmesan & Fresh Basil

Coconut Crusted Shrimp 14.95

Apricot-horseradish dipping Sauce & toasted Coconut

Asiago-King Crab & Artichoke Dip 13.95

Oven baked, grilled Pita Bread, shaved Parmesan, toasted Almonds & Herbs

Chenas Portobello Fries 10.95

House crusted with hints of zesty Garlic, Lemon & Herbs with Gouda-Ale dipping Sauce

Smoked Salmon -Crème Fraîche Dip *12.95

Lemony -Herb dip from the North with grilled Pita Bread, blue Corn Chips, Sprouts & Lemon wedge

Alaskan Salmon Spread* 13.95

Smoked Salmon Rillettes with oven Baguette, Herb salad, pickled Vegetables & Lemon wedge

Chenas Hummus Plate* 10.95

Traditional Hummus, Chimichurri, grilled Pita Bread, blue Corn Chips & pickled Vegetables

Crispy Duck Spring Rolls* 13.95

Deep fried until crisp with Sesame-Honey barbeque dipping Sauce, Herb salad

Summer Salads

Fresh Spinach & Avocado Salad* 14.95

Roma Tomatoes, Red Onions, Cucumbers, fresh Mozzarella, crumbled Bacon,

Sun-dried Cranberries & Maple-Balsamic Vinaigrette

Wine Recommendation ~ A to Z Chardonnay

Grilled Chicken & Seasonal Fresh Berry Salad* 15.95

Mixed Field Greens, Cucumbers, toasted Pecans, sun-dried Cranberries, Scallions,

Crumbled Gorgonzola & Maple-Balsamic Vinaigrette

Wine Recommendation ~ Chateau St. Michelle Riesling

Classic House Caesar Salad 12.95

~Add Grilled Chicken 15.95 ~ Add 4 oz. Grilled Wild Caught Alaskan Salmon 17.95

Wine Recommendation ~ J. Lohr Chardonnay

Chena's Smoked Salmon & Artisan Lettuce-Herb Salad* 15.95

Pickled Cucumber Vinaigrette, Red Onions, Arugula, Golden Beets, cracked Pepper

Wine Recommendation ~ Codorniu Clásico Brut Cava

Chena's Apple & Spiced Walnut Salad* 12.95

Fuji Apples, crumbled Gorgonzola, Candied-Spiced Walnuts, mixed Field Greens

Tossed in our Strawberry -Sparkling Wine Vinaigrette

Wine Recommendation ~ Pine Ridge Chenin Blanc + Viognier

Chena's Blueberry Solstice Salad* 14.95 (Vegan)

Spinach, Kale, Avocado, Grapes, Roasted Pears, Blueberries, Red Onions, Sunflower Seeds &

Toasted Almonds tossed with House made Lemon-Blueberry Vinaigrette

Wine Recommendation ~ Kim Crawford Sauvignon Blanc

Lighter Fare & Vegetarian Options

Add a House Salad or Soup du jour for 6.95 ~ or ~ Alaskan Seafood Chowder for 8.95

Chena's Classic Burger 15.95

1/2 Pound natural Angus, Artisan Roll, Tomato, Red Onion, Romaine Lettuce & house Fries

Chena's Cheddar Burger 16.95 Chena's Bacon-Cheddar Burger 17.95

Recommendation ~ Silver Gulch Brewery's Cold Foot Pilsner

Grilled Portabella 'Burger' 15.95 (vegetarian)

Artisan Roll, fresh Basil Aioli, roasted Red Peppers, Provolone, Arugula & house Fries

Recommendation ~ Denali Brewing Co. Chuli Stout

Smoke-Grilled Mountain Lamb Tower 24.95

House smoked ground Lamb, Wine-Mustard Sauce, Herb Risotto Cake

Roma Tomato, Feta-Salsa Verde, Arugula herb salad, sweet & spicy Chile oil

Recommendation ~ Mark West Black Pinot Noir

Bacon Wrapped Scallops* 25.95

Fiery Fruit Salsa, Basmati Rice & fresh sautéed Vegetables

Wine Recommendation ~ Kung Fu Girl Riesling

Chena's Alaskan King Crab Cakes 24.95

Deep Fried Alaskan King Crab & Chilean Rock Crab, Green Onions, Shallots, Herbs

With a Lemon- Butter Sauce, Basmati Rice & fresh sautéed Vegetables

Wine Recommendation ~ Sonoma Cutrer Chardonnay

Chena's Alaskan Seafood Chowder 17.95

Wild Caught Alaskan Salmon, Wild Caught Cod, Shrimp, Clams,

Chilean Rock Crab, Bacon, Potatoes, Herb Fish Broth, Cream & Herbs

Wine Recommendation ~ J. Lohr Riverstone Chardonnay

Roasted Vegetable Tomato-Pesto Pasta 19.95

Artichokes, Red Peppers, Shallots, Zucchini, oven-dried Tomatoes, Mushrooms, Carrots,

House Pesto with Linguine, Almonds, shaved Parmesan, fresh Herbs & sun-dried Tomatoes

Wine Recommendation ~ King Estate Pinot Gris

House Made Fresh Garden Vegetable Lasagna 19.95

Onions, Bell Peppers, Zucchini, Mushrooms, Roma Tomatoes, Carrots, Spinach, Garlic

Combined with four Cheeses, fresh Herbs & house Tomato-Basil Sauce

Wine Recommendation ~ Alexander VV Red Zinfandel

Vegetable-Chickpea Coconut Curry* 21.95 (vegan)

Seasonal Vegetables, Chickpeas, golden Beets, micro Sprouts & Basmati Rice

With house-made Herb Flatbread, house Chutney & pickled Shallots

Recommendation ~ Alaskan Brewing Co. Hopo Thermia double IPA

Consuming Raw or Undercooked Meats, Fish, Eggs, or any foods of Animal Origin,
Puts you at risk of food borne illness.

Entrees

Add a House Salad or a Soup du jour for 6.95 ~ or ~ Alaskan Seafood Chowder for 8.95

Alaskan Reindeer Meatloaf 25.95

Medley of earthy Vegetables, ground Reindeer, ground Beef, fresh Herbs, Garlic, Demi-glace, Garlic mashed Potatoes & fresh sautéed Vegetables

Wine Recommendation ~ Santa Ema Merlot Reserve

Chicken King Crab Kiev 28.95

Breast of Chicken rolled with Alaskan King Crab with Lemon- Dill Garlic Butter, Garlic mashed Potatoes & fresh sautéed Vegetables

Wine Recommendation ~ Chasing Venus Sauvignon Blanc

Cambodian Chicken Curry Noodle Bowl 26.95

Fragrant House made Lemongrass- Coconut Curry Ginger Broth with Hints of Lime Paired with Peas, Fennel, Onions & Sweet Potatoes with Rice Noodles, Herb Sprouts, Lime wedge & House Herb Flatbread

Recommendations ~ Kim Crawford Sauvignon Blanc or Twister Creek IPA

Alaskan Amber Glazed Pork Tenderloin 26.95

Grilled-glazed medallions, house Apricot-Pear Chutney, Basmati Rice & fresh sautéed Vegetables

Recommendations ~ Alaskan Brewing Co. Amber Ale ~ Skyfall Red Blend

Mustard-Grilled Breast of Chicken 24.95

Spinach, Kale sauté, Roma Tomatoes, House Pesto, Herb Risotto Cake, Fresh sautéed Vegetables, Herb Vinaigrette & toasted Almonds

Wine Recommendation ~ J. Lohr Chardonnay

Beef Filet Stroganoff 27.95

Hand-cut Tenderloin tips, Garlic, Shallots, fresh Mushrooms, house roasted Peppers, Oven dried Tomatoes, herbed Pasta, Madeira -Demi Cream sauce & crumbled Blue Cheese

Wine Recommendation ~ Kaiken Malbec

Grilled New York* 32.95

Fresh natural Angus hand cut Steak, smothered with Shallots & Mushrooms, Red Wine Demi-Glace, Garlic mashed Potatoes & fresh sautéed Vegetables

Wine Recommendation ~ J. Lohr Cabernet Sauvignon

Grilled Filet Mignon* 33.95

Fresh natural Angus hand cut Filet, house Demi-Glace, Garlic mashed Potatoes & fresh sautéed Vegetables

Recommendations ~ Liberty School Cabernet Sauvignon ~ Twister Creek IPA

Land and Sea ~ Add 10.95

Add our Alaskan King Crab Cake with any of our Signature Steaks (or any entrée)

Seafood Specialties

Add a House Salad or a Soup du jour for 6.95 -or- Alaskan Seafood Chowder for 8.95

Chena's Cedar-Planked Wild Caught Alaskan Salmon 33.95

Our hand cut Fillet, fire grilled on a rustic Cedar Plank with Alaskan Amber-Blueberry Butter
Herb Risotto Cake, Fresh sautéed Vegetables

Wine Recommendation ~ Laforet Bourgogne Pinot Noir

Fire Grilled Wild Caught Alaskan Salmon* 29.95

Simply grilled Fillet, with Lemon-Herb Butter, Garlic mashed Potatoes,
Fresh sautéed Vegetables & Herb Vinaigrette

Wine Recommendation ~ Mark West Black Pinot Noir

Lavender-Honey Wild Caught Alaskan Halibut* 34.95

Our hand cut, sear-Roasted Fillet, with house Lavender infused -wild flower Honey Glaze
Basmati Rice & fresh sautéed Vegetables & Herb Vinaigrette

Wine Recommendation ~ Chateau St. Michelle Riesling

Sear-Roasted Wild Caught Alaskan Halibut* 32.95

Simply pan-seared Fillet, with Lemon-Herb Butter, Basmati Rice,
Fresh sautéed Vegetables & Herb Vinaigrette

Wine Recommendation ~ Kung Fu Girl Riesling

Peppercorn Crusted Sea Scallops 32.95

Mesquite smoked-honey Bacon & Cider Reduction
Herbed Linguine, Fresh sautéed Vegetables & Herb Crème Fraîche

Wine Recommendation ~ Kris Pinot Grigio

Seafood Fettuccini 29.95

Wild Caught Alaskan Salmon, Wild Caught Cod, Shrimp, Alaskan King Crab,
Garlic, Shallots, house roasted Red Peppers, Mushrooms, Artichokes,
Fettuccini in a White Wine Herb- Cream Sauce

Wine Recommendation ~ Sonoma Cutrer Chardonnay

Herb Butter poached Bacon wrapped Cod* 26.95

From the depths of icy waters, wild caught Cod Fillet,
Salsa Verde- Almond Brown Butter, Basmati Rice & fresh sautéed Vegetables

Wine Recommendation ~ Kim Crawford Sauvignon Blanc

Wild Caught Alaskan Smoked Halibut Pasta 32.95

Hand cut chunks of Alaskan house-smoked Halibut, sautéed with Shallots, Garlic,
Oven Roasted Tomatoes, seared Mushrooms & fresh Broccoli
Tossed with Linguine in a White Wine Herb- Cream Sauce

Recommendations ~ Pine Ridge Chenin Blanc + Viognier ~ Twister Creek IPA

*Gluten Free Fare

A fee of 4.95 will be charged to guest splitting an entrée

For your convenience, parties of 8 or more will add 18% gratuity

